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## Farm Dairying



Oxford Wrangler, Jersey Bull, Owned by  
Lord Rothschild

### XV.—Farm Cheesemaking.

By LAURA ROSE,  
Demonstrator and Lecturer in Dairying  
at the Ontario Agricultural Col-  
lege, Guelph, Canada.

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**M**OST country people are Eng-  
lish enough to like home  
grown and homemade food  
products. This is mainly why  
the making of small farm cheeses ap-  
peals to them. If made at the time of  
the year when milk is cheapest one can  
produce an extra nice quality of cheese  
at a very reasonable cost.

Cheese does not hold its proper place  
in our dietary. It should be more  
largely used on our tables and should  
often take the place of meat at a meal.

The process of manufacturing cheese  
on the farm should be as simple as  
possible, and the time from starting  
until the cheese is put to press should  
be between four and five hours. The  
milk must be sweet and pure, and es-  
pecially of good flavor. If the fresh  
milk is mixed with the previous day's  
milk properly cared for, it is usually in  
about the right condition for making  
cheese in regard to the acidity.

In factory work much stress is laid  
on having the milk at a proper ripen-  
ess before setting it, and either the  
acidimeter or the rennet test is used  
to determine the amount of acid pres-  
ent in the milk. With the acidimeter  
it should show from .18 to .19 per  
cent of acid; by the rennet test, 20 to  
24 seconds, when in condition for set-  
ting.

A large tin or churn or new tub—in  
fact, any clean vessel which will hold  
milk and not injure it—will answer as  
a cheese vat.

Heat the milk to 86 degrees F. by  
setting it on the stove and stirring or  
by placing a clean can of hot water  
in it. Be prepared to go on with the  
work or the milk kept at this tempera-  
ture may develop too much acid.

If the cheese is to be colored use a  
small teaspoonful of cheese color to  
100 pounds of milk (ten gallons). Add  
the color to a pint of the milk and stir  
well into the milk in the vat.

For every twenty-five pounds of milk  
use one teaspoonful of rennet. Try to  
get the rennet at a cheese factory.  
Junk or rennet tablets, such as drug-  
gists sell, are often not satisfactory.  
Dilute the rennet in a pint of cold  
water and pour it in a stream up  
and down the milk, stirring well all  
the time and continue stirring two or  
three minutes. Cover the vat to keep  
the milk warm.

Try the milk occasionally to see when  
it has sufficiently coagulated by insert-  
ing the index finger into the curd and  
with the thumb making a dent or slight  
cut in the curd just at the base of the  
finger, then slowly moving the finger  
forward. If the curd breaks clean like  
a firm but tender custard it is ready to  
cut. The time from setting or adding  
the rennet to cutting is usually about  
twenty minutes. The older or riper  
the milk the more quickly the rennet  
will act upon it. Overripe milk will  
give a dry, acidulous cheese.

#### Cutting the Curd.

If you expect to make much cheese  
I would advise getting a set of curd  
knives. Use the horizontal knife first,  
cutting slowly lengthwise of the vat.  
Then with the perpendicular knife cut  
crosswise and afterward lengthwise of  
the vat. This makes the curd into  
cubes from a quarter inch to a half  
inch square. According to the knife  
used, while more tedious, a long bladed  
carving knife or a thin bladed sword  
answers the purpose. First cut length-  
wise into strips one-third inch wide,  
then crosswise the same, then horizon-  
tally as well as you can. Begin stir-  
ring gently, and continue the cutting  
if the carving knife is used till the  
curd is of uniform size.

While the stirring is going on heat  
may be slowly applied. The vat may  
be set in a vessel holding warm water,  
or a clean can filled with hot water  
may be put into the vat. After the  
whey has separated pretty well from  
the curd a painful may be dipped out  
and heated to 130 to 140 degrees. Do  
not have any curd in the whey. The  
warm whey is returned to the vat, and  
in a little while more whey may be  
dipped out and heated. Half an hour  
should be taken to get the curd heated  
to 98 degrees. If heated too quickly  
the curd does not expel enough mois-  
ture, and a weak bodied cheese is the  
result. It is a bad fault to get the  
curd too warm. After it is brought to  
98 degrees it is not necessary to stir  
continuously, but it must be frequently  
stirred to prevent the curd from mat-  
ting, and the temperature must be  
maintained. It is well to keep the vat  
covered.

The curd is usually ready to dip in  
from three and a quarter to three and  
a half hours from the time the rennet  
is added to the milk. The right con-

dition for the curd to be in at this  
stage may be ascertained by feeling the  
curd. If it is rather firm, has a  
shiny appearance and falls apart when  
pressed in the hand, it is ready to have  
the whey drawn. By the acidimeter  
it should show from .18 to .19 per cent  
of acid, or when a little of the curd  
is squeezed well in the hand and pressed  
against a hot iron (a stove poker  
answers the purpose) and gently with-  
drawn if it leaves hairlike threads a  
quarter of an inch long on the iron it  
is a sign the whey should be removed.

If the vat is without a tap dip the  
curd and whey into a strainer dipper  
or colander and, put the curd in a  
large cheesecloth on a level butter  
worker. If you have not a butter  
worker devise a wooden rack for the  
bottom of a large tin and spread the  
cloth over it. The curd must be well  
stirred for ten or fifteen minutes to  
allow the whey to escape.

The curd may now be salted at the  
rate of one ounce to every twenty-five  
pounds of milk. Sprinkle the salt over  
the curd, stir well and allow it to  
stand ten or fifteen minutes.

#### The Cheese Hoop.

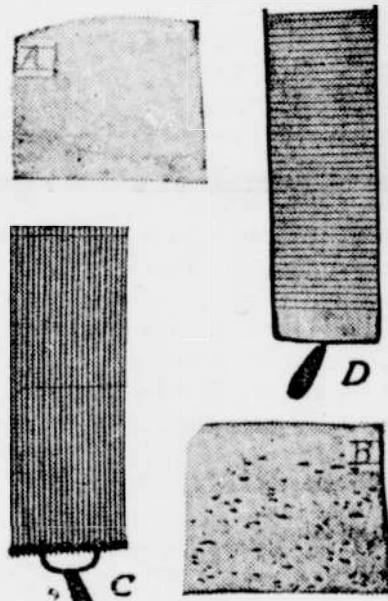
One cannot get along without a  
cheese hoop. It may be made of wood  
or heavy tin, but must be round,  
straight, strong and the ends clean cut  
without any rim. A nice size is 6  
inches in diameter by 12 inches high.  
This will press a cheese weighing  
from six to ten pounds. The circle  
or follower of wood placed in the hoop  
on top of the curd must fit well or the  
cheese will have shoulders.

A bandager may be made of ordi-  
nary tin and should fit closely inside  
the hoop and be four inches higher  
than the hoop, but must have no wire  
rim around it.

Cut a piece of cheesecloth the length  
of the bandager and the width around  
it. Sew up the sides and run a thread  
around one end and slip it on the out-  
side of the bandager.

Place the hoop on a board in a tin  
pan, put a square of cotton wet in  
the hot water on top of the hoop, then  
place on the prepared bandager and  
shove it to the bottom. Put in the  
salted curd, press down well with the  
hand, pull up the bandager and the  
cheese is inside the cheesecloth in the  
hoop; lay on a square of wet cotton  
and put on the follower.

Many contrivances may be used to  
supply the pressure. A cider press an-  
swers. I use the old fashioned fulcrum  
and lever press, as with it the pressure  
is continuous. This press is easily con-



CHEESE AND CURD KNIVES.

[A—Curd from milk cooled, but not aerat-  
ed; B—curd from milk aerated and cool-  
ed. The numerous round holes which are  
shown in B are the result of the growth  
of gas forming bacteria in the milk.  
The formation of gas holes in the curd  
is usually accompanied by very objec-  
tionable flavors.]

structed. Get a strong board or a  
piece of scantling eight or ten feet  
long. Place it under a ledge, put the  
cheese on the floor or on a bench near  
the ledge and put a small block or  
board on the center of the cheese for  
the scantling to rest on. Place a heavy  
weight—about fifty pounds—on the end  
of the scantling. It is well not to put  
all the weight on at once.

#### Dressing the Cheese.

The next morning the cheese should  
be taken from the hoop, dampened  
with hot water on the outside, the  
bandage pulled up and trimmed so as  
to allow it to extend half an inch over  
the ends. Cut a circle of stiffened  
cheesecloth the size of the top, place  
carefully on the cheese, cover with a  
square of wet cotton, place the hoop  
on top and force the cheese into it.

Finish off the other end in the same  
way. Put again to press till the next  
day. Take from the hoop and place  
in a cool cellar, turning it upside down  
every day for a month, and after that  
occasionally.

Do not worry if it molds. The mold  
will be on the outside only and should  
be well washed off before the cheese  
is cut. At the end of two months it  
should be ready for eating, but is bet-  
ter if kept for five or six months.

If the milk is sweet and good, and  
the necessary care be taken in the  
manufacture, this method produces a  
rich, meaty cheese, much liked by ev-  
ery one. The cheese resembles a nice  
Canadian cheddar, but is more open  
and softer in texture.

#### COMPOSITION OF A CHEDDAR CHEESE.

|                    | Per cent. |
|--------------------|-----------|
| Fat                | 36        |
| Casein and albumen | 36        |
| Ash (mainly salt)  | 4         |
| Water              | 24        |
| Total              | 100       |

In European countries there are  
many varieties of soft cheese made.  
These cheeses are gaining favor on  
this continent. Some of the varieties  
are easily made at home and make a  
pleasant change.

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