

11 foot ceiling with a good air space above. Have ventilators through the ceiling with a box connecting with a ventilator on the roof of the curing room, with a slide in the flue, to open or shut as wanted, for the purpose of allowing perfect circulation and giving a cooler air to vent and expel the warmer air in the room. I cannot go into detail in my paper to describe a model curing room as my subject is on "curing cheese." But we makers must study the ventilating of our rooms more, so that we can give our cheese more pure air while in the curing room. In my experience it takes a man quite a long time and requires a good deal of study to know just how to operate a curing room to the very best advantage. We must figure on it and use our very best judgment to get the wanted results. When the outside temperature is at about the right degree open your curing room and let all the fresh air in that is possible.

In fall cure cheese at about 60 degrees, and use heat when necessary to keep the temperature right. To prevent cheese from drying too much on the sides or cracking on the ends, keep a pot of water sitting on top of the stove or furnace. Have cheese turned regularly and with great care at all seasons, and don't have the cheese bruised or corners broken. Have the curing-room swept out at least once a week and everything kept clean and tidy. Don't allow cheese to be shipped until they are properly cured. I believe at times there are a great many cheese shipped too green, or before they are properly cured, and, if the conditions are not favorable, it will result in a bad mark for that factory's cheese and cheese maker.

Salesmen and makers should work hand-in-hand together. Every maker should be an efficient judge of cheese and know the quality of his goods and be able to advise salesmen when best to sell them.

This is a very important subject, and I fear I have not been able to handle it properly and as well as it should be. But, in conclusion, I would say that, no matter how well cheese is made in the make-room, the quality can be improved or deteriorated in the curing-room.

## Handling Gassy Curds

By Geo. McDonald

As this subject covers so much ground, I will not attempt to describe the many ways of handling gassy curds, under all conditions and in different factories. I can only speak of the way I handle gassy curds in my own factory.

The first place I have to deal with gassy milk is at the weigh-can. And here is the place to handle gassy milk, if we can tell it is gassy. The way I would handle this is to send it home, and also send a note home with the milk telling what is the matter with it, and that you will call around in the evening to try and help the patron find where the trouble is, and give him some instructions about caring for the milk. I think if there was more of this kind of work done we would have less gassy curds to handle, and better cheese.

If we have the milk weighed into the milk vat, the first thing to do is to heat it up to 86 degrees, and then try the milk with the rennet test. As a rule, if milk is gassy it will not develop acid as quickly as milk that is not gassy, so when I have a vat that is developing acid very slowly I begin to think it is gassy. The first thing I would do is to raise the temperature of the milk up two or three degrees. This will help the acid to develop faster. Before setting a gassy vat of milk I would ripen it down two or three seconds lower. This will give the acid a good start in the milk. I do this so that my curd will not lie too long in the whey, waiting for acid to develop. If it lies too long it will get dry and hard, and you will have a slow-working curd.

When I ripen the milk lower, I have a faster working curd, and I will work my curd accordingly. In setting, I would use a little more rennet. This will give me more time for cooking the curd, and will make the curd firmer for cutting. In cutting I would cut so as to leave the cubes

larger and to retain more moisture and help the acid to develop.

In cooking a gassy curd I would stir for fifteen minutes before turning on any steam and cook slowly up to eighty-eight degrees. Then stir well to keep all the particles of curd apart, and get them cooked evenly. After stirring for fifteen or twenty minutes I would let the curd settle and draw off some whey. Then keep well stirred and when the acid is beginning to show on the hot iron, and if the curd is soft I would raise the temperature two or three degrees. This will firm the curd for dipping. I would dip a gassy curd with one-quarter inch of acid.

In stirring a gassy curd after dipping I take into consideration the amount of acid, the firmness of the curd, and the state of the weather, and stir accordingly. The main thing I want to do is to keep the acid developing and have a nice firm curd. If I stir too dry I stop the acid and spoil all I have been working for.

In handling curd in curd sink I turn often, piling three or four deep in sink and mill when flaky and the gas well developed, and when the curd has from one and a-half to one and three-quarter inches of acid.

In handling a curd after milling there are different ways of stirring it. The way I like to have a curd stirred is to go at it as if you intended to stir it and not merely to put in stir. I think we cannot do too much stirring at the right time. That time is right after milling, not four or five



Provincial Dairy School, St. Hyacinthe, Quebec

hours after. When the curd is cold I want it stirred so that there are no two pieces sticking together, and when it is nice and silky I would pile it up for a few minutes, then pull down again and stir well, and do this until you have it feeling as fine as silk, when it is ready for salt. In salting I would use a little less salt if the curd is losing butter. Stir the salt in well and pile up and then spread it out evenly over the sink and let lay one-half hour before putting to press.

## The Corn Crop

No farmer in this country who keeps cattle of any kind can afford to be without a corn crop. It will pay every farmer on a hundred acres of land to grow each year from five to ten acres of corn, the area depending upon the number of cattle kept. A ten-acre corn crop, if rightly handled, will give more good feed for stock than can be procured in any other way from the same amount of land. It has taken some of our farmers several years to find this out. There are, however, signs that farmers are giving more attention to this valuable crop, and are growing larger quantities every year.

To get the best results from the crop it should be cut up and put into a silo. But we will have more to say on this matter at another time. The point to be noted at the present time is the preparation of the land and the planting of the crop. We might say, however, that whether a