

FACTORY CHEESE-MAKING.

(Continued.)

The only way yet known to check decomposition in tainted milk is to thoroughly develop the lactic acid. No doubt the addition of sharp acid, prepared by scalding and skimming whey and then letting it stand and sour, would prove advantageous. This should be done when the rennet is added. A gallon or so of the acid would be sufficient for 1,000 pounds of milk. The effect of the acid is to coagulate the albumen which the rennet does not seem to do.

The heating-up, both of the milk before setting and of the curd after it is cut, should be accomplished as speedily as possible. There should be no delay in any part of the process, and the cutting should be as fine as practicable in order to leave as few large pieces of the curd as possible to retain the gas. Once heated up—and if an additional degree or two of heat is attained, it will do no harm—let the mass stand, after drawing down the whey, until it is unmistakably sour; but, of course, the acid must not be allowed to go so far that the curd cannot be readily pressed together, so as to bandage without waste. When as sour as it will bear, draw off the whey and cool the curd quickly. Running cold water into it will do no harm, save to dilute the whey for the hogs, while it will assist very much in checking a further development of acid as well as in cooling the curd. When dipped into the sink cold water may be thrown on the curd to still further cool it, and rinse out the tainted whey. There is no danger of getting it too cool. Salt as usual and press thoroughly.

By this method, if the milk is not too bad in the beginning, the cheese will most likely be firm and good flavored. If decomposition is not stopped, the cheeses will very soon begin to swell and puff. Sometimes they will expand two or three inches in additional thickness as soon as the pressure is removed, and the escaping gas will hiss like a nest of vipers. But this need not be if the curd is properly cooked and acidified.

Sour milk, or milk which is so near sour that it is likely to become too acid before the curd made from it can be properly cooked or scalded, is less objectionable than tainted milk. But every operation connected with the process of getting it ready to dip should be performed as speedily as possible. Heating up, setting, cutting, and scalding, must be done as soon and quickly as can be. You have already acid enough, and the trouble is to cook without developing it much further—for it will develop some in spite of all that can be done. Raising the heat rapidly and carrying it up even to 105° or 106° will be found advantageous in gaining time. As soon as the curd is done, or nearly so, set the cold water running round the vat, draw off what whey has not been previously drawn, and run cold water into the curd, constantly stirring it until it is cool enough to cease packing. Then dip and salt and cool in the sink as usual. The acid in the whey and the rapid cooking will necessitate very thorough and constant stirring of the curd. But this stirring, which may be done with a wooden rake, should be done as dexterously and carefully as possible, so as not to break the butter globules and waste the butter.

When the milk is sweet there is little danger of waste from stirring, as the cheesy coverings to the globules of butter are smooth and unbroken, and they will bear a temperature of even 170° without melting. But when the milk is sour, these coverings become tender, and look rough and broken, and the globules will melt at a temperature even as low as 60°. Hence it is impossible to avoid a waste of butter; and hence it is that a cheese made from sour milk is likely to be dry and chippy, and poor in quality. But it stands to reason that the quicker the batch can be worked, the less the waste of butter, even though it have to be stirred quickly, as the butter has less time to melt and float off before being fixed in the curd by the hardening action of the heat. Besides, the sourer it gets, the tenderer the cheesy sacks which contain the butter, and the greater the waste; so that expeditionness in working saves waste by checking a further development of acid, as well as injury to the flavor of the cheese from the same cause. The cold water run in to assist in cooling the curd is beneficial also for the reason that it washes out the sharp acid whey, thus preventing further souring from its presence in the cheese.

Salting.—"Factory-filled" Onondaga salt is considered the purest and best for dairy purposes, as it is prepared by a chemical process which deprives it of its impurities, and especially of the chloride of calcium, which is liable to be contained in the "anthracite" and other brands. From four to five ounces of "factory-filled" for every 100 pounds of milk worked up will be found sufficient. It should be free from lumps, as should also the curd, and be very thoroughly stirred in, or the cheese may prove unevenly salted, and decay in spots all through it.

Pressing should be light at first, but be followed up at intervals of a few minutes until the full force necessary to the expression of the whey and the consolidation of the curd is attained. If the curd is sufficiently cooled, there is no danger of wasting the butter by pressing—unless the curd is made from sour milk—in which case it will be difficult to avoid some waste. At the end of half or three-quarters of an hour, the curd ought to be pretty well pressed together—at least sufficiently to bandage without waste. A few bandages, a heavy pressure should be immediately put on, and continued, by tightening the screws at short intervals, until the next day's business demands that the presses be cleared. It is doubtful whether a cheese was ever injured by too much pressing.

Curing.—The drying-room ought to be so constructed that the temperature can be kept constantly above 70° and below 80°. But few are so made that the temperature can be controlled at all. The consequence is that much cheese is injured by the extremely hot weather, and much more by the cold wet weather of Spring and Autumn. The extreme heat melts out the butter, and also causes the cheese to swell and become porous, if at all inclined that way, and often hurts the flavor. But getting a cheese chilled is much worse; it causes it to sour and decay early. Shippers

say that cheeses frozen on the voyage to Europe soon become worthless. If they have quality, they sour and deteriorate; if they are poor they crumble and are good for nothing but chicken feed. The drying room should be well lighted and thoroughly ventilated, if good flavor is to be secured. Light is a purifying and healthful chemical agent, and a circulation of air carries off the foul gases and fumes. But with the best of light, heat and ventilation, if the whey is not thoroughly pressed out of the cheeses, it will most likely either sour and leak, or get musty and injure the flavor. Skippers or embryo cheese-fles are among the pests of the curing-room. Very close watch and careful removal of the eggs laid on the faces of the cheese, in the cracks, under the plaits of the bandage, and on the turners or benches, are necessary to prevent injury from this source. Killing the flies as they alight on the cheeses, is a great assistance; but a sure preventive would be to have no whey-slops in or around the building to decompose and breed flies. If the curing-room were far enough removed from the making-room, the whey-slops, and the whey-vat, there would be little annoyance from skippers.

In the Spring and Fall large amounts of poor cheese are made. In the Spring the milk is poorer, being mostly made on hay, and in the Fall many factories allow their patrons to set their milk over night and skim it, making the cheese of half-skimmed milk. The cheese also cures slower in these seasons, it being cold, and the drying-rooms so barn-like, that a proper temperature cannot be maintained. The cheese not unfrequently gets chilled, and is constantly liable to sour instead of cure.

But probably more cheese spoils during Spring and Fall from insufficient cooking than anything else. Most factories are in the habit of scalding at a lower temperature in these seasons and dipping the curd sweeter. The consequence is there is so much whey left in the curd that it is impossible to properly cure the cheese with the temperature that can be kept up. The truth is, as it is difficult to cure cheese in cold weather, it ought to be cooked more than will answer in hot weather, and soured less, as the tendency is to acidulation in a cool atmosphere, in consequence of the moisture not drying out fast enough. In this way cheese may be made that will not "come to grief" as soon as the hot Summer weather of the same season, or the moist, muggy weather of the next Spring strikes it.

Another error is in dipping curds sweet and undone, with the idea of making a moist, buttery cheese, and securing a big yield for the milk—a "big average," as it is called. Much of the bad flavor of the last two seasons is doubtless due to this cause. The curd must be worked down till the whey is out of it sufficiently to make it firm, and there must be acid enough developed to check the decomposition of the albumen. Otherwise bad flavor and porosity are sure to follow.—[N. Y. Tribune.]

C
R
B
G

ROSS & BARRATT,

Salt Lake City, Utah Territory.

2d Door South of Salt Lake House.

Have on hand a Complete STOCK of

GENERAL MERCHANDISE,

Which they offer at the

Very LOWEST RATES for

CASH AND PRODUCE!

Expect in a Few Days from California,

STAPLE GROCERIES AND DRY GOODS,

COAL OIL AND NAILS.

Will be in receipt of

GOODS from the EAST,

As soon as Trains can get in, and will continue

to keep a Complete Stock of

STAPLE GOODS

OF ALL KINDS.

GARDEN TOOLS!

PRUNING SHEARS!

AND

FURNITURE WARE ROOMS,

EAST TEMPLE STREET.

HENRY DINWOODEY

Thanks his FRIENDS for their liberal PATRONAGE, and begs to announce that he has a

large amount of

FURNITURE

Constantly on hand.

All goods warranted to insure satisfaction

ORDERS PROMPTLY FILLED.

The Undertaker's Department is also Suitably

Furnished.

TAR! TAR!

CONSTANTLY ON HAND, and for Sale in

quantities to suit Builders, Wholesale or

Retail, by the undersigned, at his place at

Sanpete County. Send on your orders.

C. A. MADSEN.

EXCHANGE BUILDINGS.

Godbe & Mitchell's

WILL PURCHASE ALL KINDS OF

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

GODBE

&

MITCHELL

WILL PURCHASE ALL KINDS OF

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

FOR ALL WHO WILL FAVOR THEM WITH

THEIR ORDERS.

ON COMMISSION,

ON THE MOST

REASONABLE TERMS!

COMMISSION PURCHASING 1868.

GEO. CRONYN & Co.

ANNOUNCE to the Public that Mr. FRED

T. FERRIS, of the firm, will again start

early this Spring, to renew our Stock of

Goods and Purchase on Commission

Machinery of every description,

WAGONS,

Agricultural Implements, Stoves,

and General Family Supplies.

Information and Circulars given on applica-

tion or mailed to any address.

Special attention given to procuring Labor

Saving Machinery adapted to the uses of the

people.

Sole Agents in Utah Territory for

Blundy's Steam Saw Mills and Engines,

John's New Improved Turbine Wheels,

Portable Grist Mills, French Burrs,

Wood's Prize Medal Mowers and Reapers,

Fay & Co.'s Wood Working Machinery,

Mendenhall Looms,

Blackwood & Wilson's Hand Spinning Mach-

ine, patented September 24, 1867, spins and

Rolls six times faster than the common Wheel,

etc., etc.

Our present Stock of Dry Goods, Groceries,

Hardware, &c., will for Cash and

Produce, on an ADVANTAGEOUS BASIS AS

ANY ADVERTISED. Call and enquire.

d59-3m

GEO. CRONYN & Co.

ST. LOUIS.

Excelsior Manufacturing Comp'y,

THESE WELL-KNOWN AND VERY POPU-

LAR COOKING STOVES have been before

the public since 1862. Each succeeding year

has added to their popularity, until the name

has become familiar in every household in the

West and South. The demand for our

New Charter Oak

last year was greater than we could supply with

the sizes then made; anticipating a still greater

demand during the present year, we have made

patterns for several additional sizes, and are

preparing to manufacture 120 to 130

CHARTER OAK STOVES

per day, of

TWENTY-EIGHT DIFFERENT SIZES.

We guarantee the operation of every stove we

manufacture, and offer as reference any one of

the many thousands that have been sold, where-

ever they may be found. Neither labor or ex-

pense has been spared to make our NEW

CHARTER OAK a

Perfect Cooking Stove,

and we offer it to the trade as the BEST CON-

STRUCTED, MOST DURABLE and UNIFORM

operating COOKING STOVE in the market.

In addition to our EXTENSIVE STOVE

BUSINESS we are prepared to offer to Stove

Dealers, Tinsmiths and others in the trade, the

largest and most complete assortment of Metals

and Tinsmiths' stock in the West. Our arrange-

ment with the St. Louis Stamping Company

enables us to give liberal discounts to large

BRONZE or STAMPED IRONWARE and Tinsmiths' Supplies. Having

recently reduced the prices of all articles of our

OWN MANUFACTURE, we believe dealers

and housekeepers will find it to their interest

to send for Catalogue and Price List, and ex-

amine our prices before purchasing elsewhere.

Address

Excelsior Manufacturing Co.

ST. LOUIS, Missouri.

SOLD by Stove Dealers generally.

al6-3m

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 hu-

mor seemed to prevail, both among the exhibi-

tors and spectators, all of whom seemed thor-

oughly imbued with the good old principle

of "may the best stove win." Promptly to the

SMITH BRO'S. 1850.

CARPENTERS

JOINERS,

State Road, Half Block North of Emi-

gration Square,

ARE prepared to Contract for BUILDING and

guarantee the work equal to the best and

as cheap as the cheapest. Having

MACHINERY

OF THE LATEST IMPROVEMENTS.

We keep constantly on hand and Make to or-

der, at the Shortest Notice, DOORS, SASH,

BLINDS, MOULDINGS, Etc., Etc.

TERMS TO SUIT CUSTOMERS.

al6-1y

DESERET MILL

COTTON YARN!

Messrs. Stubbs & Kirkwood

Opposite Salt Lake House,

SALT LAKE CITY

Are appointed Agents for the Sale of the Justly

CELEBRATED DESERET MILL

Cotton Yarn,

Manufactured at President YOUNG'S

COTTON FACTORY.

This Yarn is universally acknowledged to be

the best article in the Market, and of full

weight, and can be furnished to the order of

Merchants and Citizens, Wholesale.

Parties residing in Sanpete and Juab Coun-

ties can obtain the Yarn at Fort Birch Mill,

Nephi, for Wheat or Cash.

J. BIRCH, General Agent,

Washington Utah.

d2-4f

C. F. STOFFERS,

CABINET MAKER,

1st. SOUTH STREET,

OPPOSITE THE THEATRE,

Keeps constantly on hand FOR SALE an as-

sortment of

FURNITURE,

Of the Most Approved Styles, and of the Best

Quality, at Greatly

Reduced Prices.

TERMS TO SUIT People's Circumstances.

al6-1y

1868.

THE

DESERET NEWS

GEORGE Q. CANNON, Editor.

Pioneer Paper of the Rocky Mountain Country.

THE