

CHEESE MAKING

RECEIVING THE MILK.—TESTING THE MILK BY THE CURD.—RIPENING THE MILK.—RENNETING.—CUTTING THE CURD.—EXPULSION OF THE WHEY AND REFIRMING OF THE CURD.—HEATING UP, STIRRING AND DRAWING OFF THE WHEY.—DRAINING OF THE CURD.—STIRRING, PACKING AND PILING.—GRINDING.—SALTING.—PUTTING INTO MOULD AND PRESSING.—CURING.—AROMA AND FLAVOR.—BODY AND TEXTURE.—COLOR.—DIMENSIONS OF THE MOULDS AND BOXES.—DEPRECIATION ARISING FROM THE PRINCIPAL EXTERIOR FAULTS.—CARRIAGE.—QUANTITY OF MILK NECESSARY TO START A CHEESERY AND RATE OF CHARGE FOR MAKING.—JUDGING AND EXAMINING CHEESE.—PRINCIPLES OF THE CONSTRUCTION OF CHEESE-FACTORIES.—PLANT REQUIRED FOR CHEESERY OF 500 COWS.—CLEANLINESS, VENTILATION AND MAINTENANCE OF CHEESERIES.—COMPOSITION OF CHEESE AND OF THE RESIDUES FROM ITS MANUFACTURE.—YIELD OF CHEESE FROM MILK.

Reception of milk.—To have good cheese, the first condition is to have good milk, and cheese-makers cannot be too strict in rigidly refusing all that has a bad smell, a bad taste, or is too stale. There is no excuse for accepting such. The care that ought to be devoted to milk by the patrons has been already explained in connection with butter. Stir the milk occasionally while receiving it, to mix the different lots and to prevent the cream from rising.