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EXHIBITION
OTTAWA
SEPTEMBER 18th to 26th, 1908

Fair will be Bigger and Better than any previous year

Live Stockmen will be allowed to take out their animals after 4 p.m. Friday 25th

Send for a Prize List to
S. McMANON, Secretary

in Western Ontario are putting in cool curing rooms this year.

Our September and October cheese are usually considered the finest of the season, though the writer has seen summer cheese this year cured in cool curing rooms that would compare favorably with fall made goods. In making fall cheese we must guard against certain mistakes that some of us are likely to make almost without realizing it until too late to remedy the matter. Last year some of our September cheese "came down too fast," or in other words, "lacked body," they were "too weak." Do not use too much culture, for we must remember that although the curds may be dipped sweet and apparently well firmed in the whey, yet if too much culture is used the cheese are almost sure to be "dead" in color, short in grain, and mealy in texture when cured.

TO INSURE A FIRM CONDITION

Set the milk sweet enough that the curd can be handled carefully, the temperature raised gradually, and everything controlled in such a way that the curd can be held in the whey at least one and one-half to one and three-quarter hours after the cooling temperature is reached. This method will insure a firm, well shrunk condition of the curd by the time sufficient acid has developed for dipping. A serious mistake may be made by overdoing the "slow cooking" process, and having sufficient acid developed for dipping almost by the time a temperature of 98 degrees is reached, and the curd still soft.

Some of us make the mistake of using too much culture, ripening the milk too low before setting, and then when we find the acid coming on too fast, are obliged to run the whey down and take the curds almost continually, believing this will give the required firmness before dipping. Such curds always come out "too soft." We must remember that acid develops inside the curd and is forced out into the whey surrounding the curd by the action of the heat and the acid itself, which causes the curd to contract. Very little acid develops in the whey itself which surrounds the curd. Therefore, if too great a development of acid is allowed in the milk at setting it will continue to develop too rapidly inside the curd after cutting, and a great deal faster than the curd can expel the moisture or become firm. Or we may have the acid developing in the curd very much faster than the curd is firming, and we are obliged to dip the curd long before it is properly cooked or firm, in order to prevent so far as possible

acid cheese. Such curds never make fine cheese. They should firm up in proportion to the development of acid.

Let me repeat again: have the curd firm in the whey before sufficient acid develops for dipping, but get this firmness by the milk sweet enough at setting that the curd will remain a sufficient length of time in the whey to get this firmness without having to run the whey down too soon, or having to stir the curd too harshly with the rake. Stirring in the whey simply means to keep the cubes of curd separated and not to harden the curd, if the previous work has been done properly. The curd will firm of its own accord if the cubes are kept separated, and the proper relation between acid, heat, and moisture are maintained at all times.

DO NOT USE TOO MUCH CULTURE

Acid cheese in the fall are not usually caused by the maker giving too much acid at dipping as given by the hot iron or acidimeter, but from the fact that too much culture is used, milk ripened too early, and the curd being too soft and containing too much moisture when the acid developed. Last year in September the milk increased rapidly in acid content and the curds seemed to retain excessive amounts of moisture, and were very difficult to get firm in the whey. Be quicker to detect the change this year, and when this condition occurs, raise the heating temperature one or two degrees, say to 9 degrees or 10 degrees, even a little higher, if this is not sufficient. Do not run the whey partly down on normal curds too soon. Perhaps some of us are over-doing this early running down of the whey. I do not mean that more acid should be given before dipping, but that the curd should be firm in the full quantity of whey, and that it should be sweet enough to allow this to be done before much acid comes on. When the acid starts to develop then part of the whey may be safely run down, and the curd stirred occasionally until ready to dip. A brighter firmer, more elastic curd will result than if the whey is run down when too sweet, too near the surface of the curd as soon as heating is finished, and the curd allowed to remain in this small quantity of whey until ready to dip. The curd will also work along better after dipping.

At dipping stir the curd well in the zinc to relieve it of all surplus or free moisture. With curd well firmed in the whey and well stirred in the zinc, flaked well before milling, a cheese of good body, close, clear in color, and flaky in texture, should result. If too much moisture is left in fall curds, the cheese will usually be pasty and soft in texture, with poor keeping quality. When the weather gets cold later in the season, some attention should be paid to the curing rooms. Try to keep an even temperature, not letting it go to 40 degrees one day and 60 degrees the next. When weather is cold put some fire in the curing room and let the cheese get a little start in curing before they are moved by the buyer. By keeping a temperature of about 60 degrees the cheese are less likely to show a pasty texture. We trust our makers will try and have our September and later fall cheese fancy in every respect.

Three days work at a cheese factory indicated that mechanical losses were less important than in butter making. The objects of the two processes are opposite. One makes a viscid product, butter, the other a less viscid one, cheese. The nature of the products and the method of handling them favors greater mechanical loss in butter making than in cheese making—Exchange.

Watch September Milk

I would advise makers during September and the fall months, to keep a close watch on the milk supply and to insist upon cool, clean, right delivery. We frequently get the worst delivery of the season in September, if we have bad weather conditions.

Set milk at temperature of 86 degrees; use sufficient rennet to get firm coagulation for cutting in 25 to 30 minutes. Set the milk sufficiently sweet so that it will remain in the whey, at least, 2½ to 3 hours, with normal careful handling.

When removed from the whey the curd should have ¼ inch of acid by the hot iron test, and be firm, with an elastic, springy feel, and full bright color.

This condition will be obtained by sufficient stirring and applying the proper heat, but will vary some on account of conditions of weather, quality feed given the cows, and the amount of butter fat in milk.

But, I would repeat, be sure and have the curd sufficiently firmly cooked by the time the whey is ready for removal. Drain the curd nicely, and put to pack which is easily done if moisture and acid are right at this stage.

Mill when well in fibre, or when flowing 75 to 80 by alkali test. From the time the curd gets in pack to this stage it should take, at least, two hours, if conditions are right.

Mature well after milling and let curd shrink and come down well before salting. Do not be afraid to give the curd some fresh pure air. Two and three-quarters to 3 lbs. of pure salt to 1,000 lbs of milk should be plenty if the curd has the right amount of moisture at this stage.

Let salt all dissolve and the curd come back to a yielding pressable condition before hooping.

Press cheese two days if possible. All cheese should be well made, but especially September's and October's, as they are usually carried the longest before consumed.

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YOUNG MAN WANTED, with some experience to work in the Bailymore Cheese Factory for balance of season. Applicable state wages. Duties to commence September 1st. Geo. Kinney, Cheese Manufacturer, Bailymore, Ont. E-9-16

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The above will apply with normal milk. The maker's good judgment, if thoughtful and observant, should direct him what to do under abnormal conditions.

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