

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. Send your letters to The Cheese Maker's Department.

Letters From Cheese Importers

Editor Farm and Dairy.—Bristol and Liverpool cheese and butter importers have their innings in this issue, their letters following this introductory note. In speaking of "short weights" and "green cheese" the Bristol firms do not mince their words but, figuratively speaking, strike out from the shoulder every time. In reading over the letters from firms in Glasgow, Bristol and Liverpool, we are forced to the conclusion that such an unanimous complaint regarding short weight cheese must be well founded and that there is a danger, if this grievance is not removed, that Canadian cheese may lose, and New Zealand cheese gain, in popularity with the dealers simply because they get short weight on the one hand and full weight on the other.

STUFFED CHEESE: FRAUD

In some of the letters reference is made to the stuffed cheese fraud. Prior to the 20th of July last there was no law which prevented the fraudulent practice of stuffing cheese with worthless curd or old cheese, but on that date the "Inspection and Sale Act" was amended by the insertion of the following section:

"No person shall incorporate in a new cheese, during the process of manufacture, any inferior curd or cheese;

"(b) No person shall incorporate in his possession for sale, without giving due notice thereof, any cheese in which has been incorporated, during the process of its manufacture, any inferior curd or cheese;

"Place in a cheese during the process of its manufacture, or at any time thereafter, any foreign substance not necessary to the manufacture of cheese."

The penalties for violations of this section shall not be less than \$25 or not more than \$500 for each offence, and an officer of the Dairy and Cold Storage Commissioner's Branch is charged with the enforcement of the Act.

The Bristol and Liverpool letters follow:

Copy of letter from H. H. & S. Budgett & Co., Ltd., Bristol, dated December 18th, 1938:

CANADIAN CHEESE, 1938.
"As regards condition, we are pleased to be able to report 'very good'—taking the season as a whole, well 'as' of heated or badly carried cheese 'aving come under our notice. Early in the season, however, you will remember we had a few cheeses which held some 'filled' curd."

"As to quality, this has also been good, although perhaps not as good as usual, the cheese having had a tendency to become 'tasty' rather sooner than in recent years. This may be accounted for by excess of moisture."

"Shrinkage.—We now come to the most important and striking point of the season's trading. Whether owing to defective make, method of carrying, improper marking of weights at factories, or in incorrectness of weights received in Montreal, the loss in weight which has taken place between Canadian shippers and Eng-

lish importers has been phenomenal; differences of as much as 15 pounds on five cheeses having been noted."

"We lay particular stress on the importance of this point, the very heavy losses through defective importers there-by are bound in the end to militate against the Canadian article."

"The losses made by New Zealanders in nearly all cases the loss sustained during a much longer period of transit."

Copy of letter from Gardner, Thomas & Co., Bristol, dated December 24th, 1938:

"In accordance with promise we are just giving you under the quietest of circumstances, the general condition of cheese which we have received from Canada this season. The cheese themselves have generally been in good condition, there were just one or two shipments which showed heat, but we are of the opinion that this was the fault of the boat. Some of the parcels also appeared to us to be shipped much too young, and we think if this continues to any great extent it must affect the consumption, as the cheese get into the grocery stores before they are really fit to eat. The losses from the Quebec district generally arrive in rather a rough state; they do not appear to be strong enough to carry the weight of the heavier cheeses which we receive from the Brockville and Ingersoll sections are much stronger, and they arrive in a better condition, and present a much better appearance. This fault in the Quebec section has, we believe, been noticed for several seasons, and it would help the sale of the goods if they could be brought over in a more presentable state."

Copy of letter from Price & Parker, Bristol, dated December 22nd, 1938:

"In reply to your inquiry respecting condition of an arrival of Canadian cheese this year, we beg to say that with regard to summer heating we have had no cause to complain. The heat, as every parcel has been landed in good condition in that respect."

"What, however, we have found very serious cause to complain of is the excessive shrinkage of the goods in transit, but we do not attribute in any way to any condition of trade, but, as a result, we feel certain, from the cheese being shipped now, not being properly matured before leaving the factory."

"We do not know whether this is within your department, but we seriously think it should be brought within the notice of the Canadian Government, as it is not only the matter of shrinkage but also it is detrimental to the proper maturing of the goods altogether, and very injurious to the trade generally."

Copy of letter from Whitefield & Co., Cardiff, dated January 5th, 1939:
"With regard to the condition of Canadian produce, we find that bacon and butters are usually in a very good condition and there is not much to complain about in the condition and pack of the cheese, but what is a very serious grievance, and will have to be remedied soon, or later, is the excessive short weight on all Canadian cheese. It is nothing unusual for a cheese to show a shrinkage of six, eight or even ten pounds. Of course the cheese could never shrink this much, and there must be some swindling going on on the other side. In fact, a recent occurrence but has been the general complaint for the last two or three years, and will ultimately tell against Canadian cheese as the only place where we are unable to get weight from is Canada."

Copy of letter from Bamford Bros., Liverpool, dated January 15th, 1939:

"We are pleased to say that during the past season we have received very few cheeses in a heated condition. We also find that the houses are landed here in a better condition than what they were a few years ago, the only exception as to this being the cheese from the Quebec section. The boxes of these goods as a rule are more broken than cheese consigned from further west."

Copy of letter from Co-operative Wholesale Society, Ltd., Manchester, dated January 8th, 1939:

"For some years we have found a gradual improvement in the condition of cheese on arrival in Liverpool which can be ascribed to the improved means of transport, both by rail and steamer service. We have practically had no cause for complaint, especially during the last two or three years."

"With respect to the manufacture of cheese, we are of opinion that if less moisture was left in, much trouble would be avoided and loss of weight, a very important item; our losses through

shrinkage or loss through exudation of moisture has at times been considerable."

Copy of letter from George Little, Limited, Manchester, dated January 20th, 1939:

"Very few of the cheese, if any, arrived in a heated condition during the past season. As regards the percentage of ten years ago, we are unable to give you any exact data on this question. We have not carefully retained statistics bearing on this point, but we have no hesitation in saying that not more than one per cent. of the cheese exported to us have arrived in what may be termed a heated condition."

"With regard to any suggested improvement, we do not know that the style of package of Canadian cheese can be improved. We have a fancy for, and our customers seem to like them, the larger weights of cheese, running, say, 80 pounds. We had some this year over, that figured round 100 to 104 pounds each, and needless to say they look very imposing and command a good price. We have considerable difficulty in getting 'The' imported British cheese suitable for the Midlands and Leicester districts. Factories seem indisposed to make cheese of this size."

Copy of letter from J. & J. Lonsdale & Co., Ltd., Liverpool, dated January 11th, 1939:

"In reply to your circular, it is impossible for us to say how much per cent. condition of Canadian cheese has improved but this improvement is very considerable, and we have no complaint to make on that score, but we regret to say that the weights of cheese have been most unsatisfactory this season; not only the average loss, which has exceeded any year in our experience, but also the box weights, or weight marked on the box, which we have found, not in one case, but in a great many cases, much in excess, frequently by ten pounds, of the actual weight of the cheese. This is a very serious matter and we hope something will be done to put a stop to it, or it will do a very serious injury to the Canadian cheese trade."

"We have also found some lots of Canadian cheese 'filled,' i.e., the centre filled with curd and stuff. (Stuffed cheese shipped early in season, W. W. M.) We refer you to James C. Muir & Co., Montreal, our agent, for further particulars."

W. W. MOORE,
Ottawa, Chief, Markets Division.

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