

### The Home

#### Pointers for Cheese Makers.

According to the report of some shippers who have recently returned from England, many Old Country dealers are loud in their complaints of the quality of last season's Canadian cheese. In too many instances the goods were too stiff and hard-textured, and did not show sufficient meat, and were not up to the usual quality of Canadian cheese. Some of the English dealers stated that they were compelled in some instances to take United States cheese in order to get the quality required.

Whether this last statement can be fully relied upon or not is hard to say, but it is, nevertheless, too true, that there have been good grounds for complaint as to the character of some of last season's goods, because of this stiff and hard-textured quality. It is of the utmost importance that cheese-makers should guard against it the present season. The fault may lie with the maker and then again it may not. If it does, he has it within his power to remedy the difficulty, and so turn out the kind of goods the British market demands, viz.: a well-cured, fine-flavored, meaty and close-cutting cheese. To get this the maker must have a good quality of milk, and if the milk is all right, and other conditions are favorable, there is no reason whatever why he should not turn out the kind of goods the British market requires.

One of the drawbacks to the making of really fancy cheese is the lack of proper curing-rooms in connection with many of our cheese factories. In many of them it is almost impossible to cure the cheese properly after it is made. This is something that to a large extent is beyond the maker's control; though, if he exerted his influence a little and refused to be responsible for the cheese unless proper curing facilities were provided, there would soon be an improvement in this regard. A great many owners of factories and patrons who are largely the owners, do not fully realize the importance of good curing-rooms, and with the tendency of late to keep expenses down to the lowest possible notch, it is difficult to get them to improve matters even where they see the necessity of it. It is a "penny wise and pound foolish" policy to go on year after year making a fine quality of cheese, only to have it injured when placed in the curing-room. A day of reckoning is near at hand, however, and factories which have not the proper facilities for curing cheese will have to be content with a lower price for their cheese.

Another evil that is complained of and which is claimed to be the chief cause of that hard, dry cheese referred to above is the practice that too many factorymen have of shipping their cheese too green. This is, indeed, a serious mistake, and often results in otherwise good cheese being permanently injured by being taken out of the curing-room before it is sufficiently cured. A firm, close-cutting cheese, unless sufficiently cured before leaving the factory, will take on that stiff and hard-textured quality complained of. The buyers, factorymen and makers should cooperate in this matter and refuse either to buy, sell or allow cheese to leave the curing-room till it is properly cured. The factorymen and makers, by shipping early, may save a little in weight, but such a practice will eventually bring its reward and injure the factory's reputation far more than can be compensated for by the extra gain in weight.—Farming.

#### Why Use a Worker?

From one end of the country to the other there are thousands of farmers who, with their wives—emphasis on the wives—are still making farm butter, and in ways that are not wholly different from the practice of fifty years ago. Dairy invention, investigation, skill and education within that time have made extraordinary progress, and today the science of the dairy is abreast with that of any other pursuit, and still there is the same old complaint that only a little of the butter supplied—outside of the co-operative systems and plants—is up to

the standard demanded by the great class who have come to regard butter as a luxury quite as much as a food. As a luxury people are willing to pay an extra price for it. There is an increasing demand that next to flavor butter shall have grain and texture, and in practice this simply means that it shall be granulated and not waxy or salvy. But notwithstanding this, butter makers go on by the thousands churning cream at all seasons of the year without regard to temperature, feed, weather or period of lactation, and churning the butter into solid masses before removing from the churn; then dumping it into a big bowl, "padding" in an ounce of salt to the pound, mixing it and setting it away for from six hours to as many days to "set." Then it is worked over and both the "set" and the buttermilk are worked out of it, and often more salt is worked into it for fear it is not salt enough and "will not keep."

That butter thus made can have either grain or flavor is past comprehension. This class of butter makers are ever on the hunt to find a three-minute churn to save labor, and they are not disposed to raise any question as to the results of the fast churning of cream, or hot churning, for that matter, and are seemingly unconscious of the fact that where the cream is very warm—i. e., very much above 60 degrees—there is a waste of cream fats of from 1 to 4 per cent, and by the after-working of the butter 25 per cent of the commercial value is worked off. To have a thermometer is advice as old as the hills; but in the granulation of butter the best work is done by first adding a little weak brine to the cream just as it begins to show signs of breaking, and then when the butter is in the fine-shot stage adding a painful of brine to the mass, which will bring the contents of the churn down to 55 degrees. Then you have crystallized the fats, made them firm and individually separate from each other, and the after-washing of the butter removes the buttermilk; so when the butter is salted the maker has exchanged milk serums, with their traces of cheese and associate elements, for pure brine. If the buttermilk is all removed from the butter in the churn, why use a worker to compress the fats? Why do we salt butter at all? Is salt to keep the butter, or develop the lactic acid flavor and make it more perceptible to the taste? Is it not a fact that the poorest butter found in the market is that with the most salt? Why not mix the needed salt into the butter when it is in this finely divided state? While it is very wet let the salt dissolve through it, and work it then into the churn by slowly revolving it. As the salt dissolves it penetrates and permeates the mass, and mottled butter is an impossibility. One of the reasons that some fail to salt butter properly in the churn and have mottled butter as a result is that they gather it too much before washing out the buttermilk, leaving the grains too large. This is avoided by adding brine before the butter begins to separate, and then adding water while in the fine-shot stage so as to cool down to 55 degrees. This gives a granulation so small that it is no trouble to wash out all the matter needed, and to substitute brine in its place. Then a close yet brittle condition of the butter is secured; when broken apart it has that granular and lively look that so delights a butter expert. When this butter is worked into lumps in the churn and once broken up with a wooden fork and rechurned it is almost dry enough; and if in packing only small amounts are put into the package at a time, and pressed down solid, not "hashed" into the box, the butter will meet every requirement of the consumer. Too much of the butter that goes into the market is so poorly packed that it does not completely fill the package, and holes are left to hold air and moisture, and detract from the general value of the butter. It is all easy when one succeeds in doing it, and when the secret is mastered one wonders at its simplicity, yet effectiveness.—Aurora.

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