

How the High-scoring Cheese at the Pan-American Were Made.

1. What precautions did you observe when taking in the milk?

2. Did you use a "starter"? If so, what kind, how prepared and used?

3. Did you wash the curds? If so, how, at what temperature of water, and at what stage or stages of the curd?

4. At what temperature did you put to press, how long was the cheese pressed, and how often was it turned in the press?

5. (a) At what temperature was the cheese cured? (b) Describe your system of ventilating and cooling?

(c) How long was cheese held in curing room? (d) How often was cheese turned on the shelves? (e) What per cent. of moisture was maintained in the curing room?

Let it be remembered that these makers, while they follow the standard rules for Cheddar cheese-making, also have picked up many little methods and practices for improvement by reading dairy literature and observation and experiment, so that the lessons they teach in their respective letters are the results of keen effort anxiously and wisely pursued, and their cheese tells the tale of the wisdom of their practices.

THOS. GRIEVE, WELLINGTON CO., ONT.

I had no intention to send cheese to the Pan-American, for I had all my June cheese dated. The instructions were that no cheese should be dated or any mark whatever on the cheese that was sent to

5. (a) The temperature of curing was running from 72 to nearly 80 degrees in that hot weather.

(b) Ventilation is poor. Cool with ice.

(c) From June 15th to July 2nd.

(d) Turned once daily on the shelves.

(e) I have no instrument to tell the moisture in curing room.

In regard to exhibition cheese, the weather was so fearfully hot and milk in such poor condition that, really, one had no time to observe very much. I have been making cheese 33 or 34 years, and from the last week of June to the last of July I never had such a hard time with milk. How I got through so well I many times wonder.

R. K. CRANSTON, ELGIN CO., ONT.

1. I used no unusual precaution selecting milk, other than the usual daily watchfulness; or, to use a brickmaker's term, it was kiln run.

2. Did not use starter. I am opposed to using starters for good milk.

3. Curds were not washed. I do not wash curds that are in good condition. I can see no good in washing a curd that is all right before it is washed. I wash only gassy curds (a thing I rarely have) or a curd that the flavor is not clean. I think that is where many cheesemakers err, in running to the extreme in innovations, which are good in their place, but no use when not needed.

4. I did not note temperature when cheese were put to press. They were 24 hours in press, and turned only once.

5. (a) Cured at a temperature from 65 to 70 degrees.

(b) Ordinary ventilation and ice boxes.

(c) Turned on shelves once per day.

C. H. CHANDLER, LAMBTON CO., ONT.

1. In taking in my milk, I took all that came to the factory, for there was none of it that was very good.

2. Yes, I did use a starter. I just took cold water, about one-third as much as I did milk, and put them in a can and set them away in a good clean place and let them sour, and used it for a starter.

3. Yes, I washed the curd with water at a temperature of from 92 to 96 degrees. I always wash my curds just after milling.

4. I put the curd to press at about 86 degrees, for the room was no cooler. The cheese was pressed about 22 hours, and it was turned only once in the press.

5. (a) The cheese was cured at from 80 to 90 degrees temperature. It was never lower than 76 degrees all through June.

(b) The only means of ventilating is just by opening the windows at night. The curing room is only a good shade in hot weather.

(c) The cheese was made on the 13th day of June, and we shipped on the 2nd of July.

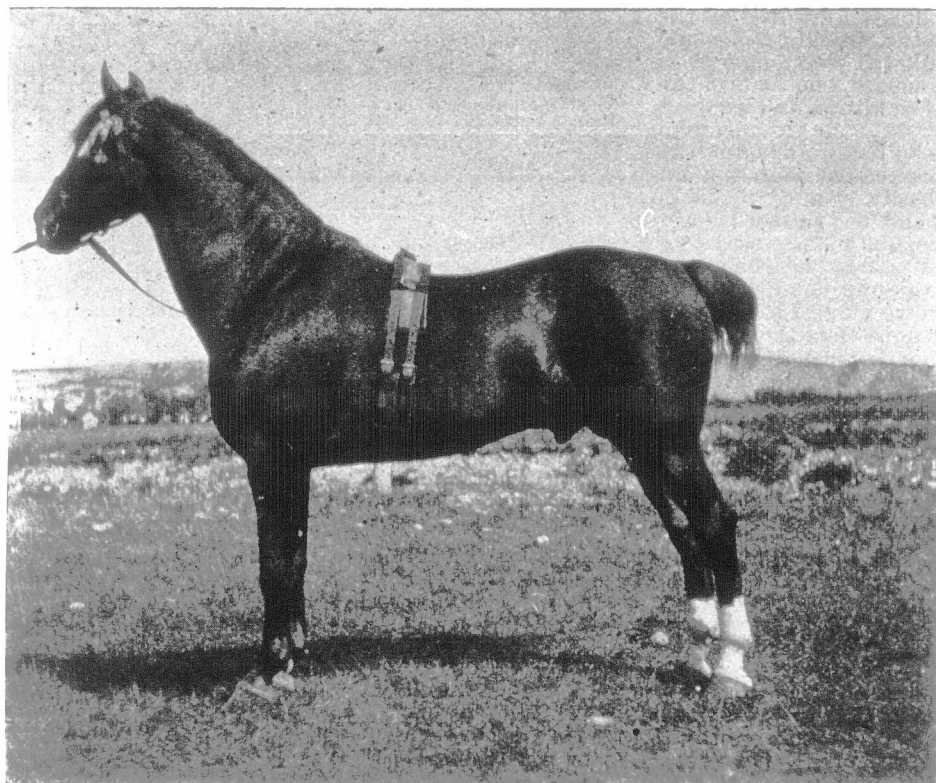
(d) The cheese was turned on the shelves every morning except Sundays.

STEWART R. PAYNE, PETERBOROUGH CO., ONT.

1. I took only the usual milk, and did not make any special effort, but selected exhibition cheese from curing room.

2. Yes, I kept some good milk from the day before and added water, allowing it to sour.

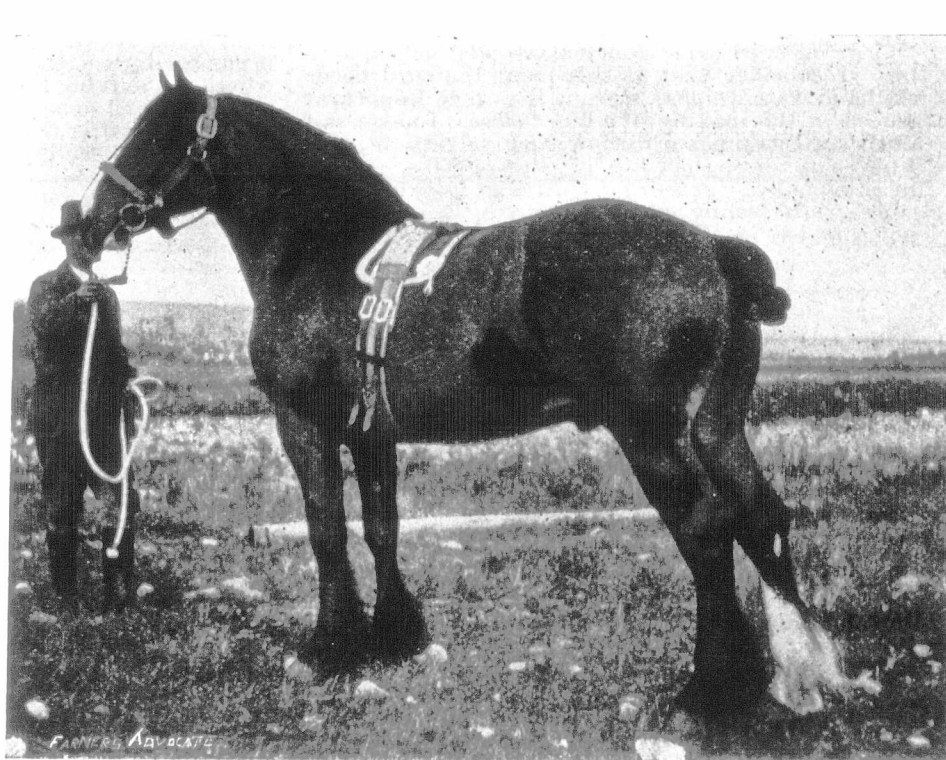
3. No. We do not usually wash curds, except sometimes when working too fast, and then with water about 60° F., when running off while on the racks.



ROBIN ADAIR.

Champion Hackney stallion, Calgary Fair, 1901.

PROPERTY OF RAWLINSON BROS., CALGARY, AND RECENTLY SOLD TO ROBT. BEITH, HOWMANVILLE.



ACTIVITY.

Winner of Clydesdale Cup, Calgary Fair, 1901.

PROPERTY OF JOHN A. TURNER, CALGARY, ALTA., N.-W. T.

the Pan-American. The directors of this factory boxed the cheese, and they said that I must send two cheese to Buffalo. They were boxing a carload on June 15th. I had good curds that day, so I did not date a vat. So you see that there was no testing done. I had better cheese, but, as I said, they were dated. It is great gratification that the Canadian cheese has done so well at the Pan-American contest. Twenty or twenty-five years ago if we had such hot weather and the milk in such bad condition, I am sure there would have been some very poor cheese made. It was nearly impossible to make cheese out of the milk that was delivered. Our curds in the vat were not properly cooked; dipping when they were very soft. We could not let them lie any longer, for the acidity came on very rapidly. Cheesemakers should be thankful to the leading men in the cheesemaking industry for the trouble they have taken to school us up to the high standard we now hold. I am sure, Mr. Editor, you have done your share in this educational work. I thank you for the extra copy of the FARMER'S ADVOCATE you sent. I am going to send it to England.

1. I had not much time to observe anything when taking in the milk. Glad to get it in and add the rennet as soon as possible.

2. Did not use a starter; milk did not require it. I don't believe in a starter if I can get along without it.

3. I wash all my curds. Temperature of water, 96 degrees. I wash them as soon as they are milled.

4. The temperature of the curds is generally 82 or 84 degrees when put to press. Cheese is pressed from 16 to 18 hours, and turned in the hoops next morning.

(d) Was made 6th of June; was at the Pan-American about the 10th of July.

(e) Did not note moisture in curing room.

I consider one of the principal points of success in my case is eternal vigilance in cleanliness, more especially in regard to whey tanks, which I clean out thoroughly every day, and I fully believe it is from that fact I have got rid of, or nearly almost all, gas. I believe more bad milk comes from dirty whey tanks than from any other source.

W. P. STACEY, HASTINGS CO., ONT.

1. Not to take in overripe or tainted milk.

2. Didn't use a starter.

3. Didn't wash curds.

4. Put to press at a temperature of from 80 to 86 degrees. Pressed about 20 hours. Turned twice in press.

5. (a) Cheese were cured at a temperature of from 65 to 70 degrees.

(b) We have no way of cooling only by opening the windows at night. The building is a frame one, bricked and plastered inside, two stories high, and on a foundation about four feet high. About eight air holes are in the floor, 6x8 inches; the same above in ceiling, and ventilator in center of the building. I may say our curing room has been as high a temperature as 78 degrees since those cheese went away.

(c) Cheese were 25 days old when they left here on the 3rd of July.

(d) Cheese were turned every morning on the shelves.

(e) Don't know the per cent. of moisture in curing room.

4. At about 80° F. Twenty-two hours. Not turned at all after "dressing."

5. (a) At about 70° F.

(b) Just the ordinary way, by ventilators in the walls, floor and ceiling. Cool a little by pumping up water into a pan and letting it drip from small perforations at the lower end of the pan to floor, about six feet.

(c) It was made on the 14th of June.

(d) Daily for two weeks, and then once in two days.

(e) Eighty per cent.

This cheese was made in quite an ordinary way and without more attention than is usual for us to give. It was selected from the lot of cheese on hand for the first part of June. We aim to have our curds well cooked, and use about 1/4 inch of acid before dipping, and salt when soft, mealy, and considerable grease or fat is showing. We air curds nicely before salting.

JOSEPH CRAMER, FRONTENAC CO., ONT.

1. I took milk for Pan-American Exhibition cheese that was nearest the factory and of good flavor.

2 and 3. I did not use starter nor wash curds.

4. The cheese was put to press at eighty degrees. Pressed 24 hours and turned once in the morning in press.

5. (a) The cheese was cured at 65 degrees.

(b) Open windows and doors at night.

(c) Twenty-three days.

(d) Turned on shelves once a day.

(e) I sprinkled the floor with cold water 3 times a day. The cheese the last 4 days before shipping was kept at a temperature of 62 degrees.