

The December cheese were first scored by Mr. A. T. Bell on February 17th, 1896; and then by Messrs. Ballantyne and MacLaren on the dates given for the November.

The table shows the score given for each cheese (arranged in the order of the percentages of fat in the milk) by each judge, or judges, and the average of all scores. They used the following scale of points: Flavor, 35; closeness, 20; even color, 15; texture, 20; finish, 10 (all cheese scored 10 points for finish); total, 100.

The table shows that the cheese scoring the highest average, 93.2 points, was made on November 21st, out of milk testing 4.0 per cent. of butter fat. The second highest scoring cheese was made on December 20th, out of milk testing 3.35 per cent. fat. This cheese scored an average of 94.3 points out of 100. The highest number of points given to a cheese by one judge at one scoring, was ninety-seven. The cheese scoring ninety-seven points were made out of 3.25, 3.30, and 4.0 per cent. milk on December 20th, November 15th, November 22nd, and December 13th, four cheese in all. These scores were all given by Mr. R. M. Ballantyne, on February 21st. Cheese scoring ninety-six points were made from milk testing 4.0, 4.1, and 5.0 per cent. milk. Cheese scoring ninety-five points, were made from 3.15, 3.30, 3.40, 3.50, 3.55, 3.84, 4.0, 4.40, 4.75, 5.10, and 5.50 per cent. milk.

The two cheese made in one day which scored the highest average (four scorings), were made on December 20th out of 3.25 and 4.75 per cent. milk. It will be noticed that these two cheese were scored uniformly high by all the judges. The next highest scoring pair were made on November 21st out of 3.50 and 4.0 per cent. milk. Both cheese scored uniformly high in all the tests, except in the case of the cheese made out of 3.5 per cent. milk, which was scored down to eighty-seven points by Messrs. Ballantyne and MacLaren on April 7th. It scored low in flavor and texture. The table of scorings by these gentlemen has a number of interesting points, besides the lesson of values as indicated by the scoring. It shows among other things, the difference in the opinions of different judges as to the value of a cheese. To illustrate: the cheese made December 13th, out of 3.15 per cent. milk, was scored eighty-four points by Mr. Bell on February 17th. On February 21st (four days later), Mr. Ballantyne scored this cheese ninety-five points. On March 6th (fourteen days later), Mr. MacLaren scored this same cheese eighty-eight points; and on April 7th, Messrs. MacLaren and Ballantyne scoring together, gave this cheese ninety-one points. A cheese made out of 3.3 per cent. milk on Nov. 15th, was scored ninety-five points by Mr. Ballantyne, eighty-six points by Mr. MacLaren, and ninety-two points by these two gentlemen a month later. While a cheese will no doubt, in two weeks or a month, undergo changes which will affect its scoring, we can scarcely conceive of a