

As none of these will keep for any great length of time, being usually eaten in the fresh state, one must have a ready market for them.

An occasional lot made on the farm will make a delicious and appetizing dish on the table.

Camembert Cheese.

Apparatus Required:—

Rennet.
Cheese coloring.
1 Minum Glass.
1 Thermometer.
1 Dipper.
Granite pail of convenient size to hold milk.
Straw Mat, size 13 x 8 in.
Boards 14 x 8 in. $\frac{1}{2}$ in. thick.
Molds about 5 in. in diameter and 5 in. high.

Material Required for 10 lbs. Milk.

Color— $1\frac{1}{2}$ minums.
Culture—10 minums.
Rennet—15 minums.
Salt— $\frac{1}{2}$ oz. to the lb. of cheese.

Process of Manufacture:—

This cheese is made of new milk of good flavor. First add a small amount of culture if required. No culture is needed for good clean sweet milk when it can be obtained. The milk is now regulated to a temperature of 86 degrees, color added and rennet diluted in about ten times its own volume of water. Stir the rennet in for five minutes and then stir over the top again in 2 to 5 minutes as this prevents the cream from rising which causes the cheese to break after they are made.

Cover the pail and leave until coagulation has taken place which will be in about one hour. The correct time is when the curd breaks easily over the fingers.

Scald the required number of straw mats, boards, molds, then cool them in water. Place the boards on a drainer with the straw mats and molds on top, next ladle out with a dipper a little curd into each mold and repeat the same every 20 minutes until all the curd is transferred and the molds are full. In ladling the curd, care should be taken not to break it but obtain it in thin slices. When the curd has been filled into the molds, turn the cheese by putting a straw mat and board on top and turning over. Leave the cheese on the drainer till the whey has drained off and the cheese are firm enough to turn by hand. After turning the cheese is left in the mold for six