FAULTS IN THE FOREIGN CHEESE

Mr. Marty.

In general I want to say that the cheese, while not extremely high grade and perfect in all respects, are considerably improved over past years. We had no such low cheese in particular in the brick class as we had in former conventions. It would indicate to me that the moisture law on the brick cheese has worked wonderful results. However, we have a number of entries here, and those who will get their scores should immediately get busy and make a firmer cheese. I doubt whether they would stand the test. That is on brick cheese. The most of the brick cheese was wonderfully nice stuff for late fall and winter stuff. Limburger is excellent, with the exception of one or two entries. This cheese was made too hastily. It is the cheese that was cut not sufficiently, piled and high cooked and immediately dumped over into the molds. That causes a curdy cheese which will break down very slowly, and when it does break down there is no tin foil paper or box that can hold it. We have a few entries of that on exhibition here expecting to get a premium on it, so when you get your score on that, make up your mind you were a long way from making a perfect limburger cheese. On the other hand, we have limburger cheese that is ideal, and they are among first, second and third on Swiss, and with the exception of one or two entries we have a nice piece of goods here. The only fault I could find on that was this: At the last moment after sizing up the great big prize list of the association he suddenly made up his mind he was going to have a cheese down here at this convention. Why not get your cheese next year in the ideal month of June when the temperature, the grass, the cows and everything is normal, and the flies are not so bad. Pick out your Swiss convention cheese at that time. The trouble with most of the Swiss cheese here is, while they are nice specimens, the development is too hasty, which in the latter period of fermentation process develops mechanical faults, such as an overdevelopment. There are two or three little, small holes in one particular spot in the fermentation process. These holes will unite into one large hole. The great trouble with a lot of our Swiss cheese on hand here is, these little holes didn't get together. If it had had two or three weeks longer to ferment they would have united into one large hole. The majority of that cheese is on that order. Take your time to it. We are going to have just as big a prize list for next year. Pick your cheese in June. The block cheese is all open block. Nice, good, clear all along the line with the exception of one or two entries, which didn't materialize to what they should be. I thank you.