After breaking, heat is applied, and the temperature gradually raised to 98° or 100°, according to circumstances of weather, &c., the mass meanwhile being carefully stirred.

It is then left to rest, and only occasionally stirred, until a scarcely perceptible change toward acidity is indicated in the whey; the whey is then immediately drawn, and the curd heaped up in the vat, to drain and develop the requisite acidity gradually.

It remains in this condition for half an hour or more, the whey meanwhile flowing slowly from the heap, when it is taken out and placed in the sink or cooler.

It is then split by the hand into thin flakes, and spread out to cool. The curd at this stage has a distinctly acid smell, and is slightly sour to the taste.

It is left here to cool for fifteen minutes, when it is turned over, and left for the same length of time, or until it has the peculiar mellow or flaky feel desired.

It is then gathered up and put to press for ten minutes, when it is taken out, ground in the curd-mill and salted, at the rate of two pounds of salt to one hundred and twelve pounds of curd. It then goes to press, and is kept under pressure two or three days.

The curd when it goes to press has a temperature of from 60° to 65°, and when in the sink it is preferred not to go below this point.

A proper temperature is retained in the curd during the various parts of the process during cool weather, by throwing over it a thick cloth.

Much of our factory cheese has been injured by being put to the press at too high a temperature. The thermometer should always be used to determine the condition of the curd when put to press; and there is no doubt but the Cheddar dairymen have hit upon the proper temperature.

Mr. Harding, the great exponent of this system in England, told me he had made a great many experiments in this direction, and that a higher temperature than 65° when put to press was almost always attended with loss of flavor, undue fermentation, and as a consequence greater or less porosity.

He claimed that the curd could not be properly broken at 90° or above, and that a better separation of the whey and condition of the curd was effected by breaking at 75° to 80°.

What we are to learn by the Cheddar process is not so much following out blindly all its details, but seizing upon a few leading principles of the process, and adapting them to our use. These principles may be briefly summed up as follows:

1st. Studying the condition of the milk.

2nd. Setting at a temperature from 78° to 82°.

3rd. Drawing the whey early.

4th. Exposing the curd longer to the atmosphere, and allowing it to perfect its acidity after the whey is drawn.

5th. Putting in press before salting, at a temperature of 60° to 65°.

6th. Grinding in the curd mill and then salting.

These last two items are important, because you cannot regulate the salt accurately by guess, and can only get the right proportion by a uni-