

not require subsequent storage at extremely low temperatures to check the injurious processes which are set up by high temperatures, but may be kept in good condition with that nutty flavour essential to Cheddar cheese. (7.) The general improvement in the quality increases the consumption of cheese enormously, and, by thus increasing the demand, ensures a better average price. (Report of the Dairy Commissioner, Canada, 1906.)

It will be noted that both the authorities quoted appear to be entirely in accord as regards the benefits to be derived from the policy of cold curing. In New Zealand to-day the tendency is to take an intermediate course by adopting a temperature of from 45° to 50° F. for the curing-room—a practice that is giving good results, and, so far as my investigations have gone, this system is working quite satisfactorily and beneficially. It has to be realized that when cheese has been submitted to the ill effects of high temperature its quality suffers irreparable injury, which can only result in disappointment to the maker, financial loss to the owner, and dissatisfaction on the part of the buyer. Where such damage has taken place I know of no practicable steps that could be taken to eliminate the injury that the quality of the cheese has sustained.

It is most important that all vehicles for the conveyance of cheese from curing-room to cold store should be in such a condition as to prevent any damage to the condition or quality of the cheese during transit. Not infrequently this is a stage in the handling of cheese where it sustains damage owing to the lack of proper control of high temperatures.

COLD STORAGE.

In regard to the cold storage of cheese it has been found that the wet-battery system gives the best results, with air-temperatures in the chambers held at between 40° and 50° F. for short storage. For long storage, however, temperatures can be reduced with safety to 36° and give satisfactory results. Holding cheese at about this temperature has proved to be beneficial in that it retards the development of mites and moulds very materially. To ensure the safe and satisfactory cold storage of cheese packed in cases it might be well to mention here a few of the essential points that must be observed if results are to be satisfactory.

(1.) It is most important that the cheese should be in a fit condition for packing. The cheese should be at least fourteen days on the shelves of the curing-room, or longer if necessary, so that the rinds and tops and bottoms of the cheese may become dry and firm. To enable this to be done it is necessary that the cheese should be turned once every day during this period. If the cheese is packed before that time there is the danger that it will not stand any length of cold storage satisfactorily. There is a probability of the cheese turning out in bad condition, particularly on the tops and bottoms, because, if the rinds of the cheese are moist and soft at the time of packing, and it is placed in cold storage in that condition, putrefaction will eventually develop at the points of contact between the cheese and timber. The result is that if held for any lengthy period without attention such portions of the cheese will eventually become unfit for human consumption.