

1st. Curd, or caseine; 2nd. Albumen; 3rd. Milk-sugar; 4th. Mineral matter.

It is these substances that render the specific gravity of milk greater than water, and cause the variation shown by the lactometer in the two fluids.

When subjected to analysis, milk of an average good quality is composed in 100 parts as follows:—

Water.....	87.40
Butter.....	3.43
Caseine.....	3.12
Milk-sugar.....	5.12
Mineral matter.....	93
	100.00

Milk varies in character from various causes, but chiefly in the butter and milk-sugar, the caseine showing but slight variations. Now the great art sought by the cheese dairymen is, in extracting two of the above constituents of the milk, caseine and butter, and so combining them with water in such proportions as to make a palatable article to suit a certain arbitrary taste. I say arbitrary, because taste is educated, and different nations have different standards as to what is palatable. When I was in Switzerland I saw gentlemen, apparently of the highest respectability, eating cheese of a most intensely disagreeable odor. They ate this cheese with a relish and pronounced it excellent, while to my taste it had all the peculiarities of badly tainted food, the very odor of which was nauseating. The Germans, also, like a strong and rancid cheese.

The English taste, both for butter and cheese, has changed materially during the last half century.

What is now required in cheese is a mild, clean flavor, with a certain mellowness of texture, readily dissolving under the tongue, and leaving a nutty new milk taste in the mouth.

The English demand a cheese of solid texture, that is, free from porosity, because a porous cheese usually indicates an imperfect separation of the whey. Such cheese often have a sweetish taste, which is owing to the excess of the sugar-of-milk in the whey, and they invariably turn with a bad flavor.

The market value of cheese does not entirely depend on the amount of butter which it contains. In my address before the American Dairymen's Association, three years ago, this point was broached and discussed. It was new doctrine, which the dairy-public, and especially dealers, were not then prepared to adopt.

The experiments at factories since that time have proved the assumption, and shown that cheese made from milk partially skimmed was not even suspected by the dealer at home, and was pronounced first quality in the English market. The fact has also been established by Dr. Voelcker, in the analysis of different samples of cheese.

The common or ordinary American, he finds richer in butter than the best English Cheddar, which is the highest grade of cheese known to English taste.