

about cheese besides flavor, and it is just possible he might find some trouble in getting a fancy texture. But I do know that if every patron could be depended upon and had facilities for aerating and cooling his milk to 65 or 70 degrees, I would run chances of making a very much finer cheese and with less trouble than from milk cooled to below 50 degrees. I do not think it necessary or advisable at any time to cool milk below 60 or 65 degrees, as milk cooled to 60 degrees will keep from Saturday night to Monday morning and be in good condition for cheese-making.

I am strongly of the opinion that the greatest trouble as to flavors is in the food and water the cows get, and unclean milking, into pails that are not properly washed and scalded, and milk cans in the same condition. No amount of cooling will produce a good flavor if done in such vessels. Let us have pure water for the cows to drink, clean milkers, clean pails, and clean cans to send to the factory, clean factories, clean makers, and our cheese will have clean flavors.

Sebringville, Ont, July 20, 1900.

GEO. H. BARR.

(NOTE.—We are glad indeed to have the views of so up-to-date a cheesemaker as Mr. Barr on this question of cooling milk. A part of his letter, however, seems somewhat contradictory. He states in one place that he believes the cooling of milk to a low temperature would prevent the growth of germ life, and later on states that it would be foolish to advocate a system of caring for milk (cooling to low temperature) that would cover up the bad flavor until the milk was in the vat. If the germs are prevented from growing at a low temperature, there should be no bad flavors to be covered up in the milk when in the vat at the factory.—EDITOR).

SUMMER CARE OF MILK.

Editor *The Farming World*:

Your editorial on the "Summer Care of Milk" I consider eminently timely, sound and practical.

The majority of cheesemakers will agree with the statement that whenever the milk is too ripe when it is received at the factory, or gets too ripe before it can be set, or if it works very fast, without having had a starter added, it would have been in better condition had it been kept at a

lower temperature. In my own experience in making cheese during two summers in South Carolina, I found it impossible, making once a day, to handle the night's milk during hot weather unless it had been cooled in water overnight. Milk dealers generally recognize the importance of cooling milk for domestic use, and my belief is that any treatment that makes the milk more acceptable to the consumer in the one case will prove of benefit to the consumer of milk in the form of cheese, and incidentally to the producer and manufacturer. During the present season we are told that the quality of our cheese has been superior to that of former years, and we shall not be very far astray if we ascribe the improved quality mainly to the cool weather that has prevailed, owing to which the milk was received in better condition at the factories.

It may be that our leading authorities hesitate to recommend the more universal adoption of the plan of cooling the night's milk to a low temperature on account of the fear of cleanliness and aeration being neglected. It is a deplorable fact that the ambition of many patrons of cheese factories in regard to the quality of the milk they furnish does not rise higher than to get it into the weightcan without its being rejected. If they used ice or cold water for cooling their milk they would find the low temperature such an excellent preservative that they would be apt to be careless in some other particulars, and the last state of their milk might be worse than the first.

Naturally the cooling of milk to lower temperatures necessitates the more extended use of starters. This in its turn demands increased skill on the part of the cheese makers and the proper facilities for perpetuating starters which latter very few factories possess. Where the cheese-maker has an educated sense of taste and smell, is fully aware of the possibilities and limitations of a starter for good or for evil, and has the knowledge and facilities for propagating one, he will be in a position to make finer cheese if the milk has been cooled, and reaches him freer from germ life, whether this be in the form of the desirable lactic acid producing species, or those more troublesome forms which are the cause of gassy milk and bad flavors in the cheese.

J. W. HART.

Dairy school, Kingston, July 17, 1900