THE CHEESE FACTORY INTAKE

By Ad. Vallesky, Manitowoc.

Mr. President, Fellow Cheese Makers, Ladies and Gentlemen:—Fellow cheese makers, the Dairy and Food Department and the Division of Markets are not a detriment to our industry; but the protection of our industry and we should aim in the coming year to give assistance and live up to all rules and laws laid down by our official departments.

To start the New Year right each maker should put these questions to himself: "Is my appearance neat and clean?" "Is the surrounding of my factory clean and sanitary?" If so he is in a position to demand from the patrons the necessity of delivering clean, pure, wholesome milk, well cooled and kept in a perfect sanitary place until delivered to the factory. The intake is our good morning greeting place, but should be well remembered as a place where the weight lies mainly upon us in receiving and inspecting the milk for quality. The maker should show by occasionally making an acidity test of each patron's milk how much acidity the milk contains and see for himself how this patron's milk can be improved. A sediment test should be made often so that each patron will keep well in mind the fact that his milk must be clean. Whenever a maker notices that a patron's milk seems to contain disagreeable odors a fermentation test, being the quickest method, can first be made, but if trouble arises while in the manufacturing process a curd test should be made and the gassy milk causing the trouble traced directly. There are various other methods available which can be used to convince the patrons of the assistance they can render and to advise them what the dairy laws require. By proving to the patrons that it is their loss whenever negligence is found they will change their methods for the better.

The foregoing methods are absolutely necessary and no maker can afford to argue with his patrons blindfolded. The time will be well spent and the results obtained will speak for themselves. You will have a better factory, less trouble and you will be well rewarded for your efforts.

HOT WEATHER EXPERIENCES IN CHEESE MAKING

By F. W. Koller, Manitowoc, Wisconsin.

Mr. President, and Fellow Cheese Makers:—Not being a public speaker, you will bear with me in reading this paper. I have been requested by some of the members to give some of the experiences we had this past summer throughout our community on hot weather cheese making.

Owing to the fact that we had a very hot and dry summer, which caused throughout our country more or less abnormal conditions in milk, which were already noticed in the month of April, I made investigations among the farmers and found that they were doing all