

relates that the German tribes supplied the Romans with cheese in his day.

Tradition says that butter was discovered by the nomadic tribes of the East, who found that it was produced by the agitation which milk received when transported long distances on the backs of camels. It is said that in Arabia, even to this day, a sort of oily butter is procured by placing the milk in a vessel made from the skin of an animal, and shaking it to and fro suspended from the limb of a tree or other convenient support.

Butter, as we know it, consists of the fat of milk, in solid form, mixed with a certain percentage of water, which may vary according to the skill or intention of the buttermaker, but 12 to 14 per cent is considered to be about the right proportion. Sixteen per cent of water is the legal limit in this country. The process of buttermaking is practically the same wherever scientific methods are followed, and it requires an expert to detect the slight differences of flavour and texture which may be found in well made samples of butter brought together from the ends of the earth. Of course, there is good and bad butter to be found everywhere, and it is the proportion of the two kinds produced in any country that makes or mars its reputation in this respect, rather than any distinctive quality or characteristic in the product which may be traced to locality of origin.

Cheese is made by precipitating the protein compounds of milk with rennet. The curd which is thus formed holds the fat of milk mechanically, and a certain amount of the water is also retained. A Canadian cheddar cheese, for instance, consists, roughly speaking, of one-third fat, one-third protein or casein compounds, and one-third water.

The art of cheese-making is infinitely more intricate and difficult than that of butter-making. It deals with several