

"The flavor was much more pleasant and the texture more silky in those cured at the lower temperature.

"To make a practical application of these results to factory work, we may assume that a factory making 100 tons of cheese in a season would increase the value of the cheese by one quarter of a cent by having proper control of the temperature. This would mean a gain of \$500.00 on the 100 tons.

"A saving of 1% in the shrinkage would be a saving of one ton of cheese which, valued at 8 cents per pound, would be \$100.00."

The fact that these statements are based on experience gives them weight and it must be added that if the English market could with increasing facility obtain cheese cured at 60°, it would probably not take any other. We must therefore keep ourselves prepared to meet this new requirement and the improvement of curing-rooms is a vital necessity.

But, it may be said: "We admit this; still could not the temperature of those rooms be controlled by employing more economical methods than those pointed out to us?"

It is easy to answer this. So long as it is a question of maintaining an inside temperature of from 65° to 70°, inexpensive methods may be resorted to. This is generally the sole object in view here and has led to believing that the problem was an easy one. But when it is necessary to maintain, even in the greatest heat, a temperature in the vicinity of 60° in a curing room, an object which must unavoidably be attained, the problem is very different and very difficult.

A great many means have been suggested and employed in every direction and the result of all these trials has shown that if we really wish a sufficient control of the temperature up to 60°, there must be no stinginess in the cost of the improvements. These trials have also proved that the benefits to be derived are proportionately much more considerable with an expenditure of \$200.00 for a factory of any great size than with an expenditure of \$100.00.

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