

Cook quickly, draw off a portion of the whey early, and stir well. Dip the curd, when it can be accomplished, with less acid than usual, and stir well before allowing it to mat in the sink. Turn often, being very careful not to allow any whey to gather on the curd. Mill early, or when the curd will show three-quarters of an inch of acid, and try to have the curd in a flaky condition at this stage. Air and mature well. Do not be in a hurry to salt a curd of this description, for if it has been milled at the proper time and well stirred there is no danger of it getting too much acid in the sink.

GASSY MILK.

In treating gassy milk note the following points:—

The milk should be matured more than usual before setting (some two or three seconds more).

Let the curd become quite firm before cutting, and be careful to leave the cubes large, so as to retain more moisture. Stir for fifteen minutes before turning on any steam.

When cooking, heat slowly to ninety-six or ninety-eight degrees, and be careful not to get the curd hard at this stage. Raise the temperature two or three degrees just before dipping.

Dip the curd with one-quarter inch acid, and if it has been *cooked* properly it will not require much stirring in the sink. Turn frequently, at the same time piling the curd three or four deep in the sink. Mill when it is flaky and shows one and one-quarter inch acid. Air and *mature* well before salting.

TAINTED MILK.

Heat tainted milk to eighty-eight degrees and air frequently by dipping or pouring, until the milk is ready for setting. If a sharp, clean-flavored starter is available, use a little extra with milk of this kind.

When the curd is heated to ninety-eight degrees draw off a portion of the whey, and when it is ready for dipping raise the temperature two or three degrees and stir well.

Dip the curd with a small amount of acid, about one-eighth of an inch, endeavoring to have it in such condition that it will not require much stirring in the sink. Keep the temperature at ninety-two or ninety-four degrees until the curd is ready for milling. Mill when the curd is in a flaky condition and shows about one inch acid.

Air by frequent stirring and mature well before salting.

NOTES.—When making colored cheese, pour the coloring into a large dipper of milk taken from the vat, then draw the dipper quickly along under the surface of the milk from one end of the vat to the other, and be sure that the coloring is evenly mixed before the rennet is added.

The rennet should be diluted with one gallon of pure *cold* water to each vat, and the milk should be well stirred for from three to five minutes (according to the condition of the milk) after the rennet had been added. In the case of over-ripe milk two minutes will be time to stir after adding the rennet.

IMPORTANT TO KNOW AND PRACTISE: 1. That milk for cheese-making shall not be ripened so that it will dip in less than two and three-quarter hours. 2. That unless the curd is well *cooked*, you cannot make a *fine* cheese. 3. That the maker and factory should be as clean as hot water and scrubbing can make them.