

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.

Pasteurizing Whey

Ed. The Dairyman and Farming World. While making a business call upon Mr. W. C. Shearer, Bright, Ont., he very kindly invited me to visit their cheese factory, which is known as the Bright factory. This is one of the largest and best equipped factories in Ontario. An average of 260 tons of cheese during the summer season is made in this factory. The cheese is cured in a satisfactory manner under the cool-curing process, at about 50 degrees. Butter is made during the winter. The skim milk is weighed out to the patrons by means of an automatic weighing machine. Thus all patrons get their share, or what might look better in print, every patron has to take his full share whether he wants to or not. This company has been selling the whey for many years. It was here fed at the factory. Lately they have decided to return the whey to the patrons. The whey is pasteurized before it leaves the factory. This has proven entirely satisfactory and is done at a comparatively small cost. The patrons pay 50¢ per 1,000 lbs. of cheese to Mr. Johnston, the cheesemaker, for fuel and labor used in connection with the cheese. To pasteurize the whey it is heated up to 160 degrees F. by means of steam pipes placed in a cement tank in such position that every part of the tank gets its full share of heat.

Pasteurization is a matter that should receive greater attention from cheese manufacturers. Pasteurizing only preserves their whey and causes it to retain its feeding value considerably longer but it also prevents it destroying milk cans, as sour whey will. The patrons at Bright seem to be greatly pleased with pasteurizing. R. H. Harding.

Don't Ship "Green" Cheese.

It is a penny wise and a pound foolish policy for makers to allow cheese to be shipped before it is ready. They lose in several ways. Cheese shipped a couple of days old is not cheese but curd. It reaches the consumer in a raw condition. It is insipid and of inferior quality,

and injures the reputation of the maker as well as that of the factory in which it was made.

Then the maker should know his cheese. He cannot learn about them if they leave his hands before they are sufficiently matured. He should study his product after it changes from curd to cheese. The results of his methods of making and lessons learned that will be valuable in future work. Makers cannot afford to be without this information. They cannot make progress and perfect themselves in their business unless the cheese are studied after, at least, a couple of weeks on the curing room shelves.

Some makers are said to encourage shipping "green" as it saves them the time and labor of looking after their cheese in the curing room. This is a mistaken idea. They lose more than they gain by it. Make the cheese after the most approved plan. Retain control over it until it is cheese. If the quality is good your reputation will be enhanced. If it is poor you will be no worse off than if it were shipped when a day or two old. Good cheese can be made bad by shipping "green." Bad cheese cannot be improved by so doing.

Cheese Season Backward

Chief Instructor Publow reports the season as being very backward in Eastern Ontario. Many factories that opened up other years on May 1st will not begin making this season till May 10th or after. The make of cheese in the factories now in operation is about one-third less than last year at the same time. The instructors are busy visiting the factories and report considerable improvement in the buildings and the equipment at many of those already visited.

Criticism of Director's Report Provincial Laboratory, Que.

J. Van der Leek, Macdonald College

It is always easier to criticize than to write a report, and it is therefore rather unpleasant to attack some opinions expressed by the Director of the Provincial Laboratory at St. Hyacinthe in the report of the Province of Quebec, 1907. In this report, however, several manufacturers of dairy supplies are adversely criticized and the supplies made by them are brought into disrepute.

Before entering on these special points, there is one remark to be made on the report as a whole, namely, to ask for whose benefit it is written? Is it written from a scientific standpoint? Certainly not; for the scientist will not get any fact from this report, that is worked out sufficiently to give him any support in his own work. Is it then written in a popular way? By no means. The average reader will not understand the figures in the tables, or the tables themselves, and perhaps he may try to understand them, he will come to absolutely wrong conclusions. The whole report is neither scientific nor popular, nobody can obtain information from it, so it may be asked again: "For whom is it written?"

To come now, however, to facts, the first point to be treated is that about Rennet, about which are several conclusions which are open for discussion. The Director states on page 310 "that Rennet has been little studied," and that "the analyses made have been rare and incomplete." On page 311 he informs



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us that he has noted 3 preservatives in Rennet: 1, Salt; 2, Boracic compounds; and 3, Essence of Cloves. Here, as well as in other points to be considered later, a sharp division between scientific and practical testing must be made. By the latter is meant a test which every cheesemaker can make, before using a new bottle of Rennet or a new lot of tablets. For the cheesemaker, the most important thing is to know the coagulation power (the strength) of his Rennet. Rennet may have a bad smell, but that does not matter so much as long as that smell is not caused by spices, for example, essence of cloves. These odors or smells caused by spices have the peculiarity of increasing in intensity, the more they are diluted. As long as the coagulation power of the Rennet is very high, bad smells caused by bacteria will not have much influence on the product. It is not advisable to use by preference bad smelling Rennet, but bad smelling Rennet will not do as much harm as the use of too much or not enough Rennet. The best advice for cheese makers is to make a trial test, by following the directions given by the makers, using, however, only a small quantity of milk. The maker can then judge from the curd whether he must use more or less Rennet than directed. Every bottle of Rennet will lose its strength in the course of time.

The other method of testing is the scientific one, and need not be mentioned here, but many a scientist would differ with the Director's opinion as expressed on page 310,

and quoted above, and would come to the conclusion: that Rennet has been studied abundantly with most remarkable results, that at the moment a score of first rank scientists are occupied with it, and there are excellent tests to judge Rennet with a degree of precision, which is almost beyond human imagination.

(Continued next week.)

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