

2. Warm the milk up to from 84° F. to 88° F. To know if your milk is ready for the rennet,—as soon as it has reached the above temperature (84° to 88°), put 8 oz. of it into a large cup with a spoonful of extract of rennet, and note the time it takes to curdle. If it curdles in 15 or 18 seconds, it is fit to receive the rennet. If it takes more than 18 seconds, wait a little, to allow it to grow staler (*qu'il avance*): it is better to keep back the addition of the rennet at this time, to avoid being obliged, later on, to gain the requisite degree of acidity in the curd by keeping it longer in the whey. Use enough rennet to make the curd come in 20 minutes.

3. Cut the curd carefully, as soon as possible: use the horizontal—bladed knife lengthwise of the vat; wait till the whey rises a little in the vat, and then, with the perpendicular-bladed knife, cut the curd across first and then lengthwise. These three cuttings ought to be enough, generally speaking; but if the milk is rather too stale, a fourth cutting may be useful.

4. The cutting finished, stir lightly and separate carefully any pieces of curd that may be sticking to the sides or the bottom of the vat.

5. Warm up very gradually at first, and then faster, so as to attain a temperature of 90° to 100° in from 40 to 45 minutes. Stir continually.

6. The warming up being completed, keep on stirring, and draw off the whey until the curd "crops out." When the curd gives threads to the hot iron of $\frac{1}{8}$ to $\frac{1}{4}$ of an inch, draw off the rest of the milk. If you then find the curd too soft, make it firmer by giving it a dry-stirring until it is freed from any superfluity of whey.

7. Gather the curd up to the sides of the vat, but so as to allow the whey to escape.

8. Keep the curd as warm as possible: it should not fall below 94°. As soon as it is firm (*pris*), cut it into blocks, which must be turned every half-hour, pile it two blocks high, when you have turned it twice. When the curd begins to stretch (*s'étirer*) or tear, grind it.

9. This done, stir carefully until the surface of the blocks begin to harden or, so to speak, to cicatrise. (1) Fifteen minutes of stirring generally effects this, and the curd is then fit for salting.

10. In the beginning of May take $1\frac{1}{2}$ lb. of salt to 1,000 lbs. of milk; increase by $1\frac{1}{2}$ oz. daily till you reach 2 lbs. to the 1,000 lbs. at the end of May.

11. Stir the salt well into the curd, and as soon as it is all absorbed, which will take from 15 to 20 minutes, put into the moulds at a temperature of about 85°.

12. Use very clean hot water to damp the press—cloths—there is nothing like this to give a good look to the cheese.

13. At first press slowly, and in 40 or 45 minutes undo the cloths to see if the cheese is pressing equally all over. Make your cheeses as nearly 70 lbs. to 75 lbs. as your moulds will let you.

14. Leave the cheese at least 20 hours in press; turn it every day in the cheese-room. If you do not leave the cloths on the sides of the cheese, grease the cheese every day with warm whey butter, and rub them well.

(1) *cicatrise* to heal up as a scar does.

15. Take pains to keep up a temperature of not less than 65° in the cheese room. your cheese will be all the better for it, and above all things, do not let it freeze there.

16. Never sell your cheese when too new; none must leave the factory until it is at least a week old. Take care of your reputation, which will certainly suffer if you neglect this rule.

17. Give good weight to the purchaser. Trim your boxes to a level with the tops of the cheese, mark the weight with a good stamp, and put on the trade-mark of the factory.

PETER MAOFARLANE,
Inspector-General.

Huntingdon, April 6th, 1892.

(From the French.)

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