MY EXPERIENCE IN PASTEURIZING WHEY

Letter by Carl Frehner, South Wayne, Wisconsin

Mr. President: I will speak of Limburger cheese whey.

Before the new law went into effect, I was strongly against it, but after seven months experience with it, I think differently and am in favor of it for three reasons.

First, you will have better cheese and very little trouble with pin hole cheese. During my twenty-eight years experience in cheese making, I have never seen the time when every farmer washes the milk cans really well, especially, in summer time when they milk late in the evening and the farmer's wife has no warm water ready.

Second, the pasteurized whey is better for the hogs. It has a sweet taste and is not the green, sour, watery whey which they would have without pasteurizing.

Third, it is easier for the cheese maker to wash the whey tank. It takes less labor and time.

The expense for pasteurizing whey during seven months, with 7,000 pounds of milk, at the highest was only $40 or $50 for coal.

For all of these reasons I think pasteurizing whey is a good thing for the cheese maker. I would like to hear somebody else talk about this.

SHOULD THE WHEY BUTTER BRAND LAW BE REPEALED?

By R. C. Hastings, Marshfield.

The history of whey butter while one covering only a short period is one of considerable importance to the cheese factories, and the butter and ice cream manufacturer of the State. It is only a few years since the necessity for saving the butter fat lost in the process of the manufacture of cheese was fully realized, and even now there are many cheese factories that are not yet skimming their whey which should be. At the beginning the creamerymen looked with horror upon the thought of making good butter from such cream, as a general rule such butter was of inferior quality, having a cheesy flavor, and soon became rancid. Then came the competition between the creamery and the cheese factory, the cheese factory that skimmed its whey, and had any kind of a market for its cream, was able to pay more per hundred for the milk than was the creamery. This naturally lost the creamery some of its patrons, and of course