

from 65° to 70°. The moisture in the curing room was "normal," as indicated by the Hygrometer.

The tables show the percentage of fat in the milk on the different dates, the pounds of fat, the pounds of cheese produced, the ratio of cheese to milk and fat, and the loss of fat in the whey, as determined by the Babcock tester.

NOVEMBER.

Relation of fat in milk to quantity and quality of cheese :

Date.	Per cent. fat in milk.	Lbs. fat in milk.	Lbs. cheese.		Lbs. milk to 1 lb. cheese.		Lbs. cheese to 1 lb. fat in milk.		Per cent. fat in whey.
			Green	Cured	Green	Cured	Green	Cured	
1895.									
November 5....	3.90	11.70	33.25	31.7530
" 8....	3.60	10.80	30.50	29.2520
" 14....	4.00	12.00	33.50	31.0035
" 15....	3.30	9.90	29.50	28.0020
" 16....	3.85	11.55	33.75	32.2520
" 17....	3.55	10.65	31.75	30.5020
" 18....	3.90	11.70	33.25	31.7520
" 19....	3.30	9.90	30.25	28.7520
" 20....	4.00	12.00	33.50	32.0020
" 21....	3.50	10.50	31.50	29.7520
" 22....	4.00	12.00	35.00	33.2515
" 23....	3.57	10.65	31.25	29.5020
" 24....	4.10	12.30	35.50	34.2520
" 25....	3.80	11.40	32.50	31.2520
" 26....	4.00	12.00	35.00	33.5020
" 27....	3.50	10.50	30.00	28.7520
Average for rich milk	3.97	95.25	272.75	260.75	8.79	9.20	2.86	2.73	.23
Average for poor milk	3.51	81.30	247.25	235.75	9.70	10.17	2.83	2.76	.19

The experiments for these two months agree with the results already published. The yield of cheese per 100 lbs. of milk was greater from the milk rich in butter-fat, but it was not in proportion to the butter-fat. Three hundred pounds of milk, testing 5.0 per cent. of butter-fat, produced 34.5 lbs. cheese, while on the same day 300 lbs. of 3.0 per cent. milk produced but 26.5 lbs. of cured cheese, a difference of 8 lbs. of cheese in 300 lbs. of milk. But the ratio of cheese to fat in the milk was 2.30 for the 5.0 per cent. milk, and 2.94 for the three per cent. milk. The ratio of cheese to fat in the milk testing 5.5 per cent. was 2.27. In a vat of milk testing 4.75 per cent. fat, the ratio was 2.38.