

My Criticism Against The Milk Producer, The Cheesemaker and the Cheese Dealer

Fred Marty, Deputy Dairy and Food Commissioner,
Monroe, Wis.

Mr. President, ladies and fellow members of this association:

My criticism that I am about to offer pertains largely to the possibilities of accomplishing a more uniform method of producing clean wholesome milk by the milk producers; a much surer method to detect unclean and unwholesome milk than method now practiced by the cheesemakers; a better system of buying cheese than the one now practiced by our cheese dealers.

For your earnest consideration I will try in as few words as possible to illustrate to you in all fairness the reason for new methods and the cause of the old methods.

This however causes me to give a short sketch of the manufacture of swiss cheese in order to bring in my intended criticism of the patrons and maker of a swiss cheese factory.

That the process of manufacturing a swiss, brick and limburger cheese in a delicate article, no doubt many a patron and cheesemaker has experienced.

The characteristic points and requirements of a No. 1 swiss cheese has left our maker with less control over the milk than his fellow maker of an american cheese whose science has thought to handle the milk in various ways

when the dangerous gases threaten him, which are very often caused by abnormal conditions of the milk. Such as udder diseases, unclean milking, unclean milk, utensils and a sudden change of different feeds.

The cheddar cheesemaker can introduce into the milk sufficient lactic acid and thereby by different working and handling of the curd overcome the gassy fermentation and still retain most of the natural characteristics of a cheddar cheese.

In the manufacture of a swiss cheese you can not conceal such dangerous agencies that belong to the gassy elements and thereby not destroy the most essential characteristics nature of a swiss cheese.

Hence came the good intended ruling of not straining the milk at the barn. As this was in early days the only means for the cheese maker to detest unclean and diseased milk. This rule has become the rule only, as the good interest of the rule is daily sadly neglected by the milk producers as well as the cheesemaker.

Patrons today are signing contracts hindering themselves not to strain their milk at the barn. In my opinion they are doing something to which they cannot live up to. When is there a time of the year when it is not necessary to strain the milk, even though you have exercised all precaution to be careful during the process of milking. In the spring of the year you have the shedding of your cows to contend with, latter in the season you have the flies to contend with. The Wisconsin Dairy Laws prohibits the sale of unclean milk containing any foreign substance whatsoever.

The object of not straining the milk at the barn is to necessitate the production of the milk so clean that no dirt of any kind can be detected by the cheesemaker or any other substances that may be traceable to udder diseases. It is simply meant to enforce clean milking, which rule is strictly enforced by each cheesemaker in Switzerland who has proper control of his patrons and whose orders are

carried out with respect and honor.

Since science has not yet taught us how to use gassy abnormal milk in the manufacture of swiss cheese and still have it retain its natural agencies to develop the eyes or holes in the fermentation process we must still content ourselves with the idea that we are treating a very delicate article so as we are depended upon the natural fermentation and the skilled maker knows that nothing but uniform wholesome food and water insures success.

It is not so much the various kind of feed a swiss cheesemaker is afraid of but more so of the unskilled way it is fed to cows. Take for instance in my own experience as a practical swiss cheesemaker. When in the fall of the year a patron would start to feed his cows green corn with stalk and fodder as well as other kind of feed he would give them all they wanted in place of gradually giving them their required amount. In this way an enormous loss is annually caused in this state and is directly due to a sudden change of feed, which after some time when the cows system has become accustomed to it has no influences upon the cheese.

However, different localities and different feeds for the manufacture of swiss cheese means different method of manufacturing which in all cases mean loss until the proper method has been applied.

Had the old method of not straining the milk, which has also been introduced in this country by the swiss cheese maker been enforced as strictly as in the Old Country it would certainly had introduced cleaner milking.

But our cheesemakers have not elevated themselves to such a high plane as their fellow cheesemaker is enjoying in the Old Country. There he is looked upon as their patrons leading star. Only too often we find he is considered here as a "mere hireling" by his patrons, who willingly adopted his "order" not to strain the milk and when once our makers had heart to call the patrons attention to unclean milk they shielded themselves behind the "orders"

that they were told not to strain the milk.

But this trouble is readily overcome by rigid state inspection calling patrons attention to clean sanitary milk.

Since the none straining of the milk is also the means of the cheesemaker in case of trouble locating poor milk, such as that caused from udder diseases, the crippled method went on one leg, and the maker accepted unclean milk for the purpose of locating blood, pus and curdled milk. This only goes to help locate where the trouble had come from, as it is a known fact that when the above mentioned substances separate from a cows udder, her trouble is over with while the milk previous to that separation may have caused the trouble.

Since the main object of producing clean milk has not been accomplished by the non-straining method, no time should be lost in inducing farmers and patrons of a swiss cheese factory to strain milk and for the purpose of locating abnormal, gassy diseased and unclean milk. Install a Wisconsin curd test which will locate your trouble inside of ten to fifteen hours.

Close competition by our cheese dealers has brought about an evil which sooner or later will have its bearing on our cheese industry.

This evil consists of buying cheese over the shelf, paying the same price for a No. 1, No. 2 and No. 3. Paying the same price at one factory as the other regardless of quality. This system of buying cheese has a natural tendency to encourage larger yield and consequently decrease the quality of the cheese as well as the efficiency of our cheesemaker.

In all fairness it is a very unjust method to the maker who tries to manufacture a good uniform quality of cheese, as under the present system he receives no more for his make than his neighbor cheesemaker who has taken advantage of system who obtains larger yield at cost of the quality. This system forces the maker to follow suit or get out of business.

As he can not compete with his fellow maker who aims to get a large yield and sells it at the same figure which naturally places him at the head in the estimation of the patron as an up-to-date maker.

This system of buying cheese is unfair to the maker who tries to do his duty. It is unfair to the consumer of the product. It is unfair to your own traveling cheese instructor who is daily engaged introducing a uniform manufacture of cheese, and last but not least this system of buying cheese is in the first degree a selfish grab for the almighty dollar immediately in sight at the expense of our cheese industry.

Our American cheese dealer buys and pays according to quality, results a more uniform quality of cheese. Our butter dealers pay according to quality, results a more uniform quality.

If cheese is cheese according to your exceptions of the rules, then why is not butter butter so long as both is made out of milk fat. But we all know that there is today as most of the time a difference of ten cents a pound in creamery and dairy butter.

A change in the method of buying cheese will bring back again justice to each maker, each patron and materially benefit the future welfare of our cheese industry.