

by the sliminess or sudsing of the whey. The quantity of butter which passes off unseen in the American system is certainly more than contained in the small quantity of *white* whey which comes from the cheese when pressing, in the Cheddar system.

During the past season, notwithstanding the general complaint that the milk did not yield well, and the fact that over half of the cheese made at Smith Creek Factory was from tainted milk, we used only $9\frac{3}{4}\%$ pounds of milk for one pound of cured cheese. And the reason why the Cheddar cheese will appear more rich and buttery, with the same solidity, is that when the whey is drawn from the curd before the acid is detected, the action of the sour milk spores is retarded, and the rennet, at work in the mass of warm curd, is allowed full play. And as the rennet cures the cheese, it will therefore cure sooner, and, curing sooner, will be rich and more buttery at the same age.

I might state other advantages which are claimed for the Cheddar process, but I have already consumed too much of your time, and exhausted your patience, if not the subject.



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