ther being too hot, and the ordinary rooms out of condition. For Stilton making it is "imperative" that all the rooms should be high and well ventilated, and that they should be so constructed as to allow of cooling them in very hot weather. Further they must have apparatus for heating purposes as during spring and autumn artificial heat is a necessity. (This being the case in England, how much more necessary here in Canada ?) (b) Utensils. Briefly enumerated. These are: A renetting vat made of tin; a curd ladle or scoop of about half a gallon capacity; straining cloths; a curd sink made of glazed earthenware; a draining sink lined with tin; perforated metal moulds or hoops: boards (9 in. by 9 in.); draining shelves; turning and bandaging table; knife bandages, etc.

MANUFACTURE.—Milk. The milk for Stilton making should be perfectly fresh, and not slightly acid, as is the case in the making of some British cheese. This necessitates the renneting of the milk as soon as received into the dairy, and that which has never lost its animal heat is the most suitable.

RENNETING.—The rennet is added when the temperature of the milk has fallen to 84 deg., Fahr., and the amount required is 1½ drachms to every 60 lbs of milk. Most makers consider that prepared rennets are inferior to the home-made article. Yet it is known that the use of home-made rennets, is not essential to the making of the best Stiltons, as these are constantly made from prepared rennets. It seems probable that in using the latter, the makers accustomed to using the home-made, make no allowance for the greater strength of the other, and consequently add too much. This results in an inferior cheese but the fault is due to the maker and not to the rennet. After adding the rennet to the milk, thorough mixing of the two should be brought about by stirring. Let this be continued for 10 minutes, by which time mixing will be complete, and there will be no danger of any cream rising. Now allow the contents of the vat to set for 1¼ hours, according to the state of the curd. This although a somewhat prolonged coagulation, is not unusual in the making of sweet curd cheeses.

CURD DRAINING AND DEVELOPMENT OF ACIDITY.—When ready the curd is ladled out of the vat into straining cloths placed in the curd sink. These cloths are about a yard square, and hold from three to four gallons each. In the act of ladling, the curd is cut into thin slices, whereby the drainage of the whey is facilitated.

The curd is allowed to stand for half an hour in its own whey, or longer if it is soft. The whey is then let off, and the curd tied up by bringing together the three corners of the straining cloth, and using the fourth as a binder; and here in the curd sink, it drains till evening. To aid the draining tighten the cloths every hour during the first eight hours. This tightening requires to be done with care, so that no curd is crushed in the operation. In the evening the curd is cut up into squares of about 4 inches, and laid in the draining sink with a light cotton cloth thrown over it. Here it remains overnight, and during this time is slowly oxidises. The evening's milk is treated in the same manner as that of the morning, being allowed to drain through the night whilst in the curd sink. In the morning cut up the evening's curd, and then allow the two curds to develope the requisite amount of acidity. If acidity does not develop rapidly enough, tear up the curds to aid, or place them upon racks, and keep them warm with hot water.

SALTING.—When the curds are ready, viz: when they have developed a sufficient amount of acidity, and are of a certain mellowness, they are broken up by hand into coarse-grained pieces. It is always difficult to decide when the curds are ready, and experience is the only teacher. The following however are some of the signs, that guide the maker as to the fitness of the curds; the first curd made should be clear, flaky, decidedly acid, and free from sliminess or sponginess; the second should be in about the same condition, but not so acid. It takes usually 36 and 24 hours respectively before the curds show the above signs. After these are broken they are mixed together, and a rather coarse salt, is added at the rate of about 1½ per cent, by weight of the curd. If the curd is wet add more salt, if dry add less. It is usual to obtain 18 lbs of curd from 12 gallons of milk.

HOOPING.—The curd after a thorough mixing with the salt, is put into hoops hoding 20 lbs to 24 lbs each. If the cheese is for the English market, let it be made full sized as such are easier to sell than the smaller ones. The temperature of the curd at the time of hooping should be about 60 degrees Fahr.

Before beginning to fill the hoops, place them on a board covered with a piece of calico. In filling, the curd should be firmly pressed at the bottom, and lightly at the sides, and the larger pieces should be put into the loosely filled centre. By taking these precautions a cheese is obtained that presents a good surface.

CHEESE DRAINING.—When the hoops are filled, they are carried, together with the board and cloth on which they stand, to the draining shelves. The temperature of the room in which the shelves are placed should be 65 degrees Fahr. The hoop and cheese should be turned after standing two hours, an operation performed by inverting them upon a board and cloth similar to those on which they stand. The turning should be repeated before leaving for the day, and it must be performed at least once each day for the next nine days. Neglect in turning at this stage causes unequal ripening of the cheese, and the ends become uneven. If the curd does not settle properly, it should be skewered through the perforations in the hoop, and a little salt should be rubbed in each end.

SCRAPING AND BANDAGING.—In about nine days the cheese is taken out of the hoop, and if ready it is scraped with a knife. It is known to be ready for scraping when the cheese leaves the side of the hoop, when it is creamy on the outside, and when it has a smell similar to a ripe pear. The scraping makes a smooth even surface, fills up cracks, and aids in the production of the much desired wrinkling of the coat of the cheese. This last result is brought about by the consolidating effect of the scraping on the surface of the cheese, and the comparatively loose and free state in which the central portion remains. In consequence of this difference the external portion of the cheese settles less than the internal portion, and consequently a wrinkling of the coat of the cheese follows. After the cheese has been scraped, a bandage is tightly pinned round it, a cap placed on the upper end, and the cheese is put back into the hoop. Next day remove the hoop and bandage, again scrape the cheese, and then tightly pin on a clean bandage round the top. Allow the bandage to hang loosely down, invert the cheese, and loosely fold the bandage over it. The cheese is then put on the draining shelves without the hoop, and there it remains until the coat begins to appear, which usually happens about the eleventh day counting from the day of hooping.

FORMATION OF THE COAT.—About the eleventh day the external surface begins to wrinkle, and show signs of white mould, also dry patches appear on the bandage. These are the first signs of the coat and on their appearance, the cheese is ready to go to the drying or coating room. This room should be cool and damp, have a temperature of from 55 to 60 degrees, and if possible it should have a gentle, cool, moist draught passing through it. By thus keeping the air of the coating-room cooler and moister than that of the draining room, the loss of moisture is minimised, and consequently avoid lowering the quality of the cheese, and at the same time we prevent fermentation becoming too rapid. If the coating-room is too dry, and the cheese shows signs of becoming hard, cover it with a moist cloth. The cheese on going to the coating-room has no bandages on it, but there is the small cloth on the board on which it rests, and this requires changing each day, when the cheese itself is turned. Turning goes on for two weeks, and by the end of that time, the coat should be firmly fixed.

CURING.—When the coat is firmly fixed, the cheese is ready to go to the storing or curing room, which may be an airy cellar, or a cool upper room kept at a temperature of 55 to 60 degrees Fahr. If the temperature is too high, you have excessive evaporation, and as a consequence a hard dry cheese: if too low the ripening of the cheese is retarded. The shelves of the curing room must be kept quite clean, and free from mites, and the cheese turned daily. It takes a Stilton four to six months to ripen, but some people try to shorten the period by skewering. This, however is rather a doubtful proceeding, and yet it is permissible if the cheese is close and there is a lack of mould growth. When such a plan is followed, care must be taken that the apertures made in the cheese are closed up so that the flies and mites, will not be able to enter. The skewers should be put into the cheeses from each end and, not at the sides, and their ends should pass each other.

Before concluding it may be as well to briefly sum up the points of difference in the making of a Stilton, and in that of the better known, and much more widely made Cheddar: In Stilton making the rennet is added to a perfectly fresh milk, in cheddar making, to slightly acid milk: also less rennet is used in making the former. It is owing to these two factors that the coagulations in Stilton making is more prolonged than in the case of Cheddar. Again, in Stilton making the development of acidity is not pushed by scalding as is the case with Cheddar, and instead of 8 hours, it takes usually 24 and 36 hours. It may, however be noted that in Cheddar making acidity is allowed to develop in both milk and curd, whereas in Stilton making it is only allowed to develop in the curd. Less salt is added to the curd of a Stilton, than to that of a Cheddar, but this is more apparent than real, for when the curd of a Stilton is ready to salt, it is much moister than that of the Cheddar. Lastly, the curd in Stilton making is put to drain in a much softer condition, than in Cheddar making, but no pressure is applied to the former, whereas one ton and upwards is required for the latter.

Finally, one is justified in saying that a well made Stilton stands without rival amongst the better known varieties of cheeses. Also experience has taught that by the system just detailed it is possible to produce an article of prime quality.

W. R. GILBERT.

CHEDDAR CHEESE MAKING.

Rennet-test—Cutting curd—Stirring—Piling or blocking—Grinding—Salt.

I would recommend all patrons, 1st to thoroughly wash and scald all pails and cans used as soon as they return from the factory in the morning, and not leave whey standing in cans all day on the stands in the hot sun, as some patrons are in the habit of doing; 2nd, to be particularly careful in the straining, airing and cooling of the milk immediately after being drawn from the cow, not only in the evening but in the morning as well. In very close hot weather, it would be better to run it through an aerator the second time to get rid of all animal odours before the milk is cooled below the temperature of the air; for, as long as milk is warmer than the surrounding atmosphere, it will give off all foreign odours, but as soon as it is cooler, it will take in all bad odours; that is why it is so necessary to always get in a nice clean place free from all bad smells to cool and air milk.

Be very careful in receiving the milk; examine all cans carefully to see if properly cleaned, rejecting all sour tainted or not properly strained milk. After heating to the required temperature, which should be at 84o Farenheiht to 86o in May, 86o to 88o in October or November, always take a rennet test to enable you to see how your milk will work. The test is made by taking 8 ounces or a common tea cup full of milk at 86o, put a small black substance in the milk, then take a drachm or a common teaspoonful of rennet, drop the rennet in the milk and stir round for about 8 seconds: as soon as the milk stops moving round, which can be seen by the black substance, it is thick, which should be in about 10 to 12 seconds more or 18 to 20 seconds from the time of dropping in the rennet, it is then ready to set. Put in enough rennet, diluted with good clean cold water, to thicken (fit to cut) in from 20 minutes in May, to 45 to 50 minutes in October or November, cut when the curd is firm enough to break clean before the finger by using the horizontal knife, first lengthwise of the vat, then with the vertical knife, cut crosswise of the vat again lengthwise, and if your curd is not fine enough, cut crosswise once more with the vertical knife. It is well to cut pretty fine, so as to allow the curd to cook and firm evenly through and through which it will not do if left too coarse. Immediately after cutting, begin to stir very gently for 15 minutes, rubbing down the sides of the vat in the mean time before ap-