

Cheese Department

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

Cheese Making in Scotland

G. P. Bullock, Chief Dairy Instructor, Kingston, Ont.

I had the privilege of visiting several of the farms and dairies in Scotland on my visit to Great Britain last summer, and had the opportunity of seeing the conditions under which the milk was being produced and manufactured.

English and Scotch makers have a great advantage over our Canadian makers, as they nearly all have full control of the milk supply. As a rule the cheese maker pays the farmer a fixed rental for the cows, the farmer furnishes the feed, and the cheese maker takes full charge of the herd in a year. The milking and caring of the milk is under his supervision. The milk is not allowed to remain in the stable for any length of time after it is drawn, but is taken direct to the dairy where it is strained and cooled. There is every evidence that the makers realize the importance of cleanliness in connection with their work. I have found the stables very clean, some of them being scrubbed once a day. The cows were brushed

and the udders washed before milking.

As a rule, the milking was done by women. In some cases I saw them washing their hands after milking a cow and before milking another. This appeared to be their regular custom, as they had been given no previous notice of my coming. I was anxious to see their everyday conditions, for when comparing their make of cheese with ours it was somewhat at a loss to know why it was that they could retain so much moisture and have the flavor remain sound.

Loss in Making Overripe Milk into Cheddar Cheese

Prof. H. B. Dean, O.A.C., Guelph

This is the fourth year for these tests to ascertain how much loss is sustained by allowing milk to become overripe or develop too much acid for cheddar cheese-making. There are objections to the method followed in conducting these experiments, but as they correspond with factory conditions they are nearly enough correct for practical purposes, but are not scientifically correct.

The method followed was to take the milk arriving overripe at various times during the season and make this into cheese in the best manner possible, then compare these results with those obtained on previous or succeeding days when the milk was normal.

There were made during the season of 1911, 12 experiments, seven of which were overripe lots, and five were normal. The seven lots consisted of 21,038 lbs. milk having an average of 3.41 per cent. fat and 2.23 per cent. casein. The five normal lots contained 17,743 lbs. milk, testing an average of 3.43 per cent. fat, and 2.19 per cent. casein—practically the same as the overripe lots. The percentages of fat and casein in the whey from the overripe lots were respectively, .171 and .085, while the wheys from the normal lots averaged .167 per cent. fat and .069 per cent. casein. The overripe lots remained in the whey for an average of 49 minutes, while the normal lots were in an average of 2 hours and 40 minutes. The remainder of the results are shown in the table following:

Lbs. cheese per 1,000 lbs. milk	Normal lots	Overripe lots
Lbs. milk per lb. cheese	69.34	67.54
Per cent shrinkage at 1 month old	11.11	11.44
Per cent moisture in green cheese	2.76	2.15
Per cent moisture in cheese 1 month old	34.94	34.50
Average score for flavor (40)	35.10	34.45
Average score for closeness (15)	35.76	35.07
Average score for color (15)	14.25	14.28
Average score for texture (30)	14.43	14.29
Average score for total (100)	17.53	16.95
All cheese were scored 10 points for "Finish"	92.06	90.58

1. Last year the normal lots produced an average of 2.58 lbs. more cheese per 1,000 lbs. milk, as compared with the overripe lots; this year the difference was 2.4 lbs. in favor of the normal lots.

2. Both last year and this year the normal lots of cheese contained higher percentages of moisture.

3. In both years the quality of the cheese was superior from the normal lots.

The practical lesson is that patrons of cheeseries should prevent so far as possible, milk becoming overripe, as such milk causes a loss of cheese-making material and produces a poorer quality of cheese. The milk can be prevented from becoming overripe by cleanliness, and cooling it to about 45 degrees F. on the farm—O.A.C. Report.

An Experience with Aerating

Wm. Newman, Victoria Co., Ont.

At one time I made cheese. The proprietor of the factory asked me to make cheese for the exhibition at Ot-

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