

## 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: **Editor, The Cheese Maker's Department**.

### Machinery in Factory Work

G. G. Publow, Chief Dairy Instructor, Eastern Ontario

I have been asked by Farm and Dairy to write an article on "Machinery most needed in Cheese Factories." It is practically impossible to write such an article as there is really no lack of necessary machinery in our factories. Steam curd mills and power agitators are to a certain extent a source of manual labor but they require extra fuel and from an economic standpoint it is questionable if they are advisable. They certainly do not improve the quality of the cheese.

One thing, however, that is both lacking and necessary in nearly all cheese factories, is apparatus for testing the quality of milk. If cheese makers, patrons and farmers only appreciated the value of a Babcock test, even from a business standpoint, every factory would have one now.

Even if the milk is not paid for according to its quality, the test enables the maker to better judge the raw material from which he must make his cheese, to keep a check on and record of losses in the whey and the time the patrons could gradually be taught from actual cheese yields the fairness of paying for milk according to its quality, and the value of improvement in the dairy herds. Any thing that can be done to stimulate the business along this line would be a valuable adjunct to the dairy industry.

### Payment of Expenses

"When paying for milk by the fat plus two system, should the patron pay his part of the expenses in proportion to the lbs. of milk or in proportion to the lbs. of fat and curd he delivers?"—J. L. D. Hastings Co., Ont.

The expenses at a pay by test cheese factory should be borne by the patrons in proportion to the lbs. of fat and curd delivered, except for the hauling of the milk to the factory, which should be paid for by the weight of the milk, usually by the ton. As to which system of paying expenses is most used, I am not prepared to say but there should be no question as to the foregoing being the correct method of apportioning the expenses.—L. A. Zuleft, Supt., Kinston Dairy School.

In the March 23rd issue of Farm and Dairy mention was made of the ill effects which the establishment of the competing factory had had on the business of the old and established creamery at Ennismore. Mr. Killen who owns the competing factory states that the establishment of this factory was necessary as he and his neighbors could not get facilities for sending their milk to the older factory.

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### A Discussion on Curd Knives

D. J. Cameron, Victoria Co., Ont.

If the factory is to keep but one set of curd knives, I would recommend the 3-8 horizontal blade knife and the 5-16 perpendicular wire knife. The 5-16 inch knife is hardly fine enough for fast working milk, and if such milk is received in quantity a 1-4 inch perpendicular knife should be on hand as well. A good general rule is to use the knife that will give the cleanest cut with the least breakage to the curd. The best plan is to educate the patron to bring in the kind of milk that may be handled with a 5-16 knife.

A blade knife has advantages over the wire knife; at least it used to have. It is more durable and with the kind of knives we got at one time, when they got dull they could be sharpened. This is no longer possible, however, with the poor quality of steel put into the knives now on the market.

### Cool Curing for Cheese

The establishment of a cool curing room in a cheese factory is in the same relation to cheese factory patrons as does the growing of alfalfa to the most profitable feeding of cows. We cannot afford not to do it. We have yet to hear of a factory where the cool curing room has been installed and tried out where the patrons would be willing to go back to the old curing room. In all cases they consider their cool curing room one of the best investments they ever made. Many think that the whole cost of the curing room was returned to them in the saving in shrinkage in two years. We have heard of no case in which the curing room has not paid for itself in four years. Patrons all wonder how they ever got along without it. The following are a few of the testimonies

that Farm and Dairy has received from cheese men as to the advantages of cool curing:

"We have had our cool curing room for four years. All are pleased with it. A cool, even temperature can be maintained in our room in the hottest weather. There is very little shrinkage in the weight of cheese, and the quality is much better. Buyers compete keenly for our make!"—W. C. Shearer, Oxford Co., Ont.

"Our plant cost \$700 to install. By weighing cheese in the old curing room and then in the new one we have figured that at the end of three years the room will have paid for itself on shrinkage alone. We also find a marked difference in the better quality of the cheese."—R. Moore, Perth Co., Ont.

"Shrinkage is reduced to a minimum in our cool curing room. We never have a cheese refused, as the even temperature, no matter how hot the weather, ensures good quality. If the market is not favorable we can hold our cheese for almost any length of time without loss."—H. Bollert, Oxford Co., Ont.

"Previous to installing our cool curing room we stored our cheese for four years in the Woodstock experimental cool curing room, and during that time we calculated that on shrinkage alone we saved \$927.66. We feel confident that the outlay on our cool curing room was returned to us in two years by shrinkage saved and improved quality."—A. MacKay, Oxford Co., Ont.

Of the 1,100 cheese factories in Ontario only about 50 have installed cool curing rooms. Farm and Dairy has heard from almost all of these, and all of the replies are in the same spirit as these here published. There are usually some persons dissatisfied

with the best of things, but cool curing seems to be an exception to this rule. We can't afford not to install cool curing rooms in our factories.

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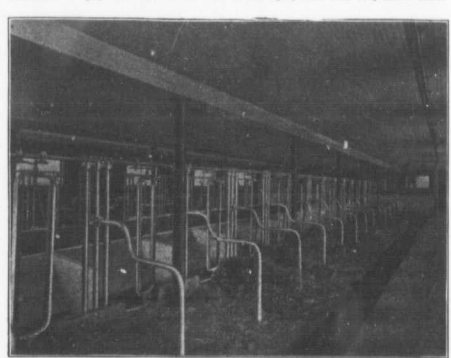
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