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.

Mr. Barr's System Works Well

Ed. Farm and Dairy.—For years I have had much trouble in keeping my milk so that it would be delivered at the factory in good condition. I have suffered big losses from milk rejected at the factory. I used to practise airing my milk with an aerator, our cheese maker at that time insisting on us airing our milk for a half an hour or more. This year, however, after having heard Mr. Barr's lecture at Warsaw last winter on "The Care of Milk for Cheese Making," I decided to try his system. I dug a well close to my milk yard and built a water trough 12 feet long and two feet wide. Into this trough we place our milk cans as soon as we are through milking and pump the trough full of water from the well. Before retiring for the night, I put the covers on the cans and let them sit there in the trough until morning.

We have had no bother and the best milk since adopting this system that we ever had. Our maker, Mr. Graham, says that our milk now, is the best delivered at the factory.—G. Lonsberry, Peterboro, Co., Ont.

Young's Point Cheese Factory

The illustration on this page shows one of the patrons at Young's Point, Peterboro Co., unloading milk at the cheese factory. A representative of Farm and Dairy who recently called at the Young's Point factory, when the photo reproduced was secured, found the factory in a very neat and sanitary condition. Mr. Oliver, the enterprising cheesemaker gladly accepted the agency for Farm and Dairy in his vicinity.

Cheese from the Pine Grove factory are held in the curing room and shipped every two weeks as sold on the Peterboro cheese board. An average of six cheese a day are made, a double quantity being made on Mondays.

Preparation and Use of a Culture

A culture for cheesemaking is now looked upon as a necessity, therefore the need of full and exact knowledge of the proper method of preparing and using cultures. First provide suitable cans of good tin, which are well soldered and about 20 inches deep and eight inches in diameter. It is better to have a duplicate set, as this gives a better opportunity for keeping them in good condition. When the milk is in small lots it can be more readily heated and cooled than if kept in larger quantities. For convenience in heating and cooling, a special box large enough to hold the cans containing the culture for one day's use should be provided. This should have cold water and steam connections. The cans may be left in this box so as not to be influenced by the outside temperature. In starting a culture it is advisable to use a commercial or pure culture. These may be obtained from the bacteriological department of the Ontario Agricultural College or from any of the dairy supply houses.

Special temperatures are required for the first propagation of these commercial cultures. Empty the mother culture into a quart of pasteurized milk cooled to a temperature of

Unloading at Young's Point Factory

75 to 80 deg. Fahrenheit and allow to stand until coagulation takes place. It is advisable to propagate commercial cultures at least two or three times before using them. Better results may be obtained by using the milk from the same source each day, as we are more likely to get a uniform flavor and acidity from day to day by so doing.

After selecting the milk for culture, heat to a temperature of 185 deg. Fahrenheit, then cool rapidly to a temperature of 60 deg. Fahrenheit. To this milk add enough of the culture already prepared to develop an acidity of not more than .7 at the time the culture is required for use. If the culture is to be kept more than 24 hours it is advisable to set accordingly by using a lower temperature and using less of the mother culture. Aim to produce the same acidity from day to day. Before using remove one or two inches of the milk from the surface of the can, as this is more liable to contamination from outside sources. Break up the remainder by stirring well in the can. At this time take out a small quantity to propagate the culture for the next day. A glass sealer should be provided for this purpose.

The indications of a good culture are as follows: The whole mass is firmly coagulated, no liquid is found on top, it has a mild acid flavor, pleasant to the taste and smell. A culture may be used to advantage when the milk is maturing slowly or when it is tainted or gassy; ½ of 1 per cent. is the greatest quantity that should be used, and this only when the milk is known to be in a sweet condition.

Milk should be set slightly sweeter when culture is used. With gassy milk its use is especially beneficial. Culture with bad flavor or with too high an acidity should not be used. A wire handled dipper is preferable for stirring milk for cultures.

All utensils must be thoroughly cleaned and sterilized after each time of using.—C. H. Ralph in American Cheesemaker.

T. B. Miller, who from 1891 to 1898 was inspector of cheese factories in Western Ontario and went west in the spring of 1906 is interested in the manufacture of fancy dairy products at Burnt Lake, Alberta. He writes that he is building up the cheese industry and that he is meeting with fair success.

Cheese properly made should improve for at least six months if kept at a temperature of 60 degrees. It will improve for a much longer period if kept at a lower temperature.—G. G. Publow, Chief Dairy Inspector for Eastern Ontario.

A club of seven new subscriptions will win you a pure bred pig. Write Circulation Dept., Farm and Dairy, Peterboro, Ont.

DISKS

The word "DISKS," shown above, was formed of 52 disks taken from one common "bucket bowl", cream separator a disgusted farmer and his overworked wife discarded for a Sharples Dairy Tubular. The "disk man" misled them by calling this complicated machine simple and easy to clean. Fifty-two disks look simple, don't they?

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Fourth.—The farmer wastes no time waiting for his whey.

Fifth.—He gets his whey every day therefore he is not disappointed.

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Eighth.—The price being only $60, few factories can afford to be without it.

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