

Towards the end of April, when the lactation period was becoming well advanced, curds were rather greasy and "wintry" in character, with the result that lower acidities at drying had to be observed. Although slit-openness was noticeably less in the cheese at this period, bodies and general character were, as expected, not of a very high standard, and no cheese were placed "finest." During the last period of the month the whey was run to 12 in. at two hours and agitators replaced, this method, especially with a full vat containing about fourteen cheese, giving results that were more satisfactory than with the "straight off" method.

The average test for April was 5 per cent., and vat tests ranged from 4.8 to 5.7 per cent., with a general casein to fat ratio of around 0.47 to 0.51, the maximum cooking temperature being $101\frac{1}{2}^{\circ}$. Average salting was 3.15 lb. for 4 per cent. milk with a 0.1 rise in salt for each 0.1 per cent. fat increase. Throughout the season this standard was not rigidly adhered to, variations being made according to the character of the curd and other existing conditions.

April milk quality with 0.2 per cent. second grade was very fair, though quite a number of samples were just passable first grade for body, whilst only three samples from a total of 450 decolourized under two hours on the reductase test.

May.—As the milk-supply had very much diminished, control was relinquished on the 11th, when the factory ceased receiving milk daily. As in the latter part of April, curds were not very pleasing in character, cheese grading mostly 92 points, mechanical openness being more pronounced, whilst very little slittiness was evident.

During the last week of control a starter from Wyndham, South Island, forwarded by Dr. Moir, was used, but conditions were not such as to enable any definite opinion to be formed as to its value with relation to slit-openness.

Early in the month an additional trial in connection with longer pressing was made. In addition to the steps taken previously, the cheese were removed from the hoop completely and reversed end for end daily. It is worthy of note that each cheese so treated lost at least $\frac{1}{2}$ in. in height whilst in the press for the three-day period, but examination of the cheese at grading did not indicate any marked reduction in openness. It is possible, however, that results may have been more satisfactory if normal cheese had been tried during the warmer weather.

Vat tests during the period ranged from 5.3 per cent. to 5.8 per cent., and casein to fat ratios were around 0.5. Weather was cold, with very little second-grade milk received, and practically all samples "stood up" on the reductase test for over seven hours. As in April, a number of samples on the curd test were passable first grade only for body, and the only second grades awarded were for this defect.

EXPERIMENTS.

Added Minerals.—During February a trial extending over fourteen days was made, in two 100-gallon vats, with the addition of various minerals. As it is to date not possible for research chemists to state