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LaVerne pointed out that goats can share a pasture with cows, but the fence must be tighter to keep the goats restricted.

Goats kid once a year, and LaVerne says she tries to have her breeding program arranged so that she has a good milk supply year round. The gestation period for a goat is 5 months, and multiple births are common. This spring she had three sets of triplets, but twins are much more common among goats.

It is best, LaVerne says, never to let a kid nurse its mother, but to feed it colostrum by bottle. She uses a "lamb bar" to feed several kids at once.

LaVerne uses or sells most of her goat milk. But for that milk which isn't sold she makes goat cheese. And goat cheese, she said, is the only cheese she uses.

Making the cheese is not hard, but "it is time consuming." She makes it in her kitchen and she says, "It is almost the same as making swiss cheese." In fact, when she first wanted to start in the cheese making business, she got some advice from one of the former owners of the Lancaster County Swiss Cheese plant near her.

It takes about a gallon of milk to get a pound of cheese, and LaVerne estimates that she makes about 4-5 pounds of cheese weekly.

Her utensils are not large. Indeed, they are ordinary household items. Her "form" is a household bleach bottle and she uses wooden rounds, and muslin or cheese cloth.

Lancaster Farming, Saturday, June 14, 1975—39

She readily admits that each of her cheeses varies a little, and she says that the difference in the outcome is a result of differing heating temperatures in the beginning stages.

The first step in making cheese is heating the milk in a water bath to 88 degrees Fahrenheit. A bacteria starter must be added during this initial step to make it work. The proportion is one cup of starter to 5 gallons of milk.

When it reaches 88 degrees lift the milk out of the water and add rennet. LaVerne uses liquid rennet and it takes 1 teaspoon to 5 gallons of milk.

Allow the milk to stand for 20 minutes and then heat it again. This time the temperature should be between 98-106 degrees, and it must be stirred constantly. Again, the milk should be heated in a water bath, and LaVerne says it will take between 10-20 minutes to reach the proper temperature. She says, "One hundred and two-104 degrees makes good cheese, and the slower the milk is heated, the better."

Now the milk must be strained through a cheese cloth and set in the mold. It must be left in the mold for 24 hours, but should be turned once in the first hour.

After 24 hours, it must be soaked in salt water, with the ration of salt to water being two to five. Soak it for one hour.

The cheese must now be stored at 70-72 degrees for 2-4 weeks. The cheese should be turned daily to keep the rounds even, and if there is mold on the cheese it can

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One of the friendly people at the Friendly First is Bob Badger — President of the Friendly First Farm Loan Corporation.

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Golden Guernsey Club

The Lancaster County Golden Guernsey club met on June 3 at the Raymond Witmer residence. A practice judging contest was held during the meeting. Witmer explained the workings of the judging contest and gave pointers on dairy cattle.

Mary Ellen Bitler was first in the contest with Rose Mary Witmer placing second.

During the business meeting it was decided that the club would take a trip to the shore on July 14. Those wishing to go on the trip should let the secretary know by June 20 so that transportation can be arranged.

Connie Balmer
News Reporter

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