

As these cheese will not keep for any length of time, being usually eaten in the fresh state, one must have a ready market for them.

The main object in soft cheese-making is to retain in the cheese a high percentage of moisture. It is this high percentage of moisture together with the fat, which produce the soft texture; hence the name, soft cheese.

The process of manufacture is as follows: Fresh whole milk is brought to a temperature of 82° F. to 84° F. (As it is necessary to have perfectly sweet milk, milk straight from the cow stable, which has not lost its animal heat, is preferable.)

Sufficient rennet is added to this milk to bring about a soft and tender coagulation in about one hour. When the curd is sufficiently firm it is dipped with a culture ladle in small slices into moulds of various shapes according to the variety of cheese to be made, standing on straw mats to facilitate draining.

At the first dipping only sufficient curd is taken to cover the bottom of the moulds. At intervals of 15 minutes, more curd is put into the moulds until they are full and no more curd remains to be dipped.

The cheese are left to drain at a temperature of from 62° F. to 70° F., according to the time of year—the lower temperature for the summer. When the cheese are sufficiently firm to handle, the moulds may be removed and the cheese salted. Salting is done by carefully rubbing the salt all over the outside of the cheese.

These cheese need very careful handling, as rough handling causes loss of fat and curd, resulting in an inferior cheese being produced.

Now the cheese are ready for market, and will keep for about one week at a temperature of about 55° F. It is essential that the temperature of the making room should be constant and the atmosphere not too dry.

Among the varieties of cheese made at the Dairy School are the following: Double Cream, Gervais, Cambridge, Camembert, Coulommier and Wensleydale.

The first two are made from mixtures of cream and new milk; the other four from fresh whole milk. All these cheese made at the Dairy School have met with a ready sale.

As an example of soft cheese-making we shall discuss in detail the manufacture of Coulommier Cheese. This is a cheese which is ready to eat sooner than most, and usually meets with a ready sale.

COULOMMIER CHEESE. 10 lbs. of milk will produce two cheese weighing about 1 lb. each. Take 10 lbs. (1 gallon) of fresh sweet milk and heat to a temperature of 84° F. Add sufficient rennet to bring about a tender, though firm coagulation in one hour. The quantity is usually one cubic centimeter (1 c.c.) per 10 lbs. milk, but it depends on the strength of the rennet used. Stir in the rennet for about five minutes. Five minutes later stir the surface to keep the cream from rising before coagulation has taken place, as any cream on the surface at the time of coagulation will be lost in the whey. When the coagulum is sufficiently