When the cheese show a nice yellow color they are ready to be packed. For packing material we use the best parchment, manila paper and tinfoil. All you have to do then is to see that you get a good price for it on the market.

BRICK CHEESE MAKING

By Fred Schuler, Ridgeway, Wis.

Mr. President, Ladies and Gentlemen: The topic assigned to me by your Secretary is Brick Cheese. It is not my intention to make a long speech covering the various methods of making brick cheese, but rather to tell some of my own experiences with brick cheese.

With brick cheese it is just as with any other kind of cheese; a clean, unadulterated milk from a healthy herd of cows is needed to make a good product.

Very often it happens when something goes wrong at the factory the cheese maker is the first one to be blamed. I must say that at most times the blame is misplaced. To tell one of my own experiences of last July, when I was troubled for about three days with what we call "off flavored cheese." When I found who brought the milk I went to his pasture and found it infested with several kinds of obnoxious weeds which tend to give cheese an off flavor.

There is one other thing that needs mention here and that is cleanliness. Without this no one can expect to make a good product. It is not the farmer alone that should be clean in milking and washing milk receptacles; the cheese maker should be particularly clean. If you find a dirty cheese maker at the factory you cannot expect to see clean patrons coming.

Now let us go over to the main subject, "The manufacture of Brick Cheese." As there are different conditions which affect the making of cheese I will try to tell you only how I make my cheese under normal conditions.

To coagulate the milk I use mostly rennet extract which I set at from 92 to 94 Fahrenheit. As a rule I use enough rennet to thicken the milk in from 25 to 30 minutes. When the curd breaks clean from the finger the milk is ready to be cut in cubes. I use a perpendicular knife and cut both lengthwise and crosswise the first time. Then I let it set until all the curd disappears under the whey, then I take the scoop and draw the curds slowly and gently across the vat, after which I cut once more, this time lengthwise of the vat. I then take the rake and work the curds very slowly for from 10 to 15 minutes, after that I turn on steam, very lightly at the start, so as not to cook the curd too quickly. It usually takes me from 15 to 20 minutes to heat

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the curds, using according to season a temperature of from 112 to 116 Fahrenheit.

After I get through heating the curd, I keep on stirring for about five minutes, then I let the curd set for about the same time. It usually takes me as long to finish as it takes to heat the curd, then I am ready to draw off the whey.

After drawing off the whey I dip the cheese in moulds which I let set for about 45 minutes. Then I turn them over every two or three hours. At the end of from 18 to 20 hours I salt the cheese with good clean, dry salt. This I repeat for three consecutive days. Then I take them from the salting table and give them a good rubbing to get them nice and smooth. After that they are put on the shelves and get washed every day for the first week. After that three times a week will do, until the cheese is finally ready for market.

CHAIRMAN: Any questions to ask about Brick cheese?

MR. DAVIS: I would like to know about what the yield is per 100 lb of milk for Brick cheese.

MR. SCHULER: It is different. At the present time I should judge a man ought to get about 11 to 11½ lbs., in the summer time it is much lower. If we make cheese for weight we do not get the quality.

POINTS IN THE USE OF SUBSTITUTES FOR RENNENET EXTRACT

By Martin Meyer, of Milwaukee

Members of the Wisconsin Cheese Makers’ Association, Ladies and Gentlemen: I wish to thank the secretary for giving me this opportunity to say a few words to you this afternoon, on the use of substitutes in making cheese in place of rennet extract.

In one sense it is rather a big subject to speak upon because there is such a great variation of conditions where pepsin is used; in the results where moisture tests are used, so I have made just a few notes that may cover in a certain sense a few of the conditions upon which rest the results and the action of pepsin and rennet as used in cheese making.

We find, at least that is what has been given me, that pepsin is a digestive agent and because of that it must necessarily find its action jointly with acidity in milk. Pepsin does not work in sweet milk, that is, it does not coagulate sweet milk, it must have acid as a basis upon which it may act, therefore, we find that as the percentage of acid increases in milk, action also increases in rapidity, so that cheese makers have found that to get along with it they must have a uniform reasonably high percentage of acid, it must be uniform, more so than when rennet preparations are used.