

If the vat is without a tap, dip the curd and whey into a strainer dipper or colander and put the curd in a large cheese cloth on a lever butter worker, if one is in the house. The curd must be well stirred for ten or fifteen minutes to allow the whey to escape; then it may be salted at the rate of one ounce to every 25 lbs. of milk. Sprinkle the salt over the curd; stir well, and allow it to stand a little while before putting it in the hoops. One cannot get along without a cheese hoop. It may be of wood or tin, but must be round, straight, strong and the ends clean cut without any rim to them. A nice size is 7 inches in diameter by 14 inches high; this will press a cheese weighing from 6 to 10 lbs.

The circle or follower of wood placed in the hoop on top of the curd must fit well or the cheese will have shoulders.

A bandage made of cheese cloth should be placed inside the hoop, and the curd put into it and a square of cotton wet in hot water, placed on the top before the wooden follower is put on. The temperature of the curd when put to press should be from 80° to 84° F.

Many contrivances may be used to apply the pressure—a cider press answers, or a fulcrum and lever press is easily constructed. Too much weight must not be put on at first, and the pressure should be increased gradually.

The next morning the cheese should be taken from the hoops, dampened with hot water on the outside, the bandages straightened and trimmed and the cloth allowed to extend half an inch over the ends. Cut a circle of cheese cloth, the size of the top, place carefully on the cheese, cover with a square of wet cotton, place the hoop on top and force the cheese into it. Finish off the other end in the same way. Put again to press till the next day. Take from the hoop and place in a cool cellar, turning it upside down every day for a month and then occasionally. Do not worry, if it moulds; it will be on the outside only, and should be well washed off before the cheese is cut. At the end of two months it should be ready for eating, but is better if kept for five or six months.

If the milk be sweet and good and the necessary care taken in the manufacture, this method produces a rich, meaty cheese much liked by every one.

SOFT CHEESE-MAKING.

BY FRANK G. RICE.

In dealing with the subject of soft cheese-making only a general idea of the process can be given, as one has to alter one's process according to circumstances, such as, variety of cheese to be made, and the age of the milk from which the cheese is to be manufactured.

The making of soft cheese is, practically speaking, new to this country, so that the taste for these dainty little cheese needs cultivating.