Correct Methods of Packing and Weighing Cheese.

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Mr. President, Members of the Association, Ladies and Gentlemen:

It is with pleasure I greet you here today. However, I feel somewhat out of place in addressing you on this occasion, for I am not gifted as a speaker which you all will realize before I finish reading my paper. It would be more in accord with my wish to receive instruction rather than attempt to instruct, we generally receive greater profit from the advice and help of others than the counsel we give.

The subject assigned to me by your worthy president, is "The Boxing and Weighing of Cheese." This subject naturally brings up the question as to the kind of cheese we desire to pack or box. In reply we would say nothing but good, fancy, round Swiss, block Swiss, brick and limburger cheese.

Cheese that will stand the test and reach the grade of any market in the United States. Do we know how and are we able to make such cheese? Certainly, not one of you here today would dare to stand up and declare that we are not able to make cheese equal to such a test. Good, fancy cheese alone will not satisfy the various markets of the United States, they require strong well made boxes or tubs with clean and neatly packed cheese. Many cheesemakers are careless or thoughtless in regard to making, boxing and packing cheese. They care little how it is made, simply so it is good and to them the matter of packing is of very little importance. This is a serious mistake. The best obtainable material should be used in boxing or packing any kind of cheese. In tubs for round Swiss cheese nothing but sound and best seasoned staves should be used, the top and bottom of the tub should be made of good planed lumber, nails driven through the cleats of the same should be well clinched if not they often damage the cheese in the tubs. Not less than two eight penny nails in each end of the stave
should be used in making a tub. Often I find but one nail in each end of the stave with hoop nailed over same. A tub thus made will not be solid and if for any reason the same must be repacked the top hoop will hinder the pulling of nails. The only possible way to get the cheese out of the tub is to remove the hoop then, nine times out of ten, after cheese is removed from the tub it will fall down so that before you can repack same, you will be compelled to rebuild your tub. Great care should be exercised in making tubs. A tub should be solid, without cracks so as to prevent mice from getting into the cheese. A tub weighing over 800 lbs. should have three hoops, one nailed directly with bottom of the tub, one about three inches from top, and about center of tub. Every tub should be so made that cheese will fit in closely and thus rest against staves of the tub. In packing cheese do not put large and small cheese in the same tub and by all means, do not pack No. 1 and 2 cheese in same tub. It is very unpleasant and moreover unprofitable for any dealer to ship out a tub of mixed cheese as No. 1 to his customer. It is sure to cause trouble which so often comes back upon the original party who packed the cheese. No. 1 and 2 and damaged cheese should be put in separate tubs and positively marked according to kinds. In weighing and packing round Swiss be sure and weigh empty tub first. The weight of each cheese should be placed on the lid of the tub, also, the sum total of the aggregate weight of cheese. Do not fail to place the weight of empty tub on the lid, if this is done it will greatly assist the buyer in packing cheese. For every 100 lbs. of round Swiss 1 lb. should be allowed for shrinkage. Be sure your scales are right—short weights are mischief makers to all concerned, the cheesemaker and milk patrons as well as dealer and jobber. There has been cases where cheesemakers gave 101 to 105 lbs. of milk for every 100 lbs. and at the close of the season he realized that it took 12 to 13 lbs. of milk to make 1 lb. of cheese. Suppose he has bought the milk. He condemns the milk for containing so little cheese, this rumor spreads and the next season the milk patrons of said factory get 5 or 10 cents per 100 lbs. less. Should it be a cooperative factory the patrons will be free to censurate the cheesemaker for using 13 or 14 lbs. of
milk to make a pound of Swiss cheese. All this trouble is caused by an old worn out scales such as we often see in many factories today. Take care of your scales and if possible have them tested each spring.

Block Swiss cheese boxes properly made, the frame must be nailed with four 8 penny nails on each corner, top and bottoms can be nailed with 6 penny nails, four nails to each board except boards of more than 6 inches wide should have 6 nails. Carefully weigh each empty box and with lead pencil plainly mark same in right hand corner of box. A box weighing 19 1/4 lbs. should not be marked 19 lbs. but 20 lbs. in packing block Swiss put a scale board between each cheese, do not pack same too closely, pound or drive cheese in box so that the box will have to be broken in order to get cheese out. After the box is packed weigh the same and mark weights above the weight of empty box. If the box weighs 190 lbs. only 188 lbs. should be put down, brick and limburger boxes should be made the same as block Swiss boxes with the exception less nails may be used. Brick cheese should be packed in parchment paper first, and then in manila paper and not in manila paper first as I have so often seen it. Before placing same in the box cover the bottom with a big sheet of paper, also a sheet on top before closing box. A large sheet of paper known as "box lining" is the cheapest and more serviceable paper to use, in fact it is the only kind that is of any benefit to the cheese. Brick paper used for this purpose so often slips together thus proving a greater detriment to the cheese than benefit. Boxes packed with brick should not be left standing on ends but always laid flat and if piled, separated by a strip to prevent heating. Limburger cheese should be packed as follows: Wrap in parchment and manila paper then with tin foil, pack same in three rows the short way in box, when three rows of cheese are in the box put in a center board and nail same with two nails on each side, pack the balance of box and before closing same place a large sheet of paper over top of cheese. In weighing brick and limburger always allow 1 lb. per case for shrinkage. Be sure and pack No. 1 and 2 in separate box. Do not think you can pack a box of poor stuff
among 20 or 30 cases of good, if you do you are apt to spoil the whole lot. This method often practiced will cause the various dealers to pass your factory for they can never be certain what they will get. If packed in separate box the loss may be less than $5 but if mixed with a lot of good cheese it may be $50 or more.

Much more should be said on this subject, but on account of time I am obliged to close.