

firm, place the moulds on a well scalded board and a clean straw mat. The mat is placed between the moulds and board to facilitate draining. Dip sufficient curd, with a culture ladle, into the moulds to cover the bottom, care being taken not to break the curd by letting it drop into the moulds, as any broken curd results in a loss of cheese.

At intervals of 15 minutes, more curd may be dipped into the moulds. All the curd is dipped, usually, in six to seven dippings.

When the cheese have shrunk half way down the moulds, the upper rim may be removed and the cheese turned by means of placing another straw mat and board on top and inverting the whole. Remove the straw mat and board which were at the bottom, but are now on the top, care being taken not to break the top of the cheese. This takes place the following day.

When the cheese have shrunk a little more, the upper side may be salted by sprinkling on a little fine dry salt. When the cheese are firm enough to handle, the moulds may be removed and the cheese turned with the hand onto a clean mat, at the same time salting the other side and rubbing a little round the edges.

The cheese are now ready for consumption and will keep good for six or seven days at a temperature of 50° to 55° F. The size of the cheese when finished is 5 inches in diameter and $1\frac{1}{2}$ to 2 inches deep, weighing 1 lb. or a little more.

The moulds are in two pieces—the top fitting into the bottom. The circular top is 5 inches in diameter and $2\frac{1}{4}$ inches deep, and the bottom is 5 inches in diameter and 3 inches deep. The boards should be 14 inches by 8 inches and $\frac{1}{4}$ inch thick. The straw mats are 13 inches by 9 inches.