

FACTORY CHEESE-MAKING.

A practical cheesemaker, who ranks one of the largest factories in the State last season, and whose cheese commanded an extra price on account of its clean flavor and fineness and firmness of texture, furnishes us the following article on cheese-making:

**Flavor and Texture.**—The chief complaint against American cheese, during the past two seasons, has been bad flavor. Almost the entire make of many large factories has been deficient in flavor. It is quite certain that buyers were more critical than before, and this may have had something to do with the formation of the opinion that a greater proportion of the make was inferior. Another complaint has been porousness and coarseness of texture. This deficiency is scarcely less prevalent than bad flavor. We are behind the Canadians as regards firmness, but ahead of them in point of flavor. The same relation exists between American and Swedish cheese; also, between American and English cheese, and other European makes, with the exception of a few of the best English brands, which are equal if not superior to our finest grades, as regards flavor, and superior in fineness and firmness of texture.

**Condition of Milk.**—Much depends upon the quality and condition of the milk, and on the maker's capacity to judge of its condition. If pure and very sweet, he can take his time with it; but if sour, or nearly so, he has no time to spare, and can scarcely avoid waste the best he can do. If tainted, by having the animal heat too long retained in it and by exposure to the rays of the sun while confined in a closely covered can, or by the presence of ferments in imperfectly-cleaned milk utensils, it will not only have to be worked quickly in the beginning, but managed somewhat differently throughout.

**Milking, &c.**—Taking for granted that the cows are selected for their milking qualities—that they have plenty of good, sweet grass, free from weeds, and an abundance of pure water, let us begin with the preparations for milking. Do not dog the cows, nor hurry and excite them in any way, when driving them to the yard. Let the yard or stable be kept as clean and sweet as possible—otherwise the milk will absorb the stench in the atmosphere, and "taste of the barnyard." The utensils should be previously thoroughly cleaned, scalded, and aired, and should be made of tin—never of wood, which it is impossible to keep perfectly sweet and free from taint, so it will not injure the warm, sweet milk. Every part of the process of milking, should be done as gently, expeditiously, and cleanly as possible, and the milk should be strained, cooled, and aired as fast as it is taken from the cows. It ought to be cooled to 60°, in order to completely get rid of the animal heat and ammonia, and the temperature should be kept below 70° until it is ready to begin the process of manufacturing it into cheese. Few, however, have the facilities for attaining these results; but all should aim at them and approach them as nearly as possible. They can be perfectly clean and neat; they can set the milk-can in the shade, in a tub of cold water, or in ice-water, and use a strainer-pail, or fix a cloth-strainer, so that it will not cover the can air-tight; they can strain the milk as fast as milked, stir up the mass in the can as each pailful is strained in, and keep off the can cover until they are ready to start for the factory; they can fix a canvas over the milk-wagon, to protect the can from the rays of the sun, and be as expeditious as possible in getting it to the factory while it is yet in good condition.

**Treatment of Milk at the Factory.**—When the patron has delivered his milk at the factory, in good condition, his duty is done, and that of the cheesemaker begins. "Everything must be scrupulously clean. As he runs the milk through the vat, he should keep the cold water running under and around it, and frequently agitate it to equalize the temperature and keep the cream from rising. If he is fortunate enough to have a milk agitator, so much the better—keep it at work till the vat is ready to heat up. When the fire is started let it be brisk, and allow no unnecessary delay in raising the temperature to 82° in hot weather, 84° in mild weather, and 86° in cool weather.

**Coloring.**—Too much pains cannot be taken to obtain pure annatto. No other coloring material has yet been found to answer as well; but the great demand for it of late years has led to its adulteration to such an extent that it is almost impossible to get a pure article, and the price has risen beyond all reason. But a good article is cheaper than a poor one, at any price. It is prepared with ley or potash—but there is no need of describing here the process of preparation, which is familiar enough to all practical cheesemakers.

The best market demands what is called a high-colored cheese. There is a demand for a limited amount of pale cheese, but not over one-fifth of the product make. The pale cheese goes mostly to Liverpool and the high-colored to London, which is considered much the best market. A golden or reddish yellow, much like a dark-colored yolk of an egg, is the shade which seems to be preferred by the English shippers. Enough coloring matter added to the milk to give it a rich, creamy hue will make the desired shade in the curd, which will deepen as the cheese cures, unless the coloring matter is very poor, in which case it sometimes fades.

**Rennets.**—The stomach of a calf is not worth much unless the calf is three or four days old. At this age it will have begun to secrete the gastric juice sufficiently to give it some strength, and by that time it can easily be ascertained whether the calf is perfectly healthy or not. If the calf is three or four weeks old, it is still better. But if the stomach is at all discolored—if it looks red or dark, or has not a clear, whitish, healthy look—it should be thrown away as worse than worthless. The calf should go without food for 12 or 15 hours—or until the stomach is emptied, but not inflamed—before killing. The stomach should be turned wrong side out and emptied of whatever it may contain,

and then carefully picked and wiped clean, but never washed, as that rinses out the strength. Let it be thoroughly rubbed with salt outside in, turned back right side out, and carefully packed in a stone jar—never in wood, as wood will sooner or later get tainted; it may be stretched on a stick or bow and hung up in a dry cool place and dried. It is generally conceded that dried rennets, a year old, are better and stronger than those packed in pure salt, but it is more trouble to dry them and keep them free from moths, than it is to keep them in salt. They are commonly used green, or the same season they are saved; but it is generally admitted that old rennets are strongest and best. If at any time they are found to look black or red, they should be thrown away—it is a sure sign that they are diseased, or tainted, or that the calf went too long without food. Most butchers' rennets are injured by keeping the calf too long fasting—especially in large cities.

Soaking in whey, rubbing and washing out the peeps as much as possible, is the usual way of getting a preparation of rennet for use. The whey for the purpose is taken out of the vat at the most convenient time—though some think the first whey that appears is best and some prefer what runs from the press already salted. Scalding and skimming they whey before use, undoubtedly improves it. A brine of water is used by some for soaking rennets, but it is difficult to keep sweet, unless scalded, and even then does not seem to work as well as whey. The soaking should be done in a stone jar, and a similar vessel should be used to strain the preparation into and keep it. Wood taints too easily, to be used for this purpose. The preparation should be made so strong that one quart of it will coagulate a thousand pounds of milk. Twenty to 25 rennets soaked and rubbed in half a barrel of whey will do this. A second rubbing will usually make a preparation nearly as strong as the first one.

**Setting the Milk.**—The coloring matter should be added first. It is alkaline, and rather checks than hastens the acidulation of the milk. If the rennet is first added, as it is an acid preparation, and is of course intended to coagulate the milk, coagulation may begin before the coloring can be thoroughly stirred in and incorporated with the mass. The rennet must be stirred in as soon as possible after it is added, and if the coloring is added first, both may be incorporated at the same time—thus saving labor and guarding against an unpleasant accident. The alkali in the coloring serves to neutralize in a measure the lactic acid in the whey preparations of rennet.

Coagulation should begin in 10 to 15 minutes, and be completed so that the curd is ready to cut in half an hour to an hour. The time will vary according as the milk is fresh or old, but the same amount of rennets should be added—for if the milk is old and nearly sour, it needs to be worked quicker than perfectly sweet milk. The precise manner in which the rennet acts upon the milk is not known, but the gastric juice or pepsin evidently does the work, and must act very much the same as it does in the stomach of the live animal. It was formerly supposed to cause coagulation by facilitating the development of lactic acid; but recent experience has shown that this is not the case, as a curd and whey can be produced, neither of which shows an acid reaction. Neither is it believed that chemical assimilation with the cheesy matter takes place. It appears to assimilate with the whey, drawing it from the curd, and noting perhaps electrically on the latter. However, we know little beyond the fact that it does the work effectually, and no substitute has yet been found to equal it.

From the time of adding the rennet until the milk begins to roll thick and heavy, the mass should be almost constantly gently agitated; but care must be taken not to stir it long enough to prevent the formation of a smooth, firm coagulum. The object of the stirring is to equalize the temperature and prevent the cream from rising.

(To be continued.)

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d16-3m

BUCK & WRIGHT AHEAD.

As may be seen by the following article, which we copy from the New Orleans Times of 15th inst., Buck & Wright have borne off the highest premium in the stove line at the New Orleans Fair. Six entries were made with Buck's "Brilliant," away ahead of the heap.

The great stove trial was resumed yesterday at 12 o'clock, before a largely increased crowd over the day preceding. The utmost good humor seemed to prevail, both among the exhibitors and spectators, all of whom seemed thoroughly imbued with the good old P. R. principle of "may the best stove win." Promptly to the time the committee appeared on the judges' stand, Saunders, particularly, glowing with excitement and responsibility. The entries were the same as at the previous trial, and the same prizes had not been changed.

At ten minutes to one the drum tapped, and all lighted up. Norton's Furnace, full by Mr. E. Wood Perry, led off in smoke, amid the cheers of the crowd and loud cries of "Go it, old one." Charter Oak followed, and the rest gave vapor immediately after. In four minutes just as they were (as we might say rounding the quarter stroke) "Cotton Plant" popped in bread; all followed suit as quickly as though life depended on the issue, but Buck's Brilliant had started fire with bread already in the stove. Then came the turn the co-sets' contentions glowed like the stoves, a perpetual snapping of opening and shutting doors resounded over the arena. Stoves were pelted, coaxed and petted as though they were human beings. All seemed confident of winning, and the crowd enlivened the scene with an enormous and encouraging comments from time to time. Mr. Perry's efforts seemed to be the greatest favored.

At twenty minutes past one "Cotton Plant" threw open its throttle valves and announced that it wanted no more fuel. All the others about "keeping dark." As the time for the bread to be baked approached, the judges had increased to a baking heat, both within and without the arena. At last Peerless turned out its bread in 22 minutes. Norton's Furnace followed suit, in 22½; Cotton Plant next, in 23, then Charter Oak, in 42½; then Good Samaritan, 42½; and lastly Buck's Brilliant, in 47. The grand result of the trial was as follows: Norton's Furnace, E. Wood Perry, bread weighed 7 lbs 3 oz; burned fuel 7½ lbs. Charter Oak, Rice, Bros. & Co., bread weighed 7 lbs 4 oz; burned fuel 6½ lbs.

Peerless, Campman & Co., bread weighed 7 lbs 4 oz; burned fuel 6½ lbs. Good Samaritan, bread weighed 7 lbs 3 oz; burned fuel, 7½ pounds. Cotton Plant, Levi & Navra, bread weighed 7 lbs 4 oz; burned fuel, 7½ lbs. Buck's Brilliant, Buck & Wright, bread weighed 7 lbs 4 oz; burned fuel, 8½ lbs. At the conclusion of the trial, the bread was taken charge of by the Awarding Committee and locked up for an hour, at the expiration of which it was all eaten by them, in accordance with their duty, and the gold medal awarded for best wood stoves to Buck & Wright, of St. Louis, honorable mention being made of the Peerless, Campman & Co.—New Orleans Times, Jan. 15, d16 & d17m & w-1

SMITH BRO'S. 1850.

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