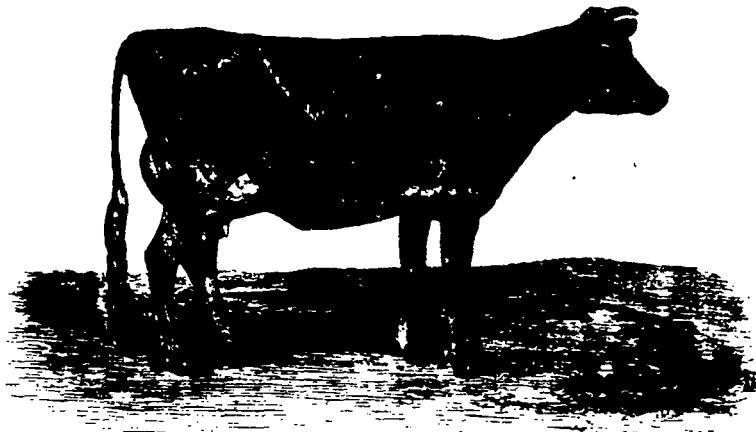


require to be frequently changed. After the lapse of 10 or 15 minutes the cheese is taken up and turned, and the cloth drawn more tightly together, and it is then put into the press to be treated in the ordinary manner. The cheeses must be turned frequently and the whey entirely squeezed out, which is a point of much importance. Thus, for example, if the cheese be first taken out of the press at noonday, by five o'clock in the afternoon it should have been turned five times, and each time encircled with a fresh cloth, namely, at twelve o'clock, one, two, half-past three and at five. In the evening at nine o'clock, and again next morning at six, the cheese must be wrapped in fresh cloths, and at nine to ten o'clock it may be placed in the press without a cloth; but in a short time with a mould covering, so that its exterior may be perfectly smooth and even. The cheeses are afterwards laid down without any covering into a salt pickle, where they should be left for at least three, and at most six days. The brine should be very strong, and should be kept of uniform strength, so that the pickle need not be drawn off, but may be carried over to another salting tub, and there again brought up to the required strength. If the brine is not of sufficient strength the cheese becomes sticky, and does not acquire a good rind.

is turned daily during the time it remains in the brine, otherwise it is liable to bulge out on the one side more than on the other. They must never be allowed to lie one on the top of the other in the pickle, but should be entirely covered by it. Cloths should not be used on the cheese; they only do damage. The size of the pickling tubs must be regulated by the number of cheeses which are made daily. A tub with lid, calculated for eight cheeses, will cost about \$9, and such sized tub will be required when the dairy make is two cheeses. On an average, from 100 lbs of milk, $3\frac{1}{2}$ lbs of fine butter and 7 lbs of cheese will be obtained. The following striking experiments which have been made are at the same time worthy of mention. When the cheeses were taken out of the pickle after the lapse of two to three weeks, they were put for about 14 days into a room without being salted. The room was kept heated by steam to 22°C . (18°R .) (1) so that the cheeses were made to sweat freely, thereby causing a deposit of a large quantity of impure matter, which was wiped off at intervals. The cheeses treated in this way, as compared with those made in the ordinary manner, showed so great a difference in respect to the state of the inner pulp as would scarcely be imagined. The cheese pulp was soft and pliant,



KHEDIVE'S PRIMROSE, (JERSEY COW).

and the effect of the brine upon the cheese pulp is not sufficiently strong. The pickle should have the effect of binding the pulp together, so that the poorer substance which it contains becomes harmless, and a firm rind for the protection of the cheese is formed. All cheeses become slightly swelled in the stage of pickling, but when after a lapse of a few days they have become soft and mellow, they will receive a good shape, and will have neither cracks nor blisters when salted daily for about fourteen days in a damp place, where the temperature can be raised to 15°C . (12°R .) (1) The cheese should therefore be laid upon dry shelves in a humid chamber with a temperature of 17° to 18°C . ($13\frac{1}{2}^{\circ}$ to $14\frac{1}{2}^{\circ}\text{R}$.) (2) and there daily dried, turned, and salted. For the ensuing four weeks they should be dried, turned, and salted every second or third day, and in the last four weeks this should be done once a week, when the cheeses will be ripe and in a fit condition for keeping, so that they may be sent to the warmest climates. If the cheeses have not been disposed of by the time they are three months old they should be kept on dry shelves, and in a room that is not too humid. Here they should be dried and turned every eighth day; but should never be allowed to lie edgewise, as this tends to damage the interior of the cheese. Great care should be taken that the cheese

and seemed to be richer than the other cheeses. As soon as this experience had been obtained, a room for the reception of 300 cheeses was arranged with powerful steam, and another of similar dimensions with less powerful steam, so that the same cheeses might gradually receive a lower temperature and less moisture. It is maintained that, in spite of all methods which may be used, nothing but poor-class cheese will ever be obtained from skim milk. This, however need not be so. It is quite certain that if, by some proper mode of treatment, such change can be successfully introduced that from the hydrogenous substances in the cheese fat can be formed, then it will be possible from the poor cheese, which is rich in these substances, to obtain a better quality, and this is undoubtedly within the range of possibility. It is unquestionable that strong brine operates against such fat formation, and it is maintained after these experiments that if the strong brine could be avoided and the cheese be exposed to a treatment of heat and moisture, there may be good grounds for thinking that this change may be brought about."

A Travelling Dairy.

The Scottish Dairy Association inaugurated their course of instructions in butter making at the farm, Aitkenbrae, near

(1) 59°F

(2) 62° to 64°F

(3) 71° to 75°F