

38. When filling the hoops, pack the curd well in the centre, so that when pressure is applied the curd will close up in the centre first and the air and whey will have a chance to escape.

39. Apply pressure gradually. 'A little and often' is a good rule for the first hour.

40. Many cheese are open and loose because not well pressed.

41. A sweet, immature curd will not make a close cheese under any amount of pressure, but no Cheddar cheese is ever solid and close, unless heavy pressure has been applied.

42. Salt gives a flavour to cheese, assists in expelling moisture and has considerable effect on the texture.

43. Salt varies greatly in weight owing to its quality of absorbing moisture, and giving it off again. It is, therefore, easier to secure uniform results if the salt is measured instead of weighed.

44. The cheese should be turned in the hoops in the morning and kept well pressed until about noon. Good results are obtained by pressing () hrs.

45. If seamless bandage is used, a half size smaller than the hoop (15-inch for a 15½-inch hoop, etc.) will give you a neater looking cheese.

46. The best temperature for curing cheese is certainly not over 60 degrees.

47. There is a marked difference in the flavour and texture of cheese cured between 56 and 58 degrees Fahr., as compared with others of the same batch cured even at 70 degrees. As the temperature is raised, the difference increases in favour of the lower temperature, especially in the matter of flavour.

48. There is as much as from one to two per cent less shrinkage if the cheese are cured at the lower temperature.

49. A cheese cured at 58 degrees begins to 'break down' about a week later than if cured at ordinary curing room temperatures, say 70 to 80 degrees.

50. As a cheesemaker, you should use all your influence towards securing better sanitary conditions in and around cheese factories.

51. Some attempt should be made to keep flies out of the factory. It is disgusting to see the swarms of them in some places.

52. Flies are attracted to all kinds of filth with its putrefactive germs. Particles of filth containing germs cling to their legs and bodies, and when they get into milk or cream, they are a sure source of infection.

53. A cement concrete floor is the only kind that will ensure perfect drainage for the making room. It will also help to keep the curing room cool in hot weather, and warm in cold weather.

54. Dirty whey tanks are a source of contamination at many cheese factories where the whey is returned in the milk cans.

55. Make it your business to see that the whey tank at your factory is kept clean; otherwise, it is useless to expect your cheese to have a fine flavour.

56. Heating the whey to 155 degrees will improve its feeding value and also eliminate many of the objectionable flavours found in cheese.

57. Send to the Dairy and Cold Storage Commissioner, Ottawa, for a sufficient number of copies of bulletins Nos. 20 and 22 to furnish one to each patron. There is no charge for the bulletins.