

and grooved and well nailed. A coat of oil and two of varnish should be given to the walls and a coat of oil to the floor. The whey vat should be so easily accessible that cleaning it out every day may present no difficulty and there should be good ventilators in every room. The surroundings of the place should be kept perfectly clean and conduits for the drainage waters laid with great care so that they may be frequently inspected ; they should communicate with the factory by an S shaped pipe (hydraulic joint) which will prevent bad smells from the drains from entering the building. The sill or foundation of the factory should be raised high enough to allow the water used for washing to flow away easily. Pave or at least macadamize the road opposite the receiving platform.

Never place the ripening room in the garret under the roof ; this ought to be kept for storage. A good ripening-room is what is lacking in most factories and the attention of their owners must be specially directed to this point. For details as to the construction of ripening-rooms, see the Bulletin published on this subject by the the Quebec Department of Agriculture in 1899.

The reader will find in figure 11 a plan of a cheese factory that can be recommended.

Here are the dimensions for a cheese-factory receiving the milk of from 300 to 500 cows :

Cheese making room, 28 ft. x 16 ;

Press-room, 15 x 14 ;

Engine and boiler-room, 13 ft. x 12 ;

Receiving platform, 3 1/2 ft. ;

Shelves for the cans ;

Covered road ;

Ripening room, 36 ft. x 28.

Figure 10 shows the manner of putting up the shelves in the ripening room ; they would be made of wood that will not shrink.