

SUMMER CHEESE.

Heat the milk to eighty-four or eighty-six degrees Fahr., and make a rennet test. In very hot weather it is advisable to make a test before the temperature quite reaches eighty-four degrees, and if the acid is developing quickly, set at eighty-four degrees, but if not, raise the temperature to eighty-six degrees.

Set the milk so that the curd will be ready to dip in from two and three-fourths to three hours with about one-quarter of an inch acid by the hot iron test.

If colored cheese is desired, add the coloring as soon as you can get the weight of the milk in the vat.

Use enough rennet to have perfect coagulation fit for cutting in from thirty to thirty-five minutes.

See directions for cutting, stirring and cooking the curd under the heading of Spring Cheese.

Draw off part of the whey early so as to be prepared for the quick development of acid. Dip the curd when it shows from one-eighth to one-fourth of an inch of acid and endeavor to have the curd in such condition that it will not require much stirring in the sink. When matted so that it can be turned without breaking, cut in strips about six inches wide and turn often enough to keep the whey from gathering on the curd; then pile two or three deep, leaving a space between the columns to allow the whey to escape.

Mill when the curd becomes flaky and shows from one to one and one-fourth inch acid, then air well by stirring immediately after milling and every few minutes until ready for salting.

Mature well before salting. Use at the rate of two and one-half to two and three-fourths pounds of salt per 1,000 pounds of milk, varying the weight of salt according to the amount of moisture in the curd.

In hot weather do not cover the curd after milling, and lower the temperature as much as possible before putting the curd into the press.

FALL CHEESE.

In making fall cheese the system is similar to that used in making summer cheese, excepting the following points:—

If the milk is working slowly use some clean-flavored starter.

Use enough rennet to have coagulation take place in from thirty-six to forty minutes.

After dipping, keep the curd warm.

Mill when it is flaky and shows from one and one-quarter to one and one-half inch acid.

Salt at the rate of two and three-quarters to three pounds salt per 1,000 pounds of milk.

Leave the cheese in the press for one hour before bandaging. Use plenty of hot water and make sure that each cheese has a perfect rind before putting on the shelves in the curing-room.

OVER-RIPE MILK.

When the milk is over-ripe, set as soon as possible at a lower temperature than usual—at from eighty-two to eighty-four degrees. Then, as always, make a rennet test. In a case of this kind more rennet should be used—one ounce extra per 1,000 pounds of milk.

Commence to cut the curd early and cut finer than usual, that you may be enabled to cook the curd more quickly.