

NOTES FOR FACTORY CHEESEMAKERS.

1. You cannot make strictly fine cheese from milk which is overripe or tainted.
2. A progressive cheesemaker will study the causes of tainted and overripe milk and assist the patrons to remove them.
3. Milk may become tainted from,—
 - (a) Absorbing bad odours,
 - (b) The dust and dirt that may get into the milk during and after milking,
 - (c) Rusty and unclean utensils,
 - (d) The cows eating unsuitable feed,
 - (e) The cows drinking impure water.
4. Milk is injured rather than improved by aeration.
5. Insist on the patrons cooling the milk as quickly as possible during or after milking.
6. The easiest and most effective method of cooling milk for cheesemaking is to place the milk can in a tank of cold water or water and ice and strain each cow's milk into it as soon as milked.
7. Put the covers on the cans as soon as possible after milking is finished. This will prevent tough or leathery cream and keep the dust and dirt from blowing into the milk.
8. In warm weather the evening's milk should be cooled to 60 or 65 degrees if delivered the following morning.
9. Milk to be kept longer than overnight should be cooled to 50 degrees or under.
10. It is not necessary to cool the morning's milk if delivered in a separate can.
11. Milk that makes gassy curds is usually dirty. Clean milk and clean utensils will never produce gassy curds.
12. Generally speaking, a patron who delivers tainted or gassy milk to a cheese factory causes a more serious loss to his fellow patrons than one who skims or waters his milk. This fact should be impressed on the minds of the patrons.
13. Attend personally to the taking in of the milk as far as possible.
14. Keep your weighing stand and everything thereon, including your clothes and person, thoroughly clean. You have no right to require the patrons to furnish clean milk unless you set a good example.
15. Make fermentation tests of each patron's milk as frequently as possible. By this means you will often locate taints which are not discernible when the milk is being received.
16. The rennet should be used in sufficient quantity to coagulate the milk, fit for cutting, in not more than 30 minutes, at a temperature of 86 degrees Fahr.¹
17. The milk should have such a degree of ripeness, or acidity, when the rennet is added, that the whey will be removed in two and a half to three hours from the time the rennet is added.
18. When cutting the curd, always aim to make the cubes of uniform size, and follow any course that will secure such a result.

¹ The instructors in the province of Quebec recommend 45 minutes for coagulation.