DECEMBER.

Re	ation	of	fat	in	milk	to	quanti	ity	and	qual	lity	of	oheese :	
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Date.		nt. fat in		Lbs.	cheese.	Lbs. 1 1 lb. c	nilk to cheese.	Lbs. cl 1 lb. milk	t. fat in	
		Per ce milk Lbs. fa		Green	Cured	Green	Cured	Green	Cured	Per cen whey
189	5.					1				
December	. K [4.00	12.00	34.75	33.25		1			.20
aregenioei	· •···· (]	8.40	10.20	30.25	29.00					.20
44	6 J	4.10	12.30	35.25	34.00					.22
		3.40	10.20	30.50	29.00					.20
44	12	3.90	11.70	35.25	33.50					.18
		3.30	9.90	31.00	29.50					.18
64	13 !	4.00	12.00	34.50	33.00					.20
		3.15	9.45	29.50	28.00					.20
44	20 1	4.75	14.25	\$5.25	34.00					.30
		3.25	9.75	28.25	26.75			!		.15
4.6	21	5.50	16.50	39.25	37.50					.45
		3.20	9.60	28.50	26.50					.20
6.6	23	4.40	13.20	35.50	33.75					.25
	(3.10	9.30	28.50	26.75					.15
44	28 1	5.10	15.30	37.25	35.50					.40
	U	3.00	9.00	28.50	26.75					.20
**	30	5.00	15.00	35.75	34 50					.50
		3.00	9.00	28.50	26.50					.40
Average	for rich									
milk		4.53	123.25	322.75	309.00	8.36	8.73	2.64	2.52	.30
Average	for poor							1		
milk		3.20	86.40	263.50	249.25	10.24	10.82	3.05	2 85	.21

It will be noticed that the per cent. of fat in the whey was slightly higher from the rich milk, as compared with the poorer. This agrees with the results of our previous experiments.

The percentage of loss in weight at the end of one month was 4.4 for the rich milk cheese in November, and 4.6 for the poorer milk cheese. In December, the loss was respectively 4.2 and 5.3 per cent. As stated in the Report for 1895, this difference in loss of weight while the cheese are curing, is likely due to the fact that more strface is exposed per 100 lbs. of cheese in the case of the poorer milk cheese.