FRIDAY MORNING SESSION.

Meeting called to order at 9:30 o'clock by President McCready.

The Chairman: The first on the program this morning is a paper on Swiss Cheesemaking by Mr. Alex Schaller.

SWISS CHEESE MAKING

ALEX SCHALLER, BARNEVELD, WIS.

Mr. President, Ladies and Gentlemen: Having the honor to be placed on your program to express my ideas on the manufacture of Swiss cheese, at the same time I will take the opportunity to express some ideas with regard to keeping in harmony with the patrons, and to get the best milk. Every cheesemaker wants good milk, because it lessens his labor, keeps up his reputation as a cheesemaker and in every way that can be enumerated it is to his advantage. Let him therefore use some of his energy in obtaining a pure milk supply outside, and he will not have to use so much energy in remedying troubles inside. As most of our cheesemakers are paid a percent for making, it is to our benefit to educate the patrons to bring pure, sweet, clean milk. Educate them by kindness and not by force. Take the Wisconsin curd test and show them what kind of material they are bringing to you, and what kind of cheese you get out of it. I try to impress upon the minds of my patrons, the idea that we are jointly interested in each others welfare, and are banded together for the purpose of getting the most money we possibly can out of our products, and make them realize that we are all on equal footing, and I aim to prove this by my actions.

I will try and explain to you gentlemen, in a few words, the manufacturing of Swiss cheese. It will take the maker years of practical experience, and I am safe to say it requires skill and good judgment also to be a successful cheesemaker.

After the milk has been received, heat slowly to 91 or 92 degrees fahrenheit, keeping the milk stirred all the time heat is going on the kettle; now use enough rennets to curdle the milk
fit for cutting in about 20 or 25 minutes. I want to state that we use home made rennets from 24 to 34 hours old. These rennets have to be tested every time before setting. When the curd will break clear over your finger, commence cutting. It is cut mostly with the wire harp. 15 to 20 minutes is given for the whey to expel from the curd before cooking. The heat is then applied slowly, to heat it up in about 25 or 30 minutes, to about 130 degrees fahrenheit; this curd is stirred all the time until the maker finds it firm enough to dip, the curd is then dipped from the whey all in one lump, and then put on the press in one lump, where the cheese is turned every two hours during the day, and kept under continuous pressure for 24 hours. From the press the cheese is put into a tank containing salt brine, strong enough to float it, and remains there for about three days, depending on the size of the cheese. After this the cheese is placed on the shelves to cure, under continuous dry salting every other day. The cheese is taken from the shelves to the table, turned, washed, and salted for at least two months, before our cheese is put on the market.

I want to impress on you that very careful attention must be paid during the curing process, as this is where a great many are careless and lose their reputation.

Furthermore I want to say that only a small number of Swiss cheesemakers attend these conventions, many of them say it doesn't pay to spend so much money, but I will say that those "Cheesers" don't know any better. The cheesemaker who is satisfied to go on in the same old way, is the man who gets the most No. 2 cheese, I want to say to that kind of cheesemaker: come here and attain that knowledge of other practical makers, and after the first meeting you will say, I am glad I came, and it pays to exchange ideas with successful makers. Come the first time for the fun of it, after that you will make up your mind it is your duty to come and try to bring your friends along with you. I thank you.
Discussion.

The Chairman: You have heard Mr. Schaller's paper. Are there any questions you would like to ask him in regard to the manufacture of Swiss cheese?

Member: I would like to ask Mr. Schaller how he can stop a cheese forming these round holes? I have noticed in some southern cheese factories they have close cheese and they have great trouble to get the holes of the right kind.

Mr. Schaller: I work the curd a little longer in the morning, that is where we get the close cheese. When the curd is worked longer, twenty-five or thirty minutes longer, then you get more open cheese.

The Chairman: If there are no further questions that you would like to ask Mr. Schaller in regard to Swiss cheesemaking, we will proceed to the next paper.

The Chairman: We will now have an address by Prof. J. L. Tormey, of Madison, Wis., "Milling By-Products for the Dairy Cow."

MILLING AND FACTORY BY-PRODUCTS FOR THE DAIRY COW.

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Before the advent of the chemist and feeding investigator into our practical application of scientific feeding knowledge, the feeder fed his animals the grains and grasses without knowing or apparently caring from whence the animals derived benefit or why the feeds produced the desired effect. As opposed to the above, the present day average man of the fields speaks with almost familiar freedom of protein, carbohydrates, fats, digestible nutrients, feeding standards, balanced rations, and food requirements.