

barred from engaging in. Just as the doctor or teacher has to obtain the necessary qualifications before he can engage in his chosen calling, so only the qualified maker will have the right to make cheese or butter. This should and will strengthen his position very materially and enable him to command better wages and render better service to his employer.

This proposed legislation should also meet with as ready a welcome from the patrons of these factories and creameries and factory owners as from the makers. They will have something to guide them in selecting a manager and will not be taking the chances they do to-day when they engage a maker. It may mean an increase in the rate of wages paid. But any slight increase that may come from the granting of such certificates will be more than met by the greater surety given that the cheese and butter made will be of good quality and will command the highest price on the open market.

The industry as a whole should welcome the legislation as being in the best interests of the dairy industry of the province. It should make for more uniformity in the quality of the product turned out. It must not be taken for granted, however, that all cheese or butter made by a qualified maker will be equally good. There may be many other congenies to be considered. No maker, no matter how well qualified he may be, can make a first-class article from an inferior raw product. Nor should he be expected to do the best work in an unsanitary and badly equipped factory. But given good milk or cream, and with the necessary equipment, both sanitary or otherwise, the cheese factory or creamery, that engages a maker possessing a certificate will have the right to expect and should demand that a first-class product shall be produced. If the qualifications to be laid down by the Department under the act will not give some guarantee that a maker will render an efficient service under the favorable conditions we have indicated, then the certificate will be of little value. But we have no misgivings on that score and believe that if this legislation is enacted the standard of qualification will be such that employers may rest assured that, if they provide the necessary factory equipment and conditions and supply a good quality of milk or cream, the maker they engage who possesses a certificate will be quite capable of making the finest quality of cheese or butter.

Concerning Canadian Cheese

Editor Farm and Dairy:—In your last issue I quoted letters received by the Dairy and Cold Storage Commissioner's Branch from London Cheese Importers and to-day I am sending you copies of letters received by the Glasgow firms which speak for themselves. It will be observed that the majority of the writers animadvert upon several practices connected with our export cheese trade which are not new but which, nevertheless, are an undoubted drawback. Among these mentioned, are the shipping of green cheese; short weights; indistinct marking of weights on boxes; lack of care in boxing cheese and the use of inferior boxes. The complaints re indistinct marking and the use of boxes which do not fit the cheese are old friends which have been familiar to me for the last 10 years and which

in all probability flourished before that time.

Cheese-makers come and cheese-makers go, but apparently we are always to have with us the kind that scribble the weight on the boxes with a pencil, that put the small cheese in the big boxes without cutting the latter down to size, and that jam the big cheese into boxes which are several inches too short for them. To stencil the weight neatly on the boxes entails little extra work at the factory, but it saves a heap of trouble when the cheese are collected in the importer's warehouse in Great Britain. In the same way if all our cheese were carried in snug fitting boxes it would reduce breakage in transit by 75 per cent., even with the poor class of box now in use.

COOL CURING.

With regard to Messrs. Herbertson & Hamilton's contention that every cheese should be dated when made, it is really an argument for cool curing, because cheese which are made in July and August if cool cured are just as good and worth just as much money as those made in September. Therefore as cool curing becomes more general and as the trade come to recognize "September" quality in summer made goods, it will be a matter of little importance, as far as this point is concerned, whether cheese are dated or not. The Glasgow letters follow:

Copy of letter from Herbertson & Hamilton, Glasgow, dated 15th January, 1909.

"We have pleasure in reporting that our shipments of Canadian cheese received the past season show a distinct improvement both in condition and quality compared with previous years, and are a great advance in all respects in comparison with what we were receiving, say, 10 years ago. The quality of the various factories has been more regular and there has been a conspicuous absence of anything of a dis-

tinately inferior character. The meat, texture, flavor and style all show improvement, and it is evident that the dairy instructors are making their mark on the quality of Canadian cheese. The only complaint we have to make, and it is a somewhat serious one, is of the newness of the cheese when received. Many of our lots seem to have been shipped almost immediately they had been made, so that we had to take them over here for some time before they were fit for use, which resulted in a serious shrink and consequent loss.

"The boxes of our Western shipments have arrived in fair condition, but some lots of Quebec make were all broken and knocked about, which in some cases was explained by the boxes being too large for the cheese.

"We have also had trouble with indistinct markings of weights on the boxes. There are still a few fossilised makers who continue to use lead pencils instead of stencils, and the result is vexation and loss to buyers here, as in such cases the figures are almost illegible and easily lead to mistakes.

"We suggest that it should be compulsory to have the weight clearly stenciled on every box, or failing this, that buyers in the factory districts should insist on one-eighth of a cent a pound of a reduction on cheese not so marked.

"We would again emphasize the advisability of having every cheese legibly dated when made, so that the trickery which has been indulged in by unscrupulous dealers should be effectively put a stop to. We consider this would be very greatly to the advantage of the factorymen, as present early made cheese are sold stored and shipped as white city and hot weather cheese have in some cases to our knowledge been shipped out the end of September, and represented as September goods. The result of this is that buyers have had no satisfaction in using the cheese owing to their want of keeping properties, which has had the effect of damaging the reputation of the Canadian product, while the sole cause of the trouble was the untrue description given the cheese. We hope this matter will be finally dealt with before the start of the new season."

(Continued on page 22)

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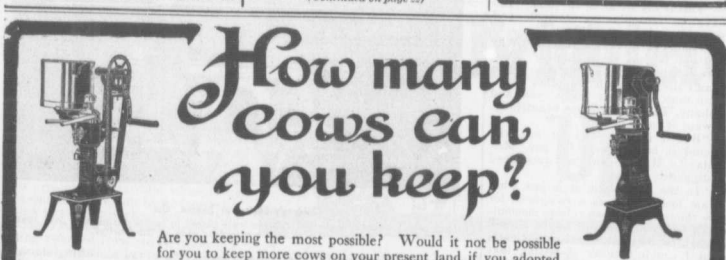
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