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"To the solid ground
Of Nature trust the mind which builds for age."—Wordsworth

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of the previous evening. . . . When the renten is added the milk is generally stirred with a long spoon for two or three minutes and then poured into a vessel for each pot. The milk is then placed over a fire and the pan, and it is left for five or six hours. . . . The curd is then strained, and the whey left in a special vessel called a karase, which is made of a double metal mould called a karase, and which is filled with a mixture of clay and sand. The mixture is then placed in the karase and the milk is added. The milk is then allowed to stand for twenty-four hours and the curd is then removed. The whey is then used for making other cheeses.

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