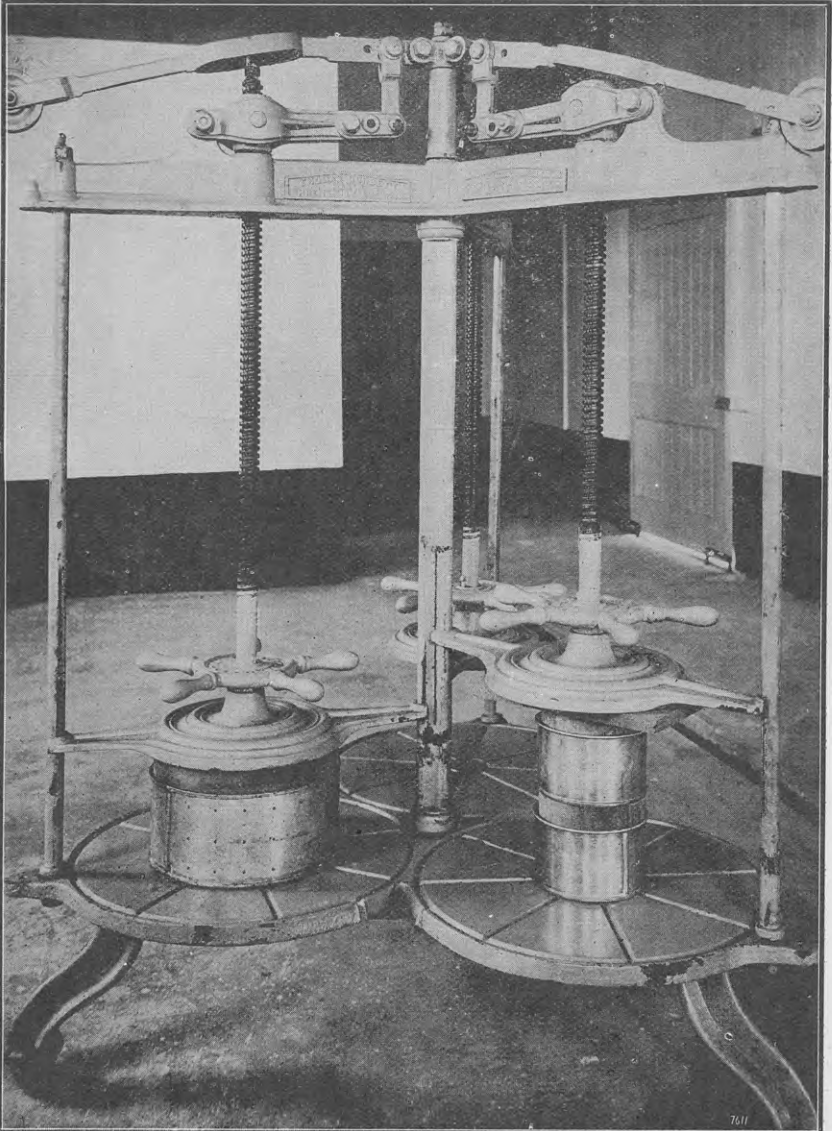


the press and placed on shelves, where they are turned and wiped daily.

*Curing.*—At the end of a week the cheese are washed outside with brine, consisting of 1 lb. of salt to a gallon of water, temperature 80° F. They are then removed to the curing-room and turned



CHEESE IN PRESS.