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DOMINION OF CANADA.

DEPARTMENT OF AGRICULTURE.

EXPERIMENTAL FARMS.

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COULOMMIER CHEESE

BY

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One hundred pounds of milk, testing 4 per cent butter fat, will make twenty Coulommier cheese, which selling at 15 cents each will realize \$3 per hundredweight on your milk. The Coulommier cheese is a whole, sweet-milk cheese, which is not at all difficult to manufacture, and the following directions would probably be sufficient to enable anyone possessing a fair amount of intelligence successfully to manufacture the same after a few trials. The demand for this cheese is rapidly increasing in all the cities of Canada where it has been tried, and there is a splendid opening for a limited number of farmers who desire to open up such a local market.

The following are the methods which are used with marked success at the Central Experimental Farm, Ottawa.

ACCOMMODATION FOR MAKING.

A good clean room where good ventilation, sufficient light and fairly even temperature can be maintained is desired for making Coulommier or other soft cheeses. Cleanliness is of utmost importance. Perhaps a clean, dry room off the kitchen would be best, but a good cellar, if dry and free from dust and smells, could be used. The best temperature for the room is from 60 degrees F. to 65 degrees F. Should the room become too hot, the tendency is for the cheese to drain rather too rapidly, with a consequent loss of fat and a hard, dry cheese resulting. Should the room be too cold, the cheese is not drained sufficiently quickly and in consequence both the grain of the cheese and the flavour are bad. Emphasis must be laid on the cleanliness of the room and its absolute freedom from flies, mustiness and dust, as these will also influence the flavour as well as the appearance of the marketable product.

MILK.

This is a whole milk cheese. A skim milk cheese somewhat similar to the Coulommier may be made, but the same is hard, dry and unpalatable. Sour milk also makes a harsh, dry cheese. Sweet, clean, new milk makes the best product.