

do the salting and printing. This implied weighing the butter, in pounds or half, and with a small wooden print, press on the piece weighed off & worked around in a circular wooden bowl, and with sufficient pressure to correspond with the diameter of the print. Often however, the price for the butter made was extremely low. This always applied in the summer time, when it was salted down and put into casks or firkins, & there left until such times as there might be a possibility of getting a reasonable price, which was not very often.

The making of Cheese, very largely also devolved on the women folks, that is amongst the Upper dairy herds of cows. This was generally carried on from about October until April the following year. This making of Cheese involved considerable attention, and from the first operation until the Cheese was put into the press, was a matter of perhaps ~~five~~ ^{or seven} six hours. After I left school when about fifteen years old or so, this was a job that I undertook for three or four years.

Generally there was some keen competition at the various Agricultural and Pastoral Shows for the best article shown.

But this process was ^{not} by any means carried out under such scientific principles and con-

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ditions at the present day. And certainly there was not that uniformity of quality as now, when practically ~~the~~ all is factory made. It was then, on manufacture under the "rule of thumb". According to weather conditions and the sweetness of the milk as the Cheese was turned out. But then there was no such thing as marketing it, in the course of a few weeks. It was all generally kept until it was properly ripened. The old method was a fool's game, for ~~a~~ ^{out} fifty pound cheese, was practically dried out, whereas the present system, one gets paid ~~for~~ on the protein or Casein quality, before manufacture. But every one to his taste and to one a little more ripeness is preferable. "The proof of the pudding is in the eating."

Can I give a simple description of what was required in the manufacture of this Cheese in those early times. The process as here given applied to what we called "Cheddar". There may be different processes. But this was given to us by an early settler ^{who} came from Scotland on the same ship as my father & mother. (A Mr. Graham). The articles required, were first the holding vat or tub