MR. CASPER: I put it in the form of a recommendation to the officers.
CHAIRMAN: We will put it in a motion to leave it to the officers if possible.

Motion put and carried.

SWISS CHEESE MAKING

By C. Zuercher, Brodhead.

(Read by President Reed.)

I am very sorry indeed that it will be impossible for me to appear in person before the members of the Wisconsin Cheese Makers' Association to commend the work of the U. S. Department of Agriculture and the use of the culture at our factory this summer. However, I am pleased to have the opportunity to present our conclusions in connection with the starter work.

Mr. Gere came to our plant at Brodhead about the first of July. At this time we were experiencing serious difficulty with gassy or "bloated cheese" both in the Swiss and Brick cheese. We immediately began using the Bulgoricus starter in the Brick cheese and overcame the trouble at once; in fact, we did not sell a pound of Brick below the highest market price the remainder of the season.

Due to the fact that we receive milk at our plant once a day we have in the past found it more or less difficult to produce a high percentage of Fancy and No. 1 Swiss cheese. This year by the use of the cultures we have increased the percentage of Fancy and No. 1 cheese 30% to 35%. We believe, too, that we get a more uniform flavor by the use of the cultures than by the usual process, especially during the fall and winter months. By the use of the eye-forming culture we have experienced no difficulty whatever in getting the cheese open. This culture we find is especially beneficial during the winter months. We believe it is possible to make as open Swiss by the use of the cultures during the winter months as in summer. Therefore, it makes it possible for many of the Swiss factories to operate the year around, instead of a few months during the summer, and by so doing promote a steady production, thus making better market conditions for the farmer and all concerned.

We have had an opportunity to observe the results of the culture work at a local factory, where there was an epidemic of stinker cheese the entire summer. During the month of June this factory to which I refer made 37% stinker cheese, 35% in July, 19% in August and about 10% in September. The remainder of September cheese were what is usually termed unhealthy, blowholes, off-flavored, and irregular eye formation. This factory began using the cultures the 28th of September and has not made a stinker cheese since, but has made a very high percentage of Fancy and No. 1 cheese. Just at this time I am unable to give the exact percentage of No. 2 cheese, as the October cheese are not all open; however, it will be very low.