

cheese changing from a ninety-five point to an eighty-six point cheese in two weeks, and then back to a ninety-two point cheese in four weeks' time. Evidently the different tastes, or judgments, of the persons scoring a cheese, are an important factor in determining its quality. It will be noticed, however, that, on the whole, the scorings were fairly uniform as to points given.

In the following table, the cheese made from milk ranging from 3.0 to 3.5 per cent. of fat have been grouped together, and the average scores in qualities (flavor, closeness, even color, and texture) are given. Most of the cheese were scored four times, and the average in each quality represents the average of all the scores of each cheese in a group, together with the average total score of all the cheese for the group. The cheese made from 3.55 to 4.0 per cent. milk are grouped together; also those from 4.05 to 4.50; those from 4.55 to 5.0; and those from 5.05 to 5.50, making five groups in the November and December cheese. In making these average score of qualities, a few of the cheese whose scores are recorded in the previous table, are left out, as they developed such a very bad flavor before the final scoring, that it would be unfair to group them with the others in making an average. Sometimes a very bad flavor will develop in a cheese, which it is difficult to account for. The number of cheese made out of milk testing over 4.0 per cent. of fat is too small to draw definite conclusions from them.

Table showing the average score of qualities in cheese made from milk containing different percentages of fat:

No. of cheese in group.	Average per cent. fat in milk	Average score.				
		Flavor— max. 35.	Closeness —max. 26.	Even color —max. 15.	Texture — max. 20.	Total— max. 90.
12.....	3.26	30.91	18.43	14.15	18.03	81.52
11.....	3.87	31.26	18.80	14.40	18.46	83.92
3.....	4.20	30.60	18.70	13.86	18.03	81.19
2.....	4.87	22.15	19.03	14.15	18.05	83.35
2.....	5.30	31.75	18.93	13.80	17.25	81.70
Averages ..	3.82	31.33	18.76	14.07	17.96	82.13

Of the cheese scored four times, the one which scored the highest average in flavor, was made December 30th, out of 5.0 per cent. milk. The average score was 32.6 out of thirty-five. It was scored 32 twice, 32.5 once, and 34 once. The average score of this cheese in other qualities, was 18.8 for closeness, 14 for even color, and 17.8 for texture. The lowest average score (one cheese) in flavor, was one made out of milk testing 3.8 per cent. fat, on November 28th.