

was cut into large squares and turned over to continue the draining process.

After this the whole was placed into the large wooden box, in which a large cloth had been placed to prevent the pressure forcing the curds to get into the perforations. This was left in the press for half an hour and then came the operation of grinding it up in the (Curd) mill. It was thought necessary that it should be ground very small, ~~but~~ so as the salt would have a better chance of being properly mixed - I have found out later that this was not really necessary. The salt was applied at the rate of one ounce to three and one half pounds of curd - This mixing was done by hand, and then the final operation came of putting it into the various vats inside of which again cloth had been placed. These vats were of various sizes and were used according to the quantities of curd to put in. In our case, they were from twenty five pounds to one hundred <sup>more</sup>. But it was only on rare occasions that the larger ones were used. In general two smaller ones would be used.

Only a light pressure was applied ~~so~~ that there would be no loss of fatty substance, which would be all that was left ~~to~~ after the salt had been applied. This would be about one o'clock when put in the press. The same evening the lid would be taken off. The whole turned out. From which can be seen the

necessity of the cloth to prevent any breakage of the cheese. Fresh cloth were applied & the vats forced over the same, and then into the press again until the morning. The same process was gone through and also on the evening. They were finally taken out on the morning of the third day, nicely greased and bound with cloth and placed on the shelf to ripen. During the two nights and one day under the press continued increase of pressure was applied.

Day after day the same work went on and as each Cheese <sup>was</sup> turned out & placed on the shelves it was not long before there was a great accumulation and the job of turning these every day till they were several months old indicated a considerable amount of skill & strength. But I got to be quite an adept at this and could turn them over with a one, two, three.

The conditions about the farm in the winter time were very far from ideal, as it must be remembered that where ever cattle are concentrated and moved about in wet weather, there is, <sup>nearly</sup> always to be found the <sup>great</sup> everlasting mud. And at that time farmers in general had not the foresight, to devise better conditions. As it had been in the beginning, so one had to take the matter philosophically. As I mentioned in my previous record. For a considerable