HOW TO MAKE BRICK CHEESE.

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Cheesing the Milk.—Brick cheese can be made by cheesing milk once a day, but the best possible results are obtained only when cheesed twice a day, or from freshly drawn milk which has not yielded up any of its cream. Bring the milk to a temperature of ninety or ninety-four degrees Fahrenheit by the appliance of heat or steam, as your contrivance permits. On a small scale, an ordinary brass kettle of the required size, placed upon the stove, but better hung by a flexible crane over the fire, the manipulations of which will enable you to accurately acquire the different temperatures required during the different stages of manufacturing, will prove sufficient for the heating and cheesing process.

For operation in a factory, of course nothing short of a vat and boiler would be practical. These would cost about $125.00 (3,000 gallon vat).

Adding the Rennet.—The milk having been raised or lowered, as the case may be, to the temperature of ninety to ninety-four degrees, the rennet should be added. I recommend "rennet extract," as it has given me very good satisfaction. Take at the rate of a gill and a half of extract diluted in a gallon of water for 1,000 pounds of milk. Add it at the temperature of the milk, ascertained not by the finger but by a standard thermometer.

Cutting the Curd.—Stir constantly, but not vigorously, for ten minutes, and with this treatment normal milk will be sufficiently coagulated to cut in twenty minutes after adding the rennet. Insert the forefinger into the coagulated mass, raise it upward and forward, and when the curd separates clean-cut and clears the finger, it is fit for cutting, which should be done with a horizontal curd-knife. But, if you are using the small kettle previously referred to, a flat, smooth and sharp stick will serve the purpose. Pass the knife lengthwise and crosswise through the vat—
slightly inclined forward — and when through permit the mass to remain undisturbed for a couple of minutes, or until the whey begins to show on the top. Then take the curd scoop, sink it to the bottom of vat or kettle, and raise it to the top of curd, at the same time drawing gently backward. So continue over the whole mass. Immediately recut as before, moving the knife more quickly.

Stirring the Curd.—It is now ready for an increase of temperature, which should begin moderately, slowly and continually increasing until it has reached $110^\circ$, which rise should consume twenty-five minutes. During this process, the curd should be constantly and thoroughly stirred with the curd-stirrer or breaker, being careful not to let it adhere or gather on the bottom, when, at the expiration of this time, or the attainment of this temperature, the heating appliance should be fully removed and the thermometer brought into frequent use. Though the heat is now through with, the constant stirring should be continued at least twenty-five minutes, or until the curd will grit under the teeth, or appear elastic between the fingers. When this condition of the curd has been attained, draw off the whey by means of the syphon, or any other contrivance suitable to your surroundings, leaving enough to just cover the curd in the bottom of the vat.

Salting.—Rub the curd and the remaining whey vigorously between the hands, until it is thoroughly disintegrated. Add a couple of double handfuls of recognized dairy salt (salt as free from lime as possible) to 1,000 pounds of milk, and mix and rub it thoroughly, that it may penetrate the whole mass.

The Press.—It is now ready for the press, which, by the way, is of the simplest construction. Take three-quarter inch pine, eight inches wide, and dress it on all surfaces; cut and nail in a rectangular shape, ten inches long and five inches wide, inside measurement, with height equal to width of board when dressed. This form of mold, when constructed, will consist of two sides and two ends, being without bottom or top covering, the sides of which must each have at least six small perforations through which the
whey will ooze when the necessary pressure is applied, which consists of the following cover of the same material, working loosely within the frame, and two ordinary building bricks set together and edgeways upon it. These forms are set side by side upon a clean smooth-surfaced table, and the whole mass (as we felt it when salted in the vat or kettle) is dipped into them with the curd pail, at the rate of 1,000 pounds of milk to 20 or 25 forms, governed somewhat by the richness of the milk.

These cheese when cured will weigh about five pounds each, more or less, it taking about nine pounds of normal milk for one pound of cheese.

*Pressing.*—Immediately after putting the curd, as evenly as possible, into the forms, they should be covered and pressed at once. Let it remain not longer than five or ten minutes, then they should be removed as follows: Remove the brick from the first form nearest that end of the table toward which you are going to turn, then raise the form from you and give it a light and quick jar against the table on that edge nearest the cover. This will cause the cover, which fits loosely, to drop out; then place the form upon the table in an inverted form. Place the cover upon it, as before, and place the two bricks (now weighting the next unturned form) upon it, and so continue until the whole is gone through with. This process should continue hourly for the first three turnings, and once every four or five hours thereafter until the cheese has been in press 20 or 24 hours. In the summer months the cheese should be removed to the cellar as soon as made, the temperature of which should not exceed 65°, if possible. The salt tables used generally are 35 inches wide in the clear, having a rim 8 inches high all around, to prevent the cheese from spreading and losing their proper and original shape.

*Curing.*—When the cheese are put into the salt table from the form, they should have salt well rubbed into them on all the surfaces, except the one upon which they rest, in a quantity not to exceed that which they will absorb in twenty-four hours. They should have four applications in this way, after which they should be removed to the curing
room—a clean, dry, cool and well ventilated cellar. After you have gotten the cheese of four days' make into the table (using a separate table for night and morning), remove as many from the salt table to the curing room as you have fresh cheese to put in, always keeping the cross row in table full. The cheese having gone into the curing cellar, the actual and none the less laborious part of the work begins. One of the first objective points desirable is to carefully close all the pores on surface of cheese, which is usually done by rubbing them with a wet cloth in the process of washing. This should be done as quickly as possible to prevent the mold from penetrating the cheese, which is certain to be generated in the cellar, and attack the cheese where it is most easy of access. Cheese made as I have described will be about three weeks in curing, during which time they should be washed at least twice a week, and about as frequently thereafter while kept in stock, unless the cellar is very cool and exceptionally free from mold. The water used in washing should always be in the nature of brine, not so much on account of the salting effect given the cheese, as to prevent the gathering of mold. Though I have described the salting process, it is usually not sufficient, but is supplied during the process of curing by sprinkling a small quantity on the top surface of the cheese after being washed.

Boxing.—Many have inquired about the wrapping used for brick cheese. It will be seen by following the formula which I have given that there is none used. Simply, when ready for shipping, wrap them singly in cheese paper, and they are ready for boxing. Pack them on edge, end against end, two rows in box. Place paper in the bottom of box before putting in the cheese, and another on top to prevent the flies, wind and heat from reaching the cheese.

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