With this difference of cooling the milk, my process is the same with tainted milk as with good milk, until the separation of the whey from the curd. When tainted, we allow the whey to remain on the curd until acid is slightly perceptible, whether the curd floats or not. The whey is then drawn off and the curd handled as before. If the curd is badly tainted, while lying in a mass at the bottom of the vat, it will swell up to twice its original size, like dough under the action of yeast and when broken, emits a very offensive odor. The exact degree of acidity to be allowed to develope at this point is the most important. as well as the most difficult, thing to determine in the whole management of floating curds, as the odor and taste of both the curd and the whey that drains from it very much resembles acid, and, in a great many instances, mistaken for it. The acid ought to be developed just enough to kill the taint, and no more, and the result, notwithstanding the assertions of some to the contrary, will be a fine cheese. After the requisite amount of acid has been determined upon, and the curd ground and salted, (using the same amount of salt as when not tainted). the curd must be cooled and ventilated as much as possible, before being put to press.

I do not pretend to say that cheese can be made from tainted milk and floating curds, possessing quite as much of the fine nutty aroma, as from curds properly handled which are not tainted at all. But I do assert that I have seen cheese made from floating curds, in several factories during the past summer, that were perfectly close, rich, and meaty, having no objectionable flavor, and which not cne expert in ten would object to.

One other fact I wish to mention. It requires more milk when tainted, to make a pound of cheese, than when it is not. One reason for this is, that more acid must be present in such cases; and, of course, the more acid the less cheese. In the Smith Creek Factory, last summer, it took two pounds more milk to make a pound of cheese in July than it did in April.

I have endeavored to tell you how I practice grinding curds. I will now try to tell you why I practice it. In the first place, I think that it requires less milk to make a pound of cheese; in the second place, it does not tax the judgment of the cheese-maker so much, or require so much skill and attention; and, in the third place, I think that cheese made by the Cheddar process will be closer, and at the same time appear more rich and buttery, and will cure faster. It takes less milk to make a pound of cheese because the whey is drawn from the curd before the acid is perceptible, while in the American system, the whey has to be left on the curd from ten to sixty minutes after acid is detected, in order to insure a good tsolid cheese, and you all know that sour whey will eat or digest grease from any substance containing it, with which it comes in contact. The longer the curd is exposed to this acidity in the whey the slimier the whey becomes, on account of the grease it has taken from the curd, and, in fact, some cheese-makers determine when the curd is ready to dip into the sink by the sliminess of passes off unseen tained in the sma cheese when press During the

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