

time derive a reasonable profit. The charge for making should be, for a factory producing :

Four cheeses each day, at least 2 cents per pound.	
Eight " " " " 1 1/2 to 1 3/4 cent per pound.	
Twelve " " " " 1 1/4 to 1 1/2 " " "	
Twenty " " " " 1 cent	

With reference to cheesemaking we would especially recommend the reading of "The making of Cheddar Cheese" by John W. Decker B. A. We have obtained much information from this work which is one of the best that can be consulted.

Examining and judging cheeses.—1. *General appearance.*—Is the box well made, quite round, well nailed? Is the wood sound, without knots or cracks? Has it a good color? (It must not be soaked too long and the water must be renewed.) Are the bottom and cover hoops strong enough? Are the brands clearly visible and stylishly put on? The weight should be stamped on the box. Does the cover fit the box properly? Is the box clean?

Take the cheese out of the box.—Is the box of the right size for the cheese so that the latter may come out easily? Is it not too big? Is it of the same height as the cheese? Does the cheese weigh at least 75 lbs? Is the height proportionate to the diameter? Is the cloth clean and well put on? It should not be turned down more than an inch at each end. The cloths should be put on with very hot water so as to adhere properly to the cheese. Is the surface of the cheese cracked or fissured?

General appearance of cheeses is rated from 0 to 10.

2. *Test the cheese* with a scoop (fig. 9). Smell the sample which should emit no bad odor, such as animal odor, that of ensilage or of whey. The odor should be very fresh. Odors are perceived especially at the moment when a portion of the sample is pressed with the fingers to ascertain the body.