

Nothing but pure milk from healthy cows should be sent to the factory. To secure this, cows should have abundance of wholesome, nutritious food and pure water, with access to salt at all times.

The greatest possible care should be taken to prevent cows drinking stagnant water. Milk from such cows is invariably tainted, and no amount of skill on the part of the cheese-maker can produce from it a really fine cheese.

Immediately after the milk is drawn it should be strained, then aerated by dipping or pouring, which can be done very effectively while the milk is yet in the pails. Be sure that this work is done in a pure atmosphere, with clean surroundings, away from the stables or anything else of an impure nature, for unless this be attended to properly aeration will be a detriment instead of a benefit.

It is not necessary to cool milk at night, unless the weather be extremely hot, in order to have it in the best condition for delivery at the factory in the morning (provided all pails, utensils, strainers, etc., have been thoroughly washed, then scalded with boiling hot water and well aired before using).

It is just as important that the morning's milk should be well aired before sending it to the factory; not only in the summer should milk be aerated, but also in the spring and autumn.

The milk stands should be built in such a way as to exclude the sun and rain, and yet allow a free circulation of air around the cans.

The organisms that produce bitter or tainted milk, or any abnormal change, are to be found only where there is filth and carelessness in handling, so that in all cases when complaint is made of impure milk the remedy must be *extra cleanliness*.

SPRING CHEESE.

The cheese-maker who is desirous that his cheese shall be of the finest quality will accept nothing but good, pure milk. All tainted or sour milk and the first milkings (colostrum) should be refused.

Heat the milk to 84° Fahr. The rennet test should then be used to ascertain the degree of ripeness. To make this test take 8 oz. of milk from the vat, add to it one drachm of rennet extract, stir rapidly for ten seconds. If coagulation takes place in from 17 to 20 seconds the milk is sufficiently matured for the addition of rennet. A slight variation from this may be necessary to suit different localities, but a few trials will enable the maker to tell when the milk is properly ripened. A very simple way to tell the exact moment when coagulation takes place is to drop a bit of burnt match into the milk. It assumes a rotary motion when

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