

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

A Review of the Season of 1907 in Quebec.

There has been a steady improvement in the quality of the butter and cheese in Quebec.

This was the good news handed out to Quebec dairymen by Mr. J. H. Scott, Montreal, at the recent convention at Three Rivers, of the Quebec Dairymen's Association.

Mr. Scott, in his work at Montreal, keeps in close touch with the trade, and is in a position to tell makers many things about their goods. Speaking further concerning the conditions of the trade, and reviewing the season of 1907, he said:

"The improvement in the quality and style of the cheese generally has been satisfactory. There are some sections that are still behind the times, and require to be looked after. They are using the same old hoops and appliances, and the same poor losses as in previous years. It is discouraging to those who take an active interest in these matters to see this lack of improvement, which reflects on the good name of the province."

"Complaints are still made regarding green cheese. I would like to impress on our factorymen the necessity for not shipping any goods that are less than 10 to 12 days old."

"Attention to all the instructions given regarding the improvement of quality is absolutely necessary, in view of the fact that New Zealand is becoming a formidable competitor in the English market, and is sending cheese of excellent quality. During the past year New Zealand has nearly doubled its output."

"I think it advisable to establish large central factories, with proper curing rooms, so that we might have uniformity of quality, style, etc. The small factories, while convenient, cannot afford to pay the price for first-class makers, and frequently are poorly manned with inexperienced help, paid small wages. This is the main cause of the complaints that come to us on the style and quality of our goods. We must keep on steadily improving, or others may reap where we have sown."

WORK OF DAIRY SOCIETY

"Our Dairy Society has been experimenting along the lines of pasteurizing cream. It is suggested that the cream be pasteurized from, say, the middle of October until the cows are on grass in the spring, and where gathered cream is used, pasteurized all the year round."

"In Quebec we have neglected the foundation principal, so necessary in making finest butter and cheese. I refer to the lack of cleanliness in our stables, in milking, in the places where milk is kept, and in the cheese factories, or creameries. It is impossible to expect to make a uniform, choice article, unless we improve in this direction."

The Small Factory Works an Injury.

That the small factory is largely responsible for the inferior quality of much of the cheese produced in Canada, is the contention of a number of prominent dairymen who spoke at the recent Convention of Eastern Ontario dairymen. Mr. A. A. Ayer, of Montreal, who handles a considerable portion of the cheese that passes through Montreal, and who is conversant with all the conditions of the

trade, claims that the greater part of the inferior cheese that he handles is manufactured in small factories. Mr. G. H. Barr, whose work as official referee of cheese and butter at Montreal, gives him a good opportunity to look into the conditions of the industry, supports this view.

That small factories should be incapable of turning out as good a quality of product as the larger factories is a reasonable supposition.

First-class, to a large extent, governs the life of trade, and a small factory that turns out but one or two cheese a day, cannot hope to compete in point of quality of product with a larger factory, having a capacity for turning out 10 or 15 cheese a day. The revenue from the former is small. The output cannot be increased, because of the small pasturage, and limited field. The revenue does not warrant the expenditure of large sums of money for improved up-to-date machinery, and first-class makers. The factory is virtually a one-horse concern, kept in operation, probably, through a spirit of jealousy, as is the case with many of these little concerns in Eastern Ontario.

So long as such jealousy exists among our cheese factories, so long will the development of our cheese industry be restricted. The small factories, many of them, are run at a loss. They will continue to be operated at a loss, so long as present conditions prevail. And not only will the owners continue to lose money, but the industry must suffer, so long as they exist.

Eastern Ontario is probably the worst offender in this regard. If many of the small factories there could unite, much good would be accomplished. If owners of such small factories would manipulate a profit and loss account in connection with their business, the large entry on the negative side of the page might persuade them to close their factories.

Canadian Export Cheese Trade.

P. B. MacNamara, Canadian Trade Commissioner at Manchester, Eng., in writing to the Department of Trade and Commerce, Ottawa, referring to the Canadian cheese trade, says:

"One of the largest wholesale produce houses of this city, states that the prospects are for higher prices, in view of the fact that Canada will close the season with about 35,000 boxes short, which, in itself, must have a great influence in forcing up the price on this side; although the average weekly consumption is not so great as last year, yet it is above the average of late years, being about 48,000 boxes per week."

"The price, 62s. to 65s., rules about the same as last year, but it is ex-

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The DAIRYMAN and FARMER

are identical in interest when it comes to getting the cream out of the milk. They both need the U. S. Cream Separator.

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