Yesterday morning we had a little difficulty with test. I am trying to give the man what belongs to him but I cannot give him any more. He says, "what is the matter with my milk?" I told him I didn't know, he was taking care of it.

If we can organize and get all the cheese makers in Wisconsin into it, I don't believe we would have any trouble, have one try to get the best of his neighbor, draw his milk away and underread or overread a test.

This is all I can explain to you about district organization.

SWISS CHEESE MAKING

By Emil Forster, Blue Mounds, Wis.

This was the subject of an interesting paper of which some translated extracts are as follows.

Cleanliness on the part of the farmer as well as the cheese maker is of the first importance, as the best quality of milk is necessary in order to get good cheese. It is therefore the duty of the factory man to set for the farmer an example of cleanliness. For Swiss cheese making, great care must be used in the making of good whey rennet. For this purpose, fill a two-quart jar with fresh, sweet whey at 28 degrees, Reamur, add the right amount of calf stomach, and leave 18–24 hours in a warm room. The liquid is then strained, and left 6–12 hours in a cool room, before being used.

The kettle of good quality milk at 27–28 degrees, R., and the strength of the rennet is then tested, and enough added so that the milk will thicken in 25–30 minutes, so as to split well over the finger.

The top layer of the thick milk is then taken up in the wooden scoop and turned over, after which the kettle of curd is cut into columns with the wire harp. Then stir slowly across the top with the scoop for 5–10 minutes, so as to bring the lower layers of thick milk to the top, and make all of uniform temperature.

The curd is then stirred with the harp for 45–60 minutes at least, if the milk is sound. Leave to stand 5–7 minutes, and then stir well and heat up to 40–43 degrees, R. in not less than 20–25 minutes. The final stirring should continue for 40–60 minutes. The longer the curd is stirred, the finer it will be in texture. The longer the curd is worked, the better will it become "open" in a reasonable time.

When the curd is found by test to be properly dry, it is taken out of the kettle, and at once pressed. The first time, it is pressed only 5–7 minutes, and later it is turned after one and one-half to two hours. The evening's cheese is turned two or three times before it is left at rest for the night.

After pressing 24 hours, the cheese is left 3 days in the salt brine
tank, then laid on the shelf, washed and turned each week at least three or four times.

If the weather is cool, the young cheese are left not more than 14 days in the cool room, and is then brought into the warm room for the curing and fermentation. The warm room must be kept at a uniform temperature, not above 25–27 degrees. If the cellar is dry, steam heat is preferable, or else the floor is sprinkled with water daily. Any cheese which begin to ferment too rapidly are moved to a cooler place, in the room. Ordinarily the cheese is well opened in 4–6 weeks time, after which it is taken to a cooler room, where the fermentation stops, and the resulting cheese has good “eyes.”

With defective milk, the method of making must be varied to produce a cheese fit for food.

LIMBURGER AS IT IS WELL MADE

By Carl Frehner, Beloit, Wis.

Limburger cheese is made from sweet milk. It takes the same kind of milk as it will for making Brick cheese. The same kind of steam vat, curd knife, draining tables, molds are used for Limburger as for Brick cheese.

The milk is set 96 degrees in the summertime and at 98–100 degrees in the Spring and late in the season when it is colder. Here is the point where most mistakes are made, by setting the milk too cold.

I use from 3 to 3 ½ ounces cf rennet extract for every 1000 lbs. of milk. It will take from 20–25 minutes to coagulate the milk.

The curd is ready to cut when it will break clean from the finger and is cut coarser than for Brick cheese. When the curd is cut let it rest for about 10 minutes until some green whey is on top. The curd is worked with the scoop for about 10 minutes, then work begins with the rake, the same way as for American or Brick cheese, only slower for 25 minutes, longer in the summer time. Let the curd settle for 10 minutes and drain the whey off about two-thirds. Then stir the curd and whey with a rake and fill the molds.

The first turning of the cheese is when the cheese is taken in the cellar and then it is turned once more in the evening. Next morning the cheese will be cut in 5 X 5 inch square blocks and will be salted, then salted again in 24 hours. 12–24 hours after salting the cheese is taken to the curing cellar where the cheese is rubbed by hand about three times a week.

The temperature of the cellar should be about 65–70 degrees but in the summertime it will be from 75–80 degrees and often times more. Then is the time to work the curd longer in the vat, something that all cheese makers ought to know.