FACTS ABOUT CHEESE.

HOW TO MAKE A DELICIOUS CHEESE FROM SURPLUS MILK.

Professor Swanzy's Formula for Preparing a Cream Cheese of Excellent Quality—Probably Advance Adds to Its Pleasant, Delicate Flavor.

From being stamped for milk during the winter farm people and dairymen will shortly have more than they can handle profitably. Under these circumstances it will be well to make the surplus up into some of the dainty soft cheeses that are in demand in hot weather. Professor Henry Stewart gives to The Rural New Yorker the formula for making such a cheese:

A cream cheese of excellent quality may be made as follows: Take milk in a shallow pan, and at the end of twelve hours is skimed carefully, without disturbing the cream, on to a sieve, where it is warmed until the surface "wrinkles" or moves as a shrinking skin. The pans are then set back again for the cream to rise fully. The latter is then quite thick and tough, and in the condition of "clouted cream."

The cream may be rolled up and lifted off in a mass with a flat skimmer. It is then put in molds, usually oblong square, about four inches long, three wide and two deep. They are perforated, and are placed on a clean napkin or cloth laid over a straw mat. A cloth is laid upon the cream and a light cover of wood is placed upon it, with a very light weight to make it compact. In twenty-four hours the cheese is firm enough to move and is fit to eat, having a very rich flavor, with enough cheesy taste to make it a cheese. The heating coagulates the albumen in the milk, and this rises with the rest of the cream and gives it its larger bulk and toughness. Probably the albumen adds something to the flavor as well, and this is exceedingly delicate and pleasant.

Cheddar Cheese Champion.

Mr. Wallace, of Auchenbrack, won the virtual championship of the British cheddar cheese market at the Kilmarnock show for last fall. He won the same very high honor the previous year also, and the details of both makings are now given together as an interesting subject for comparison:

Cheese of 1890—Date of making, May 10; quantity of milk, 112 gallons; from previous of evening's milk in the morning, 86 degs.; temperature heated at 32 degs.; time of ripening, 30 minutes; quantity of coloring, 12 ounces full; temperature at which rennet was added, 86 degs.; quantity of rennet, 24 ounces; temperature heated to 100 degs.; time of heating, 30 minutes; quantity of curd, 110 pounds (1 pound to the gallon); time in the whey, 175 minutes; amount of salt, 2 pounds 3 ounces.

Cheese of 1891—Made May 10; 105 gallons of milk; temperature of evening's milk in the morning, 86 degs.; time of ripening, 3 hours; quantity of color, 12 drams; temperature at which rennet was added, 84 degs.; quantity of rennet, 24 ounces, which was added at 10:30 a. m.; time of coagulation, 35 minutes; temperature heated to 100 degs.; time it took to heat, 30 minutes; cooled in whey, 130 minutes; quantity of curd, 175 pounds; milled at 4:30 p. m.; salted at 5 o'clock; quantity of salt, 3½ pounds. Weighed before being sent to Kilmarnock 138 pounds of ripe cheese, or nearly 10 per cent. of shrinkage.

These particulars should enable dairymen to know precisely how a relatively perfect cheese can be made.—Northwest Farmer.

Preserving Butter in Brine.

Regarding our 1,000 pounds butter in brine we will say that it did not keep perfectly sweet. The outside of the tubs were a little strong, but the inside very good. Our explanation of this is that our cold storage is not perfect enough, the temperature being too warm, and perhaps at times rather damp. Especially an even temperature is needed. We believe, however, that fresh butter is the only butter that can ever give a creamery a good reputation. We practice shipping out everything weekly, no matter what condition the market is in, and think we do fully as well as to indulge in speculation. We are now buying milk on grade, according to "Babcock's test," and are well pleased with results.—Wells & Rahloomy in Creamery Journal.

Notes.

One question that often puzzles dairymen and those starting creameries and cheese factories is this: Is the milk of certain cows best adapted to making butter or cheese? There is one certain way to find out. Have the milk analyzed. If it contains more solid matter than fat, then it is cheese milk. If, on the other hand, it contains over 3 per cent. of fat, then it is too rich to be made profitably into cheese, and should be turned into butter. Four per cent fat is now the standard for butter making milk to attain. Finally, if the milk contains little of either solids or fats, don't make it into anything, but sell it for nelkmen's milk if your consistency will let you. If not, fatten the cow and sell her to the butcher and stop that stock.

If you want to change from summer dairying to the more profitable winter dairying, now is the time to begin to prepare for the change. You can sell off your summer cows and buy fresh ones in the fall, when they are cheaper than in spring.

An Iowa former woman writes: The creamery is now the largest step out of the old into the new. It has helped us to skim the milk before it spoils, and to save some enough to stop churning before we spoil the butter.

The butter fancy in New York, that shoved this staple up like a kite in the very teeth of the oleomargarine spirit, and gave patrons in one of the various facts that dealers and manufacturers must be prepared to face. One of those who could only have known and held for a supply of butterhand would have realized his mistake.

The artichoke has nothing to do with art or the shaking of it. The artichoke is an innocent vegetable known to the Arabians as the erdichoudi, or earth thorn. The Jerusalem artichoke was never seen near Jerusalem. Its first name is a corruption of the Italian girasole, which means turning to the sun. It is a species of sunflower, bearing a tuber like that of a potato.—Harper's Young People.

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