THE NECESSITY OF THE MODERN CHEESE FACTORY

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After an existence of over forty years of our Swiss Cheese industry of Green and adjoining counties, and considering the accumulated wealth of the farmers, the improvements of the farms and large additions of cows and cattle, we come to the conclusion that at least some improvements and changes in the construction of the cheese factories could and should be made. It is hardly a comparison between the improvements on the farms, notably in farm buildings, and the improvements of the dairy herds, and the improvements in the cheese factories converting milk from said herds into cheese and other dairy products. The cheese factory being largely the place where you turn your milk products into your bank account.

The average cheese factory hardly answers the purpose for which it is intened any more and some never did. Most of the factories years ago were built on the same principal without any scientific specifications as to what is really necessary for first class operation.

Most of our cheese factories do not attract the traveling public's attention as a place where our Emmenthaler Cheese is made. I won't say all of them, but the majority of them. It is not a desirable advertisement for a corporation cheese factory or cheese company so conducted that the odor of said cheese factory is perceptible for the distance of a mile, largely on account of improper care of the waste, permitting it often to run along the highways thus creating a bad odor in the vicinity of the factory. The surroundings of a cheese factory should
appear neat and clean. What a sight to see all kinds of old junk, garbage, ashes and weeds of all descriptions growing rank sometimes to a height from four to six feet on the factory grounds and premises. Such conditions are very easily remedied. It would not be a hard matter to take proper care of the waste of the factory; keep the factory grounds trimmed and neat, and such conditions would always leave a good impression on the cheese buyer and especially to the consuming public. With the co-operation and good will of the farmers and cheesemakers it would not be a hard matter to make the premises of the cheese factory appear attractive and home-like, and I am sure it would be more inspiring to the cheesemaker among such surroundings to do his very best, and I believe if such conditions prevail that the average cheesemaker would be staying longer at the same factory than he does now.

A great deal of fault has often been found by cheesemakers moving into their factories where their predecessors have left the factory and premises in bad shape.

Cheesemakers, if you would stop and think of the impression that you would make even upon the farmers that you are going to, when they are moving your household goods when the factory you leave will be in a nice clean condition, you surely would make it a rule and a habit to clean up thoroughly before leaving a factory. You may be assured that the average farmer will see when you leave the factory in a bad condition, and they will come to the conclusion that you are not just exactly what they want, so make it a rule and a habit that when you leave your factory to move to another factory, clean up thoroughly when you leave.

The progressive farmer takes pride in his home; his farm buildings and his fields; why not take the same pride in your cheese factory? As the farmer spends most of his time at his home the cheesemaker and his family spend most of their time at the cheese factory. With a good, well equipped cheese factory and a good, comfortable home attached thereto with modern conveniences.
you may rest assured that the cheesemaker will do better work; will be better pleased and his family happy and contented and he will wish to stay with you as long as possible because of those conditions. If you will give the cheesemaker and his family proper living conditions you may rest assured he will not be scouring the country to get another factory for the next season so he may decently house his family and I believe in the long run the extra expenditure for such cheese factory and cheesemaker's home will have earned large dividends and would pay and repay the owners of the factory in a short time in more contentment, better work, better products, and better prices.

A new cheese factory should be built on a nice, attractive place where good drainage could be had and all the shade trees possible should be left surrounding such factory and, if possible, it should be centrally located among the milk patrons. Good, clean, pure water is the very essential of every cheese factory, therefore a good, deep well located in the boiler room, but not too close to the boiler, will be the most convenient. Provisions for the coal bin should be made to connect with the boiler room. The boiler should be set so that it could be blown out directly, straight outside of the boiler house, and that should be done at least twice a week, if not oftener. As a matter of fact, boilers should be inclosed with brick walls and it would be fair that the boiler should be owned and furnished by the owners of the factory.

The cheesemaking room should be roomy, well lighted, and should be good and substantially made. The floor should be made of cement and the material should be of such quality that it will not crack. Too little attention is very often paid to getting the proper mixture, not putting in cement enough and the result is often a very inferior floor, cracking and breaking up and thus becoming infested with all kinds of bacteria and germs, and those conditions should be avoided.

The walls of the making room should be of cement or some other substantial material preferably a coating of
good cement at least five or six feet high from the floor so that it can be easily kept clean.

The press tables should not be leaning against the walls or close to the walls. There should be room enough to go around the tables, and the press supporters should be made preferably with eye beams.

The ceiling should be smooth and dust proof. This could be accomplished by placing a layer of asbestos or tar paper between the first covering of the ceiling overhead and the second covering, which would make it perfectly dust and fly proof. It should also be connected with the intake room and should also be provided with proper ventilation.

The making room should be provided with proper sinks, and toilet rooms which all should be connected with the drainage system of the factory so that the rooms and walls, whenever necessary, could be cleaned out by flushing, and arranged so that the rooms shall have perfect drainage.

After the cheese comes from the press it will take a course of development of fermentation in the cellar. It is a mixture of casien with the milk fat, milk sugar and milk ash combined. It is, we might say, an organism, what I mean almost the part of a living structure by means of which some functions are discharged or work performed. The normal ingredients chemically like milk acid, lime peropion, acid germs and kohlen saure will start the fermentation by regulation of the temperature and application of salt, turning and washing and placing the cheese in the cellar, consequently we must have a cellar to answer that very important purpose. Thousands of dollars worth of cheese is spoiled annually on account of unsuitable cheese cellars. We must have in every cheese factory at least three rooms for curing the cheese. Beginning with the salt or curing cellar at a temperature from 55 to 60 degrees Fahrenheit; the fermentation cellar at 70 to 80 degrees Fahrenheit, and the storage cellar at the temperature of 50 to 60 degrees Fahrenheit. The salt and brine room part of the cellar
should be built with a good, smooth floor connected properly with the drainage system of the whole plant. Such salt and brine room or cellar should have room enough to properly place from 14 to 30 Swiss Cheese, depending on the capacity of the factory, and such room should be at a temperature of not more than 60 degrees Fahrenheit and built so that the temperature may be properly regulated. As a matter of fact all of the cellar rooms, fermentation room as well as the storage room should be built in such a manner that the temperature may be readily regulated to the temperature as I have indicated.