

After the cutting is completed the curd should be stirred slowly and gently for 10 or 15 minutes before any heat is applied, then raise the temperature gradually to 96° or 98°, taking about 45 minutes to attain the desired temperature. Dip the curd when it shows $\frac{1}{4}$ in. acid by the hot iron test, stir well until the whey has all escaped, then keep the curd warm (about 94°) and allow it to mat. When matted cut or break into convenient strips and turn over occasionally. Do not allow any whey to gather in pools on or around the curd. When it feels mellow or will show $1\frac{1}{4}$ in. to $1\frac{1}{2}$ in. acid by the hot iron test it should be put through the curd mill. Stir and air well immediately after grinding. When the curd is well matured and has a silky, buttery appearance, the salt may be applied. Use at the rate of $2\frac{1}{2}$ lb. to $3\frac{1}{2}$ lb. of salt per 1,000 lb. of milk, varying the quantity to the amount of moisture in the curd. The temperature at this stage should be about 86°. The curd may be hooped and put to press in from 15 to 20 minutes after the salting is done. Apply pressure very slowly at first, and allow the cheese to remain in the press one hour before turning. Only pure warm water should be used when bandaging.

Turn the cheese in the hoops every morning, never allowing a cheese to be placed in the curing room unless it has a perfect finish.

The temperature of the curing room should be kept constantly between 60° and 65°.

When coloring pour the coloring into a dipper of warm milk from the vat, then draw the dipper quickly along under the surface of the milk from one end of the vat to the other, then stir well and there will be no danger of streaks in the curd. Have a dipper with a long handle for the purpose.

Rennet should be diluted to one gallon of pure water for each vat, and the milk should be well stirred for at least five minutes after the rennet has been added. In case the milk is very ripe two minutes will be ample time to stir after adding the rennet.

Everything in and about the factory should be kept scrupulously clean. The cheese-maker who fails to do this need not grumble if his patrons follow his example.

All strainers, sink-cloths, etc., should be well washed, then scalded and thoroughly aired each time they have been used.

The vats, pails, curd-sinks, etc., should be scalded with boiling hot water after washing, and if the water can run out readily they will dry off in a few minutes without wiping. Do not use a dish-cloth, as it usually leaves an unpleasant flavor.