

showed their effect in the reductase test, several samples decolourizing in thirty and forty minutes, it being also generally noted that where a sample decolourized under one hour and a half an acidic condition on the curd test also followed.

Although some milks were delivered at temperatures of up to 70° , these were not necessarily the first to decolourize, indicating that other causes were operating. December average factory test was 4.16 per cent., with a range of 3.9 per cent. to 4.5 per cent. in individual vat tests, and salting was at the rate of 3 lb. for 4 per cent. milk with a 0.1 rise for each 0.1 per cent. increase in fat.

January.—January opened with cooler weather, and on the 1st all unpasteurized-milk cheese was made, but as most vats showed flavours pasteurizing was reverted to.

As rainfall at this time was below average, pastures were becoming a little dry, this being reflected in a falling milk-supply. Acidity at drying was around 0.26 per cent. to 0.27 per cent., with about 0.94 per cent. in three hours from drying, and showed normal acid at grading. Hansen No. 2 starter was still being used, and cheese graded $92\frac{1}{2}$ points, slitty texture being the only defect. Several days' make in early January graded $93\frac{1}{2}$ points, but, as treatment in the vats and curds was similar to that which resulted in slitty cheese, no definite reason could be given for the better results. Towards the middle of the month a change was made to a starter obtained from Dr. Moir, but these cheese were also slitty. A significant feature at this period was that, although this starter worked very similarly in acid development to the Hansen No. 2, cheese at fourteen days showed definitely less acid, and were not so "bright" in character.

Hansen No. 2 was reverted to, and the resultant cheese immediately showed improvement. This was a good illustration of "character" of starter, showing that although the other starter developed the same acidity the "nature" or "kind" of acid was different.

The cheese, although improved in character, were, however, too slitty to be placed in the "finest" class. Towards the end of January pastures were becoming fairly dry, with the result that good cooks were more difficult to obtain, and curds generally had a tendency towards mushiness or doughiness. Coagulation was normal, and cook up to a certain point was normal also, but the desired normal improvement at drying was becoming noticeably absent, with whey at drying inclined to be milky.

In an endeavour to effect an improvement, various modifications of the normal routine were tried. Firstly, acidity at drying was lowered to 0.25 per cent., curds at normal figures appearing to be carrying rather much acid, but no improvement resulted. Secondly, cooking temperatures were raised to 100° and $100\frac{1}{2}^{\circ}$, with the idea of expelling more moisture, this also without any appreciable effect. Higher drying acidities, up to 0.285 per cent., were then resorted to, with the idea that the high acid would have a tendency to expel moisture. These modifications were put into operation gradually, both with and without alterations in cooking temperatures, but it was found that better results were obtained with the normal routine. Additional stirring, both in the whey and on the pan, was also tried, but it was our experience that