Cleaning And Sterilizing In The Cheese Plant

Even though a plant is receiving high quality milk from their producers, the plant can be at fault in the production of low grade cheese because they are not properly cleaning and sterilizing their milk and cheese handling equipment. Many times gassy cheese and off-grade cheese has developed because the milk and cheese handling equipment hasn't been thoroughly cleaned and sterilized each day, allowing undesirable bacteria that would grow on the equipment to contaminate the milk.

Summary

To summarize briefly the things that are necessary for the production of High Quality Raw Milk for the making of High Grade Cheese, we find there are seven things we should observe in the proper care of milk:

1. Eliminate mastitis or garget milk from the raw milk supply.
2. Keep sediment out of the raw milk supply.
3. Educate the producers to properly cool their milk.
4. Educate the producers to properly clean their utensils.
5. Educate the producers to properly sterilize their utensils.
6. Send the producer a good clean milk can.
7. Properly clean and sterilize the milk and cheese handling equipment.

PRESIDENT WHITING: Friends, we have some more very distinguished guests in our audience who have come a long ways to attend our convention. We have with us—I think he is the president, I know he was the president of the Missouri Cheese Makers' Association, Mr. James Scott, and his son who is also here, and I would like at this time to call on Mr. Scott from Eldon, Missouri, to say a few words.

(A generous round of applause was accorded Mr. Scott.)

MR. SCOTT: Ladies and gentlemen, I just came up here to hear you boys talk. Mr. Whiting came down to our convention and we enjoyed having him. We have in Missouri about 31 to 32 cheese factoris. Our factories are a little different than yours here. We are quite a ways apart. We average about 150 patrons and I myself, I have about 200 patrons. Our cows run about six to a farm and they are Jerseys. Our average test is about 4.3% for the year. We sell our cheese mostly in Missouri. I sell to St. Louis. We get the best price at the local store. We use rennet from Wisconsin. In fact, I was born in Plymouth. We have to use a little different tactics down there. We have got to be pretty nice about it too or they tell us to jump in the lake. We made a ruling down
there to run our sediment tests once a month. I myself pay about
22 cents a hundred above what the regular market is for milk. As
to having these can washers and all that stuff, that all costs money,
so we have to do the next best thing—rinse them out.

The farmers like to have their whey back. We all have routes.
I myself have eight routes and they come in the morning with their
milk. They are all in about half past ten and we watch the cans
carefully and if we see some of the farmers get careless, we wash
them up and then we run this milk into a can or tank and then
through a pasteurizer. We all pasteurize in Missouri. I have a
tank that holds about 2,200 pounds of milk and I have live steam.
We carry about 100 pounds pressure and I heat this milk to about 142
to 144 and then cool it down to 86, and then it goes into the vat.

We have very little No. 2 cheese in Missouri. This year I had
two days. We had a little truck trouble. Outside of that we have
number one. We have good grading and we have the federal laws
the same as you. Our cheese has to have the same amount of fat,
the same as yours. A factory has just opened up at Springfield and
they make cheddar cheese.

I think I have talked about enough, and we would like to have
you boys come down and visit Missouri sometime.

PRESIDENT WHITING: Mr. Scott just told me their presi-
dent is here, and I would like to have him stand up if he is here.

MR. W. A. GALYEN: I would like to say I am very proud
to meet you boys here in Wisconsin. I can see there is quite an
interest here in the cheese industry. We in Missouri are more or
less interested in the same way and I want to thank you for the
invitation to speak a few words to you, and I would like to see you
come to our convention next March. I assure you we will be glad
to have you. Anytime you come to Missouri there will be somebody
glad to see you around.

PRESIDENT WHITING: Thank you, Mr. Galyen, and I hope
that your visit in Wisconsin will be enjoyed as much as mine was
in Missouri when I attended your convention. These boys certainly
treated us royally and we hope they will enjoy their visit in Wis-
consin.

I want to make an announcement. I don't want anyone to for-
get the door prize which is going to be given away sometime today
and it will be given to a licensed cheesemaker and he must be in
this room in order to receive it. Someone is going away with $100
that they didn't come down here with. So bear that in mind. Also,
anyone who hasn't got stickers on their car, you can get those at
the desk. The police have given us guest stickers for the visitors, whereby you can park your car for any unlimited time, and I don't want you to forget the banquet and dance we are going to have this evening.

The hotel has prepared a fine menu for our banquet this evening. This afternoon you will be able to get tickets at the registration desk here in this building and we hope a good number of you will attend the banquet as well as the dance. We have entertainment for our banquet this evening and we are going to try and get started at 1:45 this afternoon. We have a very lengthy program this afternoon and we hope you will all be able to get back here. We have a door prize to be given away at this time by the Northern Wisconsin Produce Company of Manitowoc. Somebody is going to get enough money to pay for the dinner—five dollars.

(With the awarding of the door prize, the first session was concluded.)