

It may not be out of place in this connection to give Dr. Voelcker's language. He says:—"One of the chief tests of the skill of the dairymaid is the production of a rich-tasting and looking, fine flavored and mellow cheese from milk not particularly rich in cream. That this can be done is abundantly proved by the practice of good makers.

"One of the finest Cheddars I ever examined was made by Mr. Joseph Harding, of Marksbury, Somersetshire, and analysed by me when six months old. Like all good cheese, it of course contained a large amount of butter, though as I found by experiment, not nearly so large an amount as its appearance, rich taste, and fine mature condition seemed to imply.

"Though only six months old, it had a much more mature appearance than a Cheddar cheese had, which was at least eleven months old, when analysed, and thanks to Mr. Harding's skill and experience, had a much fatter and more mellow appearance and richer taste, than a specimen which actually contained $2\frac{1}{2}$ per cent. more butter.

"In the opinion of good judges," he goes on to remark, "the Cheddar cheese No. 1, notwithstanding the large amount of butter, and smaller amount of water it contained, was worth a penny a pound less than the specimen made by Mr. Harding.

"The peculiar mellow appearance of good cheese, though due to some extent to the butter it contains, depends in a higher degree upon a gradual transformation which caseine or curd undergoes in ripening.

"Now if this ripening process is badly conducted, or the original character of the curd is such that it adapts itself but slowly to the transformation, the cheese when sold will be, comparatively speaking, tough, and appear less rich in butter than it really is, whilst in a well-made and properly kept cheese this series of changes will be rapidly and thoroughly effected.

"Proper ripening, then, imparts to cheese a rich appearance, and unites with the butter in giving it that most desirable property of melting in the mouth. On examining some cheeses deficient in this melting property, and accordingly pronounced by practical judges defective in butter, I nevertheless found in them a very high per centage of that substance—clear proof that the mellow and rich taste is not owing entirely, or indeed chiefly due to the fatty matters which it contains."

I do not introduce this topic for the purpose of advising factories or manufacturers to skim the milk for cheese-making, but rather as a suggestion, that no effort should be spared in acquiring that skill in manufacturing which is able to bring about desirable results, and to show you that even with the best material, a cheese may be tough, poor and unpalatable.

Now it may not be uninteresting to know what are the component parts of what is considered the highest grade of cheese in the English market, such as we are attempting to furnish.

It at least gives us some general idea of the proportions of water, caseine and butter, which has effected the highest results.

The analysis of Mr. Harding's cheese gives the following in one hundred parts:—

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