

3. Name of Cheese-maker?—Mrs. H. S. Losee.
4. Date of each cheese shown?—July 17, 20—August 15, 16—September 4, 5.
5. The ordinary milk of how many patrons was used in making these cheese?—Forty.
6. Were these cheese made by mixing nights' and mornings' milk?—They were.
7. If made twice a day, was the milk cooled before setting?—It was.
8. Temperature of milk at setting?—84 degrees.
9. Describe method of cutting curds?—With perpendicular knife cut lengthways of vat and crossways; let the curd settle; then cut with horizontal knife; then apply heat.
10. Highest temperature of scalding curd and time required in scalding?—98 degrees—1½ hours applying heat.
11. Is the curd or whey soured before dipping?—It was.
12. What tests or means are used to ascertain when curds are ready for dipping or "come out"?—Apply to a hot iron, when ready it will draw out in numerous fine fibres, ½ inch long.
13. What kind of rennets were used?—C. P.
14. What kind of annatto was used?—Michell's.
15. What kind of salt?—Liverpool.
16. Quantity of salt used per 100lbs of curd?—2 7-10ths lbs to 1000 lbs of milk.
17. Was the curd ground and how many times?—Not ground.
18. Was curd salted previous to grinding?—Not ground.
19. Describe treatment of cheese in curing room, temperature, ventilation, &c.—Turn once a day. Temperature, from 65 to 80 degrees, well ventilated from bottom through roof.

No. 2.

1. Name of Factory?—Black Creek.
2. Name of Exhibitor and P. O.?—Thomas Ballantyne, Sebringville P. O.
3. Name of Cheese-maker?—Thomas Grieve.
4. Date of each cheese shown?—July 18, 20—August 17, 19—September 8, 9.
5. The ordinary milk of how many patrons was used in making these cheese?—Seventy six.

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