

Monastery Country Cheese



For the
love of...

























CHEESE BARN DAILY DUTIES

- Take down mail.
 - Unlock UPS and PO doors. (No need to unlock UPS door during summer when we are not shipping, as UPS delivers to the monastery.)
 - Empty all dehumidifier buckets and check all cooler temperatures and evaporator fins.
 - Refill floor mats as needed (EST solution).
- Turn red cheese as needed, after regular tasks for each day.

After US mail and UPS have come, lock CB doors.

CHECK LIST AT END OF CHEESE DAY

• Fill pails of soap, chemicals, etc.

• Doors: UPS, PO. Close refectory windows and turn off fan there.

• Hot water heater down to 130. Turn off 2 for electric hot water heater.

• Waxes: in pasteurizer room and PPV room: 40 in summer, 55 in winter. Refectory down to low, also wall heater in area on pole.

• Fans: room ceiling fan and also fans in bulk and COP room. (In summer when very hot, sometimes leave these fans on.)

• Water: that all water faucets turned off and in sink.

• Doors: that all cooler doors closed securely, and lights turned off.

DAY AFTER CHEESE MAKING CB WORK EARLY MORNING

- Remove 2 lb cheeses from brine and put on poly tables. Turn and re-salt any 4 lb-ers, then re-cover tubs and mop floor.
- Wash cart you used in the usual way. (If there are 4 lb cheeses to come out of brine in p.m., the cart to be used for that just needs to be rinsed off now.)
- Empty all dehumidifier buckets.
- Put strong drain solution down the sinks in pasteurizer room and PPV room, and down the floor drains in pasteurizer room, PPV room, and COP room.
- Take home sheet and towels from brine work and leave in laundry, soaking in soapy water and ammonia in a pail or basin.

DAY AFTER CHEESE MAKING 2 P.M. POLY WORK, ETC.

- Poly all the 2 lb cheeses.
- If 4 lb-ers were made, remove from brine and put on poly table, re-cover brine tub and mop floor. Wash cart used for 4's.
- Take home sheets and towels and put in laundry, soaking in soapy water and ammonia (unless they are to be washed immediately).

DAY 2 AFTER CHEESE MAKING

- Poly work, and refill poly containers.
- Check coolers, empty buckets, refill chill tanks.
- Brine room: remove covers and rinse, skim brine and wipe sides, re-cover, mop floor, wipe off salt water stains from all 3 doors.
- Clean pasteurizer discharge pump weekly (bulk tank transfer pump only bi-monthly).
- Tidy PPV rm, pasteurizer rm, bulk tank rm
- Clean 2 lvs.
- Re-stack cheese bowls.
- Prepare rack for next batch of waxed cheese.
- Refill salt containers, and chemical jugs.
- Check water filters and Culligan salt system.
- Drain air compressor line.

If 4 lb cheeses made, poly 2nd side about 3 p.m. today, so they can be turned and stamped with the 2 lb chs tomorrow in preparation for waxing.

DAY BEFORE WAXING (usually Day 3 after cheese making)

- Take down CB laundry and put away.
- Turn and number stamp new cheese, move all to carts. Double number stamp 2 testers.
- Periodically weigh a sampling for accuracy.
- Add water to waxer (about 4-6 cups, or until can see water through fill hole).
- Wipe (with EST) poly plastics, every other time wash them with soap. Wipe poly tables (EST).
- Check coolers, empty buckets.
- After Vespers, turn cheese (number side down now) and turn on waxer.

WAXING DAY

- After Vigils, turn cheese to be waxed number side up. Check coolers and empty buckets.
- Leave before Terce and come to CB. If 4 lb cheeses, wax them first before 2's.
- Put newly-waxed cheese on rack (bottoms up).
- When about half way through waxing, take break and say Terce. Turn up hot water heater at this time. After waxing, rinse with very hot water the waxing cart, spatulas, towels. (Use old bucket for spatulas and towels and empty outside.) Wipe with EST the waxing plastics; every other time give them a hot soapy water wash (in old bucket or bin), and hang up to dry.
- After waxing, turn off 4 switches, clean up waxer and floor around it. Add for 2 pigs wax (to reach 8-9 inch level in water) and cover.
- Turn down hot water heater before leaving.

2ND DAY BEFORE CHEESE MAKING

- Check coolers, empty buckets.
- Put away waxing/poly plastics.
- Vacuum and wash all floors (1 Sr to do the processing areas; 1 Sr non-processing areas)
- Dust and damp wipe window sills and other flat surfaces and doors throughout CB.
- Collect all trash and wash waste baskets.
- Make up mild EST solution and put scoop of it down all 15 floor drains throughout building and the dehumidifier buckets. Also make up 4 gal of strong EST for use in drains after cheese day.

DAY BEFORE CHEESE MAKING (A.M.) (see check list in book)

#1 a.m. Job

- CB food/Gatorade/water/arrange refectory
- Gatorade for driver
- Chill tanks started/changed when ready.
- Sanitize bulk tank (for receiving milk).
- Pasteurizer top set-up, lube its valve.
- Blow down steam kettle.
- Hang paddles in make vat.
- Move vat carriage lever to slowest speed.
- Drain vat carriage baffle/pipes.
- 4 lb bowls ready if making 4's.

#2 a.m. Job

- Check coolers, empty buckets.
- Re-cover poly tables.
- Sanitize culture starter equipment
- Move all carts into PPV room.
- Arrange COP room (mats, carts, etc).
- Check clocks.
- Re-cover waxing mats.

DAY BEFORE CHEESE MAKING (P.M.)

#1 p.m. Job

- Clean up bulk tank room and lock door.
- Prepare starter culture.
- Turn off Insta-Cool when done.

#2 p.m. Job

- Sanitize PPV.



Milkplan
MILK TRANSFER

VA-146-01

VEHICLE
890 F
PERMANENT

WINCHESTER, VA
HARRISONBURG, VA















































NT. WT. 2 LBS. OR MORE
MONASTERY COUNTRY Cheese
Gouda
BEST IF USED WITHIN 1 YEAR OF PURCHASE
3365 MONASTERY DR., CROZET, VA. 22932

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Gouda
BEST IF USED WITHIN 1 YEAR OF PURCHASE
INGRE: PASTEURIZED MILK, CULTURES, SALT, RENNET.
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UPS GROUND
NEW ORLEANS LA 70118-3804
LA 701 9-02
NOV 14 2011
3 LBS
1 OF 1



FRAGILE

REFRIGERATE
KEEP ARRIVAL

UPS GROUND
ME 044 9-01
NOV 14 2011
3 LBS
1 OF 1

UPS GROUND
TRACKING # 1Z409 8X2 03 0029 222
FENTON MO 63026-3130
SHIP TO: MR MRS JOS SCHULTE JR
12 SENNAWOOD DR
OUR LADY OF THE ANGELS
3665 MONASTERY DRIVE
CROZET VIRGINIA 22932-2116
PHONE (434) 823-1452
EMAIL CHEESE@OLAMONASTERY.ORG
NOV 14 2011
3 LBS
1 OF 1

UPS GROUND
TRACKING # 1Z409 8X2 03 0029 222
SAINT PAUL MN 55101
SHIP TO: GINE & BETTY HALL
1400 BIRNELL ST #101
NOV 14 2011
3 LBS
1 OF 1

KEEP









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Handmade by the Trappistine Sisters, 3365 Monastery Dr., Crofton, MD 21114
MT. WT. 2 LBS. OR MORE
Monastery Country Cheese
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the ANGELS, 3365 Monastery Dr.

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