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Sometimes he closes one tube to keep the room from growing too cold. The draft is strongest in the hottest weather. By this arrangement, and the hot water pipes, the desired temperature may be secured the season through. I do not pretend to give the best plan for securing an uniform temperature; I give that which is comparatively inexpensive, and which has been found to be practicable, to show you that such an arrangement is within the reach of every factory; and that this matter of controlling temperatures is not so difficult as dairymen have been led to imagine. By this simple arrangement, probably, the room immediately over the basement, (if outer walls were properly constructed) could also be made cool enough in hot weather. I would have every factory have a store room sufficient to hold all the hot weather cheese, so that at no time to be forced to sell on account of room.

Now I have tried to show you some of the advantages that would result in curing cheese properly and in having sufficient store room to hold a certain amount of hot weather cheese during hot weather. Let me illustrate how this course would be likely to effect the market. In the first place the quality and flavour would be improved. In the second place by withholding a portion of your stock, and not crowding the market at a time when the hot weather makes it a fearful risk for dealers to handle