

the milk is stirred. Then count the number of seconds from the addition of the rennet until the stick ceases to move. This gives you the exact time required for the milk to coagulate.

Great care and watchfulness should be exercised at this season, as milk sours very rapidly during the early period of lactation.

Use sufficient rennet (from 3 oz. to 4 oz. per 1,000 lb.) to coagulate the milk fit for cutting in from 15 to 20 minutes. In cutting use the horizontal knife first, then the perpendicular. Begin when the curd is somewhat tender and cut slowly, with a firm, steady motion and continuously, until the cutting is completed.

Let the curd settle a few minutes to allow the surfaces to heal slightly, then stir with the hands—very gently and slowly at first—for about ten minutes. Rough handling at this time sets free a great number of small particles of curd which go off in the whey and very materially lessen the yield. Then the agitators may be put in and the steam gradually turned on. Take about 30 or 35 minutes in heating up to 98°. Continue stirring about five minutes after the steam has been turned off, when the curd may be allowed to settle. Draw off a portion of the whey at this time that you may not be caught by a rapid development of acid. Then stir the curd occasionally (a common hay rake is best suited for the purpose) to prevent matting and to secure a thorough cooking of each particle of curd.

When the curd is thoroughly cooked and shows $\frac{1}{8}$ in. or less acid on the hot iron the whey should be removed. After dipping the curd should be well stirred with the hands to effectually drain off the whey before allowing it to mat. When it has become sufficiently matted cut into convenient strips (about 8 in. wide) and turn. In about 15 minutes they may be turned again and piled two deep. Turn frequently (four or five times an hour) to prevent any whey from collecting on or about the curd, and to ensure uniform ripening. The temperature should be maintained at about 94° while the breaking down process is going on, and when the curd presents a flaky appearance on being pulled apart and shows acid to about $\frac{3}{4}$ in. on the hot iron it may be milled and then aired by stirring occasionally. When it becomes soft and velvety, smells like newly-made butter, and shows some fat on being pressed in the hand, it may be salted at the rate of from 1½ lb. to 2 lb. of salt per 1,000 lb. of milk.

The temperature when salting should not be higher than 86°. Put to press in about 15 or 20 minutes, or when the salt is thoroughly dissolved. Have the temperature at this time between 80° and 85°. Apply pressure gently at first, until the whey begins to run clear, then gradually increase. After the cheese