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About the Farm

How Cheddar Cheese Is Made

In the making of Cheddar cheese, perhaps the first essential is pure, sweet milk of good quality; and to be pure and sweet, not only must the dairy and its surroundings be scrupulously clean, and no part of it used, as is so often the case, as a larder or store for vegetables, paraffin, etc., but the cowhouses must be well cleaned and ventilated. Above all, the udders and teats of the cows, and the hands of the milkers, must be thoroughly washed before milking, and the greatest care taken to prevent any impurities getting into the milk. This cannot be insisted upon too strongly, as there is not the slightest doubt but that large quantities of milk are thus irretrievably ruined for the making of fine cheese before coming into the dairy, and it is only by the most strict and constant supervision that this can be prevented.

As soon as drawn, the milk is taken to a receiver, about eighteen inches square, placed in the most convenient position outside the dairy, so that by a short open shoot it can pass through the wall into the cheese-tub, being thoroughly strained in the passage, thus doing away with the necessity of the milkers entering the dairy. The evening's milk can generally remain in the cheese-tub during the night. When the temperature is high, an occasional stirring is useful; but in damp, hot, moist weather, or during electrical disturbances, some of it should be placed in other vessels.

In the morning the first duty of the careful cheese-maker is to examine the condition of the night's milk, and, if acidity be perceptible, the morning's milk only should be heated; as a rule this is advisable from about the middle of June to the end of August. The night's milk is skimmed, and the cream put in with the milk to be heated in a tin vessel called a warmer, surrounded by hot water in the open boiler, referred to as being in the boiler house, and in which the whey is also heated. Particular care must be taken not to exceed a temperature of 95 deg. By this the united milk should be raised to 84 deg.; but by the end of June it can be reduced to 82 deg. A little sour whey may be added in the earlier and later months, but its regular use cannot be recommended.

When annato is used, it must be well stirred in, and sufficient rennet added to coagulate the milk in sixty minutes. The thorough mixing of the milk and rennet is very important, and should occupy about ten minutes, not only for its thorough incorporation, but also to prevent the cream rising to the surface. The tub should then be covered over till coagulation is complete, in order to guard against a too rapid fall in the temperature of the milk. By the time the curd will break clean over a tubular thermometer, the delicate operation of breaking should begin. This is facilitated by the use of a thin knife, long enough to reach the bottom of the tub, for cutting the curd into squares of about two inches.

It should then be left a few minutes to harden and for the whey to separate, when, by the use of a shovel-breaker, the splitting of the curd in its own grain commences. This at first must be done with the greatest caution, or the whey will get white and loss of quality ensue; but speed should increase as the curd hardens—always taking care that it is regularly broken, and not smashed, until it is the size of a pea, and the whey of a greenish hue; the time of this operation depends somewhat upon the quantity dealt with, but it should take from fifty to sixty minutes. The mass is now allowed to settle for ten minutes, when, with a syphon sufficient whey is drawn off, which, when heated to not more than 130 deg., would raise the whole to 90 deg. During the application of this whey the curd must be well stirred and mixed. A further rest of ten minutes takes place, when enough whey is drawn off for heating to 130 deg., and that in the tub lowered till it only covers the curd by about two inches. The heated whey is poured in a small stream over the curd, the operator tak-

ing the utmost care that the whole mass is thoroughly broken up and incorporated with it, the thermometer being frequently used, until it stands at 100 deg., the limit desired; but the stirring must be continued until the curd becomes shotty and is disposed to sink, the whey showing above it clear and green. This operation takes from ten to thirty minutes, but if the curd does not harden sufficiently fast, and the temperature falls quickly, it would be best to add more hot whey so as to retain the heat at 100 deg.

The curd now rests for 10 minutes, or if it is sufficiently acid, a shorter period will do, when all the whey is let off, and the curd piled as high as possible in the centre of the tub. Then all the crumbs are carefully washed down, strained, and placed on top of the mound. Cover and keep it warm with cloths until it has become sufficiently solid to cut into large pieces. These should be so coagulated as to be turned over without breaking. And the process of cutting, piling up, changing, and so on, goes on for another short time, until the curd presents a rich, dry, mellow, solid appearance and a perceptible amount of acidity has been developed. This you can discover by taste and smell. Then it is next ground, and should look a ragged, solid curd, dry yet greasy and easy to crumble in pieces. A fine, clean, dry salt must be used at the rate of 2½ pounds per 112 pounds of curd, and the salt must be thoroughly mixed. At this point the temperature of the curd should be about 70 deg. It should be put into the vat or mould, lined with a thin cloth, large enough to cover the cheese, placed in the press, where it has a pressure of about twenty hundredweight, and allowed to remain there until next morning, when the cloth is changed, the portion of the cheese inverted and replaced in the press for another twenty-four hours. Rub a little fat over the surface to soften it and prevent cracks. Then cover it with muslin and replace the cheese in the press for forty-eight hours more. Next, bandage it and take it to the warm cheese-room, where it must be turned daily for six weeks. Next take it to the cooler cheese-room and turn it over every day until it is three months old. Then you can turn it over once in five days until you want to sell it.

London, Eng. G. T. Burrows.

Canadian Dairy Notes

Canadian dairying is in a state of confusion and change. It is a safe guess that not one dairy farmer in a dozen would commit himself to a definite prediction of just what line of dairying he will be following next year. Less than a decade ago the cheese factories of Eastern Ontario had things all their own way in that part of the country. In the western part of Ontario and in Quebec province cheese factories and creameries conducted a friendly rivalry for the dairy farmer's capital, but neither one was able to offer sufficient inducements to the farmer to seriously injure the business of the other.

To-day the man who has invested his all in a cheese factory or creamery is "up against it" good and hard. We are passing through a wonderful era of industrial development. Our cities have grown rapidly at the expense of the country. In Ontario, for instance, the city population increased by over 300,000 during the past ten years, while the rural population decreased by 100,000. The same is true to a lesser degree of all the provinces of eastern Canada. Hence in many sections the demand for milk and cream for a city trade has put dozens of cheese factories and creameries out of business.

Condenseries have been established in some leading dairy districts, and the

Reduced by Asthma. The constant strain of asthma brings the patient to a dreadful state of hopeless exhaustion. Early use should be made of the famous Dr. J. D. Kellogg's Asthma Remedy, which more than any other acts quickly and surely on the air passages and brings blessed help and comfort. No home where asthma is present in the least degree should be without this great remedy.