

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

Importance of Cool Curing Rooms

Cheese made from sound milk by the most skillful makers will not stand temperatures ranging from 70 to 85 degrees, and be the finest quality when cured. Aside from a depreciation in quality, hence less results from shrinkage in cheese cured at a high temperature, hence the great argument in favor of curing at lower temperatures and the importance of good curing rooms.

Cool curing is gaining in favor in Western Ontario. Particularly is this true of the district in the vicinity of Woodstock—some of the very best dairy districts in Ontario. Mr. Jos. Burgess, of Woodstock, who now has charge of the cow testing work for Ontario and who formerly since 1902 has been most intimately connected with the work carried on by the Government in their cool curing stations, last week in an interview, gave Farm and Dairy some convincing facts and figures in favor of cool curing. In addition to Mr. Burgess' experience at the cool curing stations, his work as official referee at Montreal, two years ago, and while in charge of the feed car service last year, have fitted him to speak with authority upon subjects relative to dairy products.

COOL ROOM IN OXFORD

"The Woodstock district has gone largely in for cool curing rooms," said Mr. Burgess. "Six factories, Sprink Creek, East and West Oxford, Bright, Tavistock, and Cambridge, are grouped closely together, have installed cool curing rooms. Cool rooms are probably more numerous at Woodstock on account of the Government cool room having been located there. Some of the factories now having cool rooms used for a number of years the cold storage provided by the Department. It will be remembered that the cold storages established in 1902 were made use of by those factories who chose to do so and pay the Department market prices for the saving in the shrinkage of cheese cool cured in their stations. The factories paid this each month. The saving effected by cool curing was marked, and it soon became apparent to the companies using the Government's storage that it would pay them to have their own. In four years, Spring Creek factory paid the Government \$070 for the shrinkage saved in cool curing this cheese in that period. It cost them only \$570 to put in their own cool curing room complete. The saving in shrinkage in five years from the cheese stored by the East and West Oxford factory amounted to over \$1900. Their cool curing room, lately installed, cost between \$800 and \$700.

BENEFITS THE PATRONS.

The cost of installing a cool curing room depends much upon the condition of the old curing room. Many old curing rooms were unnecessarily large. In such, the ice chamber can be built right inside of them. The whole matter of cool rooms depends on the patron. If they would come out for cool rooms and say, "build and

we will pay one-eighth cent a pound on cheese cool cured," hundreds of cool rooms would be built. If buyers would pass a resolution to pay one-quarter cent more for cool cured cheese, then also, we would get cool rooms. The benefits resulting from cool curing are reaped largely by the patrons, hence it is largely up to them to build the cool curing rooms, though I have heard men say they would not be without cool rooms if they, personally, had to stand the cost of replacing them.

"There is a great difference in the texture and quality of cheese cool cured, over those cured at ordinary temperatures. The amount paid the Department for saving in shrinkage at the factories in the Woodstock district above mentioned, shows conclusively the amount cool rooms save in shrinkage. It was largely this that induced factories in that district to install cool rooms. Once installed, there is a little additional expense, but practically nothing need be allowed for depreciation of plant. The cool room at Woodstock, which has now been running eight years, is as sound as possible. It has not depreciated one cent."

Experiences of the Season

A. W. Pattison, Peterboro Co., Ont.

A goodly number of our patrons are doing very good work in cooling their milk. When I get milk delivered at the factory that is not right, I either see the patron who sent it or write him telling him the trouble and how to remedy it. I provide him with sheet of instructions on the care of milk. I emphasize cleanliness and cooling, especially cooling, as most milk is kept pretty clean.

The general condition of milk received this season up to date has been good, except for two or three days. The make this year is below the average, though about the same as in 1907. At the present date the make of the last three years is one-third below former years. Very little trouble has been experienced so far this season in making a nice cheese; for a few days in the first part of June it was difficult to get curds firm enough at removal of whey. To overcome this we set the milk sweet, cooked a little higher and used a little less acid at time of drying. I am taking Farm and Dairy and like it fine.

Cause and Prevention of Acidic Cheese

Some distinction is usually made between different degrees of sourness, and cheese which are only a little mealy in texture, and more or less faded in color, are called "acidic" or "acid cut." A plug from so-called "acidic" cheese has a rough "furry" surface, and does not show the smooth, bright appearance and semi-transparency which is characteristic of strictly finest cheese.

As a rule "acidic" or sour cheese are made from over-ripe milk, but it does not follow that all cheese made from such milk are unavoidably "acidic." The trouble arises when too much acid is developed in the curd before it has been made sufficiently firm, or properly "cooked" to use a common although erroneous expression. Again, if the whey is all removed while the curd is still in this soft condition, it is difficult to expel the surplus whey, and the result is apt to be a tender-bodied cheese, showing more or less signs of acidity.

The remedy for "acidic" or sour cheese is to get rid of the whey more quickly so that the curd will be firm enough before the acid develops. The curd should have a slightly elastic or springy character by the time it begins to "draw" on the hot iron.

This result may be accomplished by cutting the curd finer, and by running off a portion of the whey as soon

as the heating is finished, or even before that stage has been reached in extreme cases. Vigorous stirring and continuous removal of the whey should be followed as the necessities of the case demand, but on no account should the whey be wholly removed until the curd has acquired the desired firmness and elasticity. It must be remembered that when the curd has to be handled in the foregoing manner there is considerable loss in yield. The necessity for doing so should be avoided by having the milk in a sweeter condition.—J. A. Rudick, in Trade Bulletin.

A Troublesome Flavor in Cheese

Ed. Farm and Dairy.—Regarding special difficulties experienced in cheese making I may say that I have had more or less difficulty every season for the 33 years that I have managed a cheese factory. But the majority of the troubles of the past have disappeared or have been overcome. There is still one particular trouble I have that the instructors or anyone else do not seem to be able to explain to my satisfaction. This is a peculiar flavor in cheese that goes by different names. Some call it "goose" flavor, others "corn" flavor, while others call it "smut" flavor and "fruity" flavor. But it is all the one thing, and is due, I believe, to the one cause. This one bad flavor has caused more trouble and loss to cheese makers and patrons, particularly in regard to yield, than any other one thing.

For my part I do not know of any remedy other than to set at a low temperature, cook to a high temperature and run off the whey when very little acid has developed.—W. F. Gerow, Lennox Co., Ont.

I received the Tamworth pig from Mr. A. A. Colwell, of Newcastle, Ont., which you sent me for securing a

club of seven new subscriptions for Farm and Dairy. I am much pleased with the pig and thank Farm and Dairy for sending me such a good premium.—Arthur Jefferson, York Co., Ont.

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Mrs. Motherwell

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