

*Taste the sample.*—It should have no bad taste. The taste of acids, fruit, tallow, whey, a bitter taste and many others are serious defects.



(Fig. 9.—Cheese scoop.)

A nutty taste is a good quality.

The aroma and taste are rated from 0 to 45.

The sample should not be too salt. With a little practice one can soon find out whether cheese is properly salted.

3. *Break a piece of the sample* and work it between the thumb and other fingers. It should be firm rather than soft, of silky and rather close texture and not adhere to the fingers. Holes are a serious defect as well as butter spots. It must not be damp; excess of dampness is a serious defect. The odor is best preserved when the cheese is thus worked between the fingers. Cheese should not be too green.

Grain and texture are rated from 0 to 15 and body also from 0 to 15.

The color should be uniform and not too white; it should be transparent.

Color is rated from 0 to 15.

**Principles of the construction of cheese-factories.**—The first thing to be considered in building a cheese factory is the power of regulating the temperature. Cheese-factories must be warm enough in spring and in autumn and cool enough in summer. They must be provided with a good ripening-room where the temperature can be constantly maintained between 65° and 70°. The walls of the cheese-making room should be solidly built and heat-proof. The floors of this room should be of two inch boards tongued