

moulds the next morning to correct all the faults in its appearance, and to put it back under press for 5 or 6 hours before placing it in the ripening room.

Ripening.—Ripening cheese should take place in a special room kept as cool as possible in summer, and not too cold in spring and fall; say, 60° to 65°. The room ought to be well ventilated, but no currents of air should be allowed to strike the cheese.

In many factories the ripening of cheese is not now well managed, because the cheese is sold too soon, and is put to ripen in rooms where the temperature is uncontrollable, but rises in the dog-days too high and falls too low in spring and autumn. All cheese ought to be three weeks old before being sold; at least this is the opinion of practical men. Cheese sent to market too soon is liable to acquire a bitter taste and to become soft; the fermentation in it is arrested and it never ripens properly. If it is kept longer than three weeks, a second ripening-room, a little cooler than the former, is required.

To ripen cheese at a temperature ranging between 60° and 65°, the cheese must be made firm. For the mode of constructing a good ripening or curing room in which the temperature can be maintained between 60° and 65°, for the method of regulating the ventilation and for the advantages presented by the ripening of cheese at a low temperature, the reader is referred to the bulletin published on this head by the Department of Agriculture of Quebec, in 1899.

Aroma and Flavor.—The trade seldom distinguishes between aroma and flavor. There is, however, a vast distinction between the two, just as there is in butter: aroma is the odoriferous principle that escapes from the cheese and is perceived by the nose; flavour is the impression produced on the gustatory nerves of the palate. Quebec cheese has, in general, the proper aroma; the nutty flavour is often met with in it.

The bad aromas and flavours met with in cheese are the taste of fruits or of yeast; the taste of whey, a bitter taste, and a number of other bad tastes, proceed nearly always from bad milk, bad making, dirt in the factory or in the