

hours longer when the mold can be removed and in another six hours the cheese is ready to salt.

Salting is done by rubbing about one half ounce of salt on the outside of each large cheese. After salting the cheese are left on the straw mat for twelve hours where further draining takes place. The cheese is now ready for use or to pack and ship. The room in which the cheese are made should have a temperature of between 60 and 70 degrees.

Gervais Cheese.

Apparatus Required:—

One-half pint bottle of Rennet.

One-half pint bottle color.

1 Minum Glass.

1 Dipper.

1 Granite Pail of convenient size to hold milk and cream.

Molds $2\frac{1}{2}$ inches high by 2 1-8 inches diameter in a group of six.

Straw Mat and Board as in Camembert Cheese.

Strips of Blotting Paper $2\frac{1}{2}$ x $7\frac{1}{2}$ inches.

Cloths of Huckabuck Towelling about 24 inches square.

Materials Required for 10 lbs.

Color—5 Minums.

Culture—10 Minums.

Rennet—45 Minums.

Salt— $\frac{1}{2}$ oz. per lb.

Preservative 1-8 of 1 per cent.

Sodium Benzoate.

This cheese is made from a mixture of new milk and cream, the mixture being in the proportion of two parts milk to one part of cream testing 22 to 25 per cent. The temperature should be about 65 degrees. Add color diluted in water and rennet diluted in about ten times its own amount of water. Stir thoroughly and cover over to set. When thick it is ladled into the cloths holding four to five pounds each, first dipped in warm water and wrung out. This should be ready to dip in two and a half to three hours. Hang up loose to drain and scrape down every two or three hours until ready to salt, which should be by the end of the second day. The curd is ready to salt when it has expelled all the free moisture and will stand up alone. Put on the salt, work over with knife and knead a little. Tie up again as tight as possible to drain for 10 or 15 minutes, when it is ready to mold. The molds should be lined with thin blotting paper and placed on a straw mat or cloth and the cheese pressed in with a knife or a bone spoon. The cheese may then be shaken out of the mold and are ready for use. If kept they should put in a refrigerator or cold storage until used.