

"THE PROPER TEMPERATURE OF CHEESE ROOMS."

By James Williams.

Much has been said and written about the proper temperature of the cheese curing room and but little on the proper temperature of the making and press rooms. The temperature of these latter is quite as important as those of the former, for it is here that the quality of the make of the cheese may be said to begin, and if not properly begun and continued it is not likely that it will end right, even in the best regulated curing room, as it should.

The temperature has much to do with the quality of the cheese, therefore the necessity of buildings where the temperature can be regulated as much as possible. Why should there be so much indifference in reference to this matter with men whose milk, or the proceeds therefrom, is perhaps the backbone of their farms, I cannot understand.

When the business is controlled by stock companies, one would suppose they at least would supply proper buildings, even though the patrons of private factories do not allow a sufficient percentage to provide them. Many factories have no way to make them sufficiently warm or comfortable for the purpose of turning out the highest quality of product. Many of the rooms are so open in structure that a stove would have but little influence in producing a uniformity of temperature.

Making and press rooms should be so constructed that they can be easily kept at a temperature of about 75 or 80 degrees in the spring and fall, and they should also have plenty of ventilation. Particularly in summer every care should be taken to secure a pure atmosphere. The advantages of a proper temperature are many. In a cool room the temperature cannot be kept up even by covering the vat, as is generally done, without frequently applying the steam, in which case it must be stirred, and this stirring allows more butter to pass off in the whey than would if a higher temperature could be maintained in the room.

When the vat is set in a cool room it will not retain the heat as desired and does not coagulate properly. It becomes too cold even with covering, and when cut it will be soft and the whey white, showing that a considerable quantity of cheese is passing off with the whey.

After the curd is scalded, unless the temperature of the room is warm the steam may require to be applied repeatedly to avoid a whey soaked curd, which too often occurs in spite of every precaution taken when made in cold rooms. When the cheese thus made are cured they are off flavor, salve and soft.

Again, while dipping the curd from the vat to the sink, where it lies to mature, and that the whey may drain preparatory to grinding and salting, before putting to press it frequently becomes so cold while undergoing the necessary amount of handling in cold rooms that the whey will not leave it, and if you do not get a whey soaked curd in the vat, you probably will get it in the sink, and when put to press it has become so cold that it will not adhere properly, the whey will not leave it, and the result most probably will be a soft, spongy, rindless, unfinished mass of whey soaked curd, and after being kept in a curing room of the proper temperature for a few days the whey will in all probability start to run from the cheese to the floor and in time will be a soft, bitter, discolored and bad flavored cheese.

I have noticed during the past two seasons that some makers have made really fine cheese in the warm months. On visiting their factories after their October and November make was in the curing room some time, you would suppose by the appearance of the soft, spongy, luffy cheese, that you had made a mistake in the factory, or that a new maker had been employed. The principal cause was a cold making room and a cold press room. In a cold press room the work of pressing will be improperly done, the curd will not adhere properly, the bannage will not be on properly, nor will there be a proper rind.

I cannot see why with making and press rooms of the proper temperature, and the necessary attention on the part of the cheese-maker, that better cheese cannot be made in October than in any other month in the year, and in the first half of November quite equal to the first half of September.

The loss sustained every season by cold making and press rooms would go a long way in providing rooms where the temperature could be so regulated that the business could be carried on with much greater success and profit.

CHEAP BUTTER-MAKERS.

Another cheap buttermaker story was told to me last week. One of our dealers, who has a large trade for fancy butter, in speaking of butter-makers, said: "Some directors of creameries are about as able to conduct the affairs of a company as a lot of school children. We have been handling a fancy mark of Minnesota butter for a number of years. It has been so uniform in quality that it brought a fancy price every week. About two weeks ago the directors of the creamery changed butter-makers, in order to save a few dollars in salaries. I wrote to the company that they were making a mistake, but they knew better of course. The first lot of butter made by the new and cheaper man was way off in quality, as was also last week's make. In order for you to get a better idea of the foolishness of creameries hiring cheap, incompetent butter-makers, especially when they have a man who never has failed to turn out a fine article of butter, I will say that this company last nearly as much on the first two shipments made by the new man as they expected to save in hiring him. They wrote me that the new man had been unfortunate, but that his butter would be all right from now on. Perhaps it will, but I doubt it."

The butter-maker who was relieved is now turning out butter at another creamery, and it is as fine as you will find in this market. He wasn't unfortunate. I tell you creamery-men will find the high-priced butter-makers the cheapest in the long run.—N. Y. Produce Review.

THE ADVANCE IN PRICE OF CHEESE.

The recent advance of about one cent in the price of cheese, means thousands of dollars to factory-men.

From the opening of the season the prices have been under the level of a year ago, and with the production also behind last year, it was discouraging.

The outlook at present is good, and the farmers and factory-men will perhaps find that it is a good thing after all to have the markets open on a low but healthy basis.

But, we believe no dairyman can make any money in the business, in producing cheese, at any less than eight cents.

CHEESE IN ENGLAND.

Alfred J. Bryce, who recently returned from England, being interviewed, among other things, said:

"Yes, apart from the strikes, I may say that when bread is high in England, people look for lower prices in butter and cheese. For instance, when a man has to pay two pence more for his loaf of bread, he will most likely abstain from indulging in the luxury of cheese, although he could not very well do without butter. The buyers were caught last fall in their cheese purchases, and in fact I consider our farmers got fully \$500,000 more than they were entitled to, making the calculation on the basis of a legitimate price for the article."

"Does it appear that Canadian butter will reach the commanding position in the English market as that obtained by our cheese?"

"I do not think there is any doubt about it. As I stated just now, the quantities will be all right, but we will have to be satisfied with reduced prices for a time at least."

HOW TO FIND THE TOTAL AMOUNT OF BUTTER FAT IN MILK BY THE BABCOCK TEST.

Suppose 358 pounds of milk tests 4.5, how much fat does the milk contain? Answer: Multiply the amount of milk by the amount it tests, viz.:

358 lbs Milk tests

4.5

170.0

1432

1611.0 lbs.

Therefore, 358 lbs. of milk testing 4.5, contain sixteen and eleven one-hundredths lb. of fat.

Suppose you have 1,400 lbs. of milk testing three, decimal four.

Answer:

1400

3.4

4760

4200

47,000 lbs fat.

Etc., etc.

In our next issue we will give the whole process of dividing dividends, which every cheese and butter maker should learn.

Setting Up Farm Separators.

How It Can Be Done Correctly By Any Farmer.

The farm separator has made more headway in the past year in northern Iowa than in the five preceding years. One year ago the feeling was one of uncertainty, and while the farm separator had many warm friends it also had many strong enemies. This spring finds some of the most aggressive of last year's enemies using the farm separator every day, and the reason they give is that they cannot afford to be without one. There are still large numbers that do not use them and have no desire to use them, but when a change is made it is for the separator and not against it.

Some mistakes are made in setting up a separator by those with no experience in that line of machinery. One man belted the large band wheel of his tread power to the large pulley of the separator. Luckily the belt slipped and he was spared a "Maine" explosion. By observing a simple law of mechanics all trouble on this score can be avoided. The number of revolutions of the pulley on the separator are always given by the manufacturer. The diameter of the pulley is known, or can be found by measuring. The diameter of the band wheel of the tread power and the number of revolutions per minute are easily ascertained. Now the number of revolutions of the driving pulley multiplied by the diameter of the pulley will equal the diameter of the driven pulley multiplied by its diameter. Suppose the diameter of the tread power pulley is four feet, and the revolutions sixty per minute. The product is 240. Now suppose the diameter of the separator pulley is one foot. The product of this diameter and the number of revolutions per minute must also equal 240, and as the pulley is but one foot in diameter it must make 240 revolutions per minute. This is nearly six times too great and would be disastrous. It is plain that the tread power pulley is too large. To find the size of pulley required on the tread power (or counter shaft) multiply the diameter of the separator pulley by its velocity, divide this by the number of revolutions per minute of the tread power or counter shaft pulley, and the quotient will be the diameter of the pulley required on the tread power or counter shaft—that is, it will give the diameter of the driving pulley.

Suppose the separator pulley should be speeded to 42 revolutions and its diameter is 12 inches. The product is 504. Count the number of revolutions made by the driving pulley or shaft. Suppose it is found to be 63 per minute. Divide 504 by 63 and we have the diameter required for the driving pulley, or eight inches.

OUR PATRON'S BULLETINS.

Knowing, that to make good cheese or butter, the maker must have good milk to start with, and that to get good milk that the maker should assist the producer, we have, at quite a cost of time and money, prepared a series of "Patrons Bulletins." Number one appears in another page of this issue, it is on the care of milk. Nos. 2 and 3 will be on that all absorbing subject and necessary adjunct to the dairy farmer. The Hog, and how every man who keeps cows to sell milk from can add from ten to five hundred dollars to his profits each year, it tells it all, boiled down in plain language, the latest information in regard to bacon, pork, and the best plan to produce it cheap, and at a big profit.

Number 4 will tell all about "Ensilage and the Silo."

Number 5 all about the "Call, and How to Make the Good Milk Cow." Each number will occupy one page, in one paper and will be followed by other subjects in the following issues.

If our friends the cheese and butter-makers, will call the special attention of their patrons, to the benefit and money profit, that can be made from following the advice, which will be given in bulletins, Nos. 2 and 3 on the Hog, and raising bacon, pork, they can get up a club of nearly all their patrons by the mere asking. It was done by a cheese maker in Gleanery county, only last week. Numbers 2 and 3 will be actually worth the price of our subscription for fifty years to every farmer who reads it, and profits by the advice.

At the regular Easterly Cheese Buyers' Supper, held at Ottawa on Dec. 12th, 1897, the following was the Bill of Fare.

Soups.

Peanut, Chipmunk, Dried Corn-cob, Angle Worm, Potato Bug, Plantain Salad, Beebe.

Roasts—

Bull Beef, Green Sauce, Kangaroo, Parsnip Jelly, Hog's Liver, Pumpkin, Sauce, Bare Legs, Plain, Hens Vintage of '64 Cut Nail Dressing.

Game—

Vulture, Garlic Stuffing, Fricassee Owl, Mud Hens, Gravel Sauce, Bull Pup Pie, Boned Rat, Squirrel Toes, Wild Cat, Turn Over Dressing, Sliced Crow, With Onions, Zebra, old Corset Sauce.

Entries—

Rat Giblets, Chicken Bones, Tallow-ed Toast, Wasp Pie, Calves, Latest Styles in Beans, Mice Rolled in Sawdust, Jack Ass Ears, Played Off as Mushrooms, Eagle's Eyes, Viper Sauce, Kittens Smothered in Crude Oil, Buzzards, Red Hair Lining, Horse Tongues in Vinegar, Tenderloin of Jack Ass in Molasses, Toads Eyes in Truffles.

Pastry—

Milk Weed Pie, Bean Pie, Onion Pie, Red Clover Pie, B. S. Pudding, Benzine Sauce, Tallow Blanche Mange, Bean Pulling Boiler in Stocking Leg, Sour Milk, Bark Tea, Bran Coffee, Bolts and Nuts, Rotten Apples.

Cheese—

Subscribe for "The Canadian Cheese and Butter Maker." Only 50c. per annum.

Madge—"I'm in an awful fix" Ethel—"What is it, dear?" Madge—"Jack insists that I shall return his engagement ring, and for the life of me I can't tell which one it is."