

NOTES FOR CHEESEMAKERS.

J. A. RUDDICK

1. You cannot make strictly fine cheese from milk which is overripe or tainted.
2. If you are a progressive cheesemaker, you will study the causes of tainted milk and assist the patrons to remove them.
3. Milk may become tainted from
 - (a) Feed unsuitable for milking cows ;
 - (b) Indjudicious feeding ;
 - (c) An impure water supply ;
 - (d) Want of salt by the cow ;
 - (e) Absorption of odours ;
 - (f) The germs that get into the milk during and after milking
4. Encourage the patrons to aerate the milk, but advise them that aeration must be carried out in a place where the air is pure and free from dust or bad odours.
5. Milk will be injured rather than improved if aerated in a stable, barnyard or even alongside a milking yard, from which dust arises.
6. Milk is not prevented from turning sour by aeration, except in so far as the process lowers the temperature.
7. Generally speaking, a patron who delivers tainted or gassy milk to a cheese factory causes a more serious loss to his fellow patrons than one who skims or waters his milk. This fact should be impressed on the minds of all patrons.
8. In warm weather the milk should be cooled to a temperature of 70 degrees Fahr. or lower.
9. Attend personally to the taking in of the milk as far as possible.
10. Keep your weighing stand and everything thereon, including your clothes and person, thoroughly clean. You have no right to require the patrons to furnish clean milk unless you set a good example.
11. Make fermentation tests of each patron's milk as frequently as possible. By this means you will often locate taints which are not discernable when the milk is being received.
12. The rennet should be used in sufficient quantity to coagulate the milk, fit for cutting, in not more than 30 minutes, at a temperature of 86 degrees Fahr.
13. The milk should have such a degree of ripeness, or acidity, when the rennet is added, that the whey will be removed in two and a half to three hours from the time the rennet is added.
14. When cutting the curd always aim to make the cubes of uniform size, and follow any course that will secure such a result.
15. A curd that is allowed to get too firm cannot be so well cut as one that is "just right."
16. If the cubes of curd are uneven in size, there will be different kinds of curd in the vat when the whey is removed, because the smaller particles harden first and do not show acid as quickly as the larger and softer ones do.
17. Stir very gently at first after cutting. Many cheesemakers cause more waste at this stage than their wages amount to.
18. The whey should not be removed until the curd has a somewhat firm, elastic character, and is what is generally termed properly "cooked."