

PART II.

SUMMARY OF CHEESE EXPERIMENTS RELATING TO MEDIUM, RICH, AND POOR MILK, FOR THE YEARS 1894 AND 1895.

During these two years we have manufactured into cheese 287 vats of milk, averaging 300 pounds each, or 86,100 pounds altogether, in studying the problems connected with the question of the relation of fat in milk to the quantity and quality of cheese made. A summary of these results is now given. In addition to the experiments herein summarized, there were over 100 experiments made during 1895, to determine the effects of different cooking temperatures and different quantities of salt on curds from medium, rich, and poor milk. These were fully outlined in the College Report for 1895. The experiments relating to these two points may be summarized by saying that curds from poor milk (below 3.25 per cent. fat) should be salted more lightly than average curds, to overcome the tendency to harshness, while curds from rich milk (4.0 per cent. fat and over) may be cooked one or two degrees higher than usual and be salted somewhat more heavily than average curds, in order to overcome the tendency to "pastiness" in cheese made from rich milk.

The experiments relate chiefly to the following points :

1. The relation of weight or volume of milk to the *quantity* of cheese produced.
2. The relation of the fat in milk containing different percentages of fat, to the amount of cheese produced.
3. The relation of the fat and casein in milk containing different percentages of fat, to the cheese produced.
4. The relation of the loss of fat in the whey to the percentage of fat contained in the milk.
5. The *quality* of the cheese produced from milk containing different percentages of fat.
6. The application of the results to different methods of dividing proceeds among patrons of cheese factories.