

You try to do your best with your youngsters.

Feed them. Coddle them. Tend them when they're sick. Give them the best care you can. Expose them to culture. Like

a variety of reading materials. And what do they do? Chew on the newspapers.

But then, no one else we know of has figured out how to get a calf to read the daily news instead of nibble it, either.

Bedding our calves and young heifers with paper continues to be one of my favorite, small ways of doing something personal to help the planet. And, it's good for our little girls.

Unlike many users of newsprint for bedding, we do not run ours through a shredding machine. We do have a shredder from earlier years, but the relatively small amount of paper used for several dozen young heifers isn't worth hooking the machine up to a tractor every few days. So our paper gets tossed in loose, by hand, to pens of young stock.

Supply of this recycled material is from friends and neighbors who prefer to see their papers returned to earth, rather than layered in a landfill. So they tie it up, or package it neatly in supermarket sacks, and drop it off in our wagon shed. This bundling is necessary because yours truly does the moving of and bedding with the paper. I pile the bundles into a trusty old wheelbarrow and hand-push it to the pens for use. Real high-tech stuff there,

huh?

The soft paper - no shiny stuff or catalogs – soaks up lots of liquids from the pens. Layered with alternating beddings of straw, it makes a solid and dry bedding pack on which our calves stay warm and clean. The insulating qualities of paper - as well as its "sponge" effect are both well-suited to bedding use. And in a bedding pack, the

newsprint quickly composts down into tiny bits of manurerich organic matter, which loosens and enhances the soil.

Ashes to ashes, dust to dust, plant growth ultimately back to plant growth. Just one of the cycles of life.

Bedding our youngsters with paper offers rewarding feedbacks beyond the satisfaction of recycling back to the land something otherwise of waste. Tossing the paper around is absolutely wonderful therapy. Here's something you can throw around, pitch with a vengeance, wing into the far corners of the pens, cause no physical harm .... and actually be beneficial. It's a perfect solution for those frustrating days when one just feels the need to throw something. The same sort of physical frustration outlet that jogging offers.

Then, there's the added pleasure in watching the calves. They respond to layers of fresh bedding - whether it be paper or straw - by running about, kicking up their heels, butting it with their heads and invariably, chewing away at it. Like any other youngsters cutting teeth. Their pure exuberance always brightens my day.

Occasionally, our recyclers bring us large sacks of shredded office paper. After playing with that stringy stuff for awhile, a pen of calves resembles a bunch of black and white meatballs tossed with spaghetti. They'll

have paper draped over their ears, trailing from all four feet, hanging from around their neck.

On occasion, useful items will turn up in the paper bundles. Untouched and still timely grocery-coupons inserts. A newspaper or magazine of particular interest (though we prefer no magazines due to the shiny paper finish). An unused crossword puzzle book. Kid's artwork.

## Lancaster Farming, Saturday, March 14, 1998-B9

During extended periods of wet weather, our small paper supply is depleted quickly to help keep pens dry. A mild, sunny weekend, with folks cleaning out their garages, usually replenishes it. And, we're grateful for that resource.

Besides, it's always fun to watch people's faces when you suggest to them that you papertrain your dairy calves. If only we could.

## When Blue Cheese Goes Bad

How do they make blue cheese? How can you tell if it's gone bad?

Like all cheese, blue cheese starts out as milk that's thickened, sometimes with the use of special bacteria or rennin, an enzyme from a calf's stomach. The milk separates (as on nursery-rhyme character could tell you) into curds and whey. The watery whey is drained off, and the curds are used to make cheese.

Fresh cheeses, like cottage or farmer's cheese, are unripened and have milder flavor than aged or ripened cheeses. Ripened cheeses are aged in a number of ways, depending on the variety.

Blue cheese is treated with a mold called Penicillium. Some forms of this mold form a liquid, penicillin, when they grow. Others just turn stale bread or decaying fruit a pretty blue or green. Still others are used to manufacture blue cheese, giving it its characteristic blue veins. Manufacturers actually puncture wheels of blue cheese with needles to give the mold enough

**Canning Jars** 

8 Lids

You might not be aware of this, but there are a number of types of blue cheese. One type, Roquefort, is sometimes referred to as the "king of cheeses," having been around since the Roman times (it supposedly was

air to grow and produce the typ-

ical blue cheese flavor.

a favorite of Charlemagne). Anyway, Roquefort is made from ewe's milk and is treated with Penicillium roquefortu, and aged for at least three months in limestone caverns near the village of Roquefort in southwestern France. (Other types of blue cheeses are usually made from cow's milk, must be aged at least 60 days, and they can do so in less imaginative places, like refrigerated storage areas. But most are produced using the same mold, Penicillium roquefortu.

Since blue cheese is permeated with mold anyway, you might think it could never go bad. Unfortunately, that's not true. Different types of mold can easily find your brick of blue and decide to start their own feast, ruining yours. Watch our for any out-of-the-ordinary flecks or flurry patches.

Blue cheese usually can last two to four weeks in the refrigerator after being opened or cut into. If used for salads or cooking, blue cheese can be kept frozen for several months. Freezing does make it more brittle, but that's OK for most uses. An ounce contains about 100 calories and 8 grams of fat.



