Mr. Glover: Do you wash the curd or rinse it?
Mr. Brimmer: Rinse it is about all. At the time this cheese was made I was getting about 2,500 a day and I used two pails of water at the temperature of 125°, I do not use very much water and I use it about fifteen minutes before salting. Just spread the curd out in the bottom of the vat and throw the water over it.

A Member: How much time did you give after salting before pressing?
Mr. Brimmer: Well, leave it lay about fifteen to twenty minutes to drain. I did not cut my curd so very fine, I cut three times with the knife, both knives, about a half of an inch I think to the cube, maybe a little smaller. I use a common wooden rake, the same as we use for raking up hay.

A Member: How much salt do you use per thousand pounds of milk?
Mr. Brimmer: Two and three-quarters pounds, this amount I used nearly all the season through.

Mr. Michels: I would like to have you tell us at what temperature you cured this cheese.
Mr. Brimmer: At a temperature of between 50 and 65° F. I have not a very good curing room and we had to keep fire part of the time in the curing room and the temperature varied somewhat but it did not go over 65°.

Mr. Michels: Did you use a starter, and if so, what kind?
Mr. Brimmer: I did, lactic ferment. About two per cent as near as I could judge.

PRESSING, BANDING AND BOXING CHEESE.

Hon. A. D. De Land, Sheboygan, Wis.

To succeed as a cheesemaker, careful attention must be given to all parts of the work. You may have a good curd but neglect in not properly putting it in the cheese hoops that are properly bandaged and the curd properly pressed is likely to detract from the value of the cheese resulting from bad handling one-half to one cent per pound. A well shaped, properly handled cheese will sell for more money and give better satisfaction to cheese
dealers and to the trade, than an ill shaped, lop-sided and carelessly handled cheese. Many cheesemakers do not seem to realize this fact. We would not put our best brand "Badger State" which carries a guarantee of being good in every particular, on an ill-shaped cheese even if the texture and flavor were all right.

The "up-to-date" cheesemaker will have clean hoops, clean followers and press caps and will use ready-made or sewed bandages as those are the only kind that will fit telescope cheese hoops and keep the cheese in good shape. Adjust the bandage in the hoop to have only one inch of bandage to turn over each end of the cheese, place a press cap in the bottom of the hoop and the cloth circle on this, then insert the bandages with the bandage. The cloth circles should be ½ inch smaller than the hoop.

Weigh the curd you put in each hoop. This is easily done by suspending a spring balance scale over the vat and suspending the curd pail on the hook. Weigh 11 lbs. curd for a 10 lb. cheese, 22 lbs. for a daisy, and 33 lbs. for a flat cheese.

When you dress the cheese draw the bandage up evenly, fold down the end, place a cloth circle on this and then put on the press cap; do not put the top circle on till you dress the cheese.

The Automatic cheese-press is without doubt the very best kind as it gives the right amount of pressure continuously. It also prevents the loss caused by extreme lever pressure and closes the end so as to prevent irregular shaped holes between the pieces of curd which are often found in cheese pressed in the old style cheese press. Cheese should be pressed as long a time as possible to have the hoops ready for the next filling.

When you remove the cheese from the press and hoops, if any are found with bandage slipped down, wrinkled or out of place, or cheese not good shape, wash the cheese with warm water and adjust the bandage and press such cheese longer. When boxing for market, secure the best boxes, even if they cost more; reject all thin or rough boxes. Give good weight. "Good weight" is when the scale beam goes up and remains up on the pound mark, if you do this on a correct scale. No honest dealer can or will dock you a pound per box, if he does then insist on a legal weighmaster's certificate before submitting to any reduction in weight. In justice, all claims of buyers for short weight should be accompanied by the city weighmaster's certificate.

Dealers as well as cheesemakers should be honest in receiving and giving good weight. Mark the weight in plain figures next
the lap on the box, with the date when the cheese was made, under the weight to facilitate inspection.

Always send the invoice and railway receipts to the buyer when you ship cheese. By following the suggestions given you at this convention you should have what I sincerely wish you: a successful and happy new year.

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**DISCUSSION.**

Mr. Michels: I would like to ask you if you advise turning cheese in the press and if you advise washing them with hot water at that time?

Mr. De Land: If I were using a peg curd mill, it seems necessary to take the cheese out and wash it; but with a knife mill, or the grinding process, it is not necessary to take them out. I am told that some using the seamless bandage always take a cheese out and wash and replace, changing the ends of the cheese, that is an advantage, but with good, knife milling in the ordinary telescope hoop, it is not necessary, I never found it so, except in cases where the bandage would slip down.

Mr. Michels: Don’t you care whether the cheese is turned around in the hoop, from the buyers’ standpoint.

Mr. De Land: No, there is no buyer in the state that can tell whether the cheese has been turned or not, those made in the telescope hoop.

Mr. Michels: What do you mean by the telescope hoop?

Mr. De Land: Ordinary gang press hoops, usually they slip into each other.

Mr. Michels: If Mr. De Land is right that there is not a cheese buyer in the state that can tell that, I believe any cheesemaker here can tell.

Mr. Scott: I do not believe a cheesemaker can turn a cheese in a long horn hoop.

Mr. De Land: I stand by my position, there is not a cheesemaker in the state that can tell whether a cheese has been turned in the hoop unless it be pressed in a seamless bandage.

A Member: I think Mr. Michels has reference to twins or cheddar cheese. I turn my cheese every morning and I can get a finer looking cheese by turning it, and I think every other cheesemaker can, and I think the buyers would rather have it and I fail to see why a buyer could not tell the difference.
Mr. Michels: How could you turn one hundred cheeses in the morning?

The Member: I think I would get up early enough in the morning to turn them, I would have help enough.

Mr. De Land: I do not see how any benefit can be derived from turning cheese at the time of pressing, except the fiber ring on the forward end be too small and there is an edge pressed up, by pressing that down you do help it a little. Other than that I see no advantage and I know that I made cheese thirty odd years, personally, and except in cases where the bandage happened to slip down, and something was not looking just right, I never turned a cheese in the hoop and I think my cheese has never been objected to after the first few years.

Mr. Anderson: If the cheese is closed perfectly when it is taken out of the hoop the first time, I do not see any reason why it should be pressed over again, provided the top is all right, and, in fact, with a long cheese you cannot turn it. But then the cheese is so close, I would ask Mr. De Land to give reasons why cheeses do not close; of course, in that case if the fat was started, it would have to be taken out and washed in hot water, and pressed over again. I would like to have him explain the reason why cheeses do not close.

Mr. De Land: Because in using the peg mill it will tear the curd and allow the butter fat to get out, and that free fat gets between the pieces of curd and it will not close up. If you take very warm water and wash that fat out, the curd will then press together, that is all there is to it. Of course, I would take the cheese out of the hoops if I found that that was the case. I have been getting quite a good many cheeses lately the surfaces of which showed carelessness on the part of the makers in not keeping the followers scraped clean and the fiber rims pounded out to fit the hoop, and I think that is one of the worst features I ever had, because the surface is not smooth, there is a kind of sticky cement, hard, dry stuff that lots of factories leave to accumulate in the followers. You cannot make nice cheese unless you keep everything clean.