

The Dairy Meeting at Guelph

The creamery men and the makers of cheese of Western Ontario may be rivals in a business sense, but this rivalry is not present in the atmosphere of their general meeting at Guelph. Each December the dairy-men gather to the one meeting of the year, devoted entirely to a discussion of the problems of the factory. This year there was no flagging in either interest or attendance. Some of the universally perplexing problems were discussed frankly and a solution brought nearer. Without any set speeches discussion filled every minute of the afternoon.

For the Cheese Men

The patrons' interest in good milk for the cheese factory was made abundantly evident in the report of experimental work in the Dairy School. Seventeen different experiments were made with overripe milk testing .205 acidity and normal milk testing .17. Cheese made from the overripe milk showed a shrinkage of 2.58 per cent in the first month. The shrinkage in the same period of cheese from normal milk was 1.95 per cent. In the first place the cheese made per 1,000 lbs. of milk was 89.63 lbs. in the second 89.88 lbs. At present prices the patron loses 90c on every 1,000 lbs. of overripe milk he sends to his factory. The opinion was general that if patrons generally were made to understand their financial loss through poor milk they would try to improve their methods.

Among the other experiments of interest to cheese makers summarized by Mr. Bird one dealt with acidity at time of dipping. In vat (a) curd was dipped at .149 and vat (b) at .175. The yield of cheese was a little over one pound per 1,000 lbs. milk in favor of the milk dipped comparatively sweet.

In individual experiments, however, it was found that during the cool months cheese dipped with comparatively high acidity aged better and in warm weather the reverse. The cheese maker must exercise judgment in the question of acidity.

At what temperatures do cheese ripen best? Cheese made from the same vat were divided into three lots. Lot (a) were taken directly to the cool room at 40 to 45 degrees, lot (b) was held in an ordinary room one week and lot (c) in the same room for one month. Results in shrinkage to ripe cheese were (a) 2.15 per cent; lot (b), 3.36 per cent; lot (c), 3.99 per cent. The three lots scored respectively 93.45, 91.85 and 89.94 per cent.

For the Creamery Men

Miss Bella Millar, of the Dairy School, dealt with cottage and buttermilk cheese. The speaker estimated that 12 lbs. of buttermilk cheese could be made from 150 lbs. of buttermilk. The difficulty in utilizing this cheese as a side line is that the market is limited. Miss Millar suggested as another market for buttermilk that the water be eliminated and the curd barreled for chicken feed.

Western Ontario tends more to butter than to cheese, and the greater part of the discussions dealt with creamery problems. Of first importance was the discussion on cream grading. Mr. Mack Robertson opened the discussion when, as a means of improving the quality of our creamery output, he advocated, in addition to pasteurization, grading and paying for quality. In some previous years the latter question had been discussed in a purely theoretical manner. This year Toronto creamery men, Messrs. Dundas and MacLean, were present, who have been grading for several years, and with excellent results in improved quality.

As another method of improving quality the question of instructor

visiting patrons came up for discussion. The instructors have found creamery men apparently unwilling to have them visit their patrons and they wanted to know the reason why. It was agreed that it would be impossible for instructors to visit all of the 30,000 patrons of Western Ontario creameries. It was suggested that creamery men keep track of the patrons whose test is low or whose cream is otherwise unsatisfactory. The instructors could then visit these patrons only and to the most good in a minimum of time. This suggestion grew out of an experience of Instructor Smith, who had visited along all four routes of a creamery to find all the trouble on one route. Hence three-quarters of his time at that creamery was wasted.

Lack of Uniformity in Salting.

Lack of uniformity in salting is still a cause of complaint. J. J. Le the Muir, Ingersoll, President of the W.O.D.A., who presided at all the sessions, said that while carloads of uniform salting could be obtained at Montreal any time, single uniform carload was almost impossible to obtain in Western Ontario. Mr. Muir also complained of excessive salting. These difficulties, it seems, are largely traceable to guessing at the amount of fat in the churn. Mr. Robertson described the method followed in one creamery whose product is uniform. The depth of cream in a vat is measured with a rule. Then with the weight of cream and its test known, the salt is weighed in, not guessed in. Mr. Geo. Barr, Dairy Branch, Ottawa, explained the uniform salting of Quebec butter by the fact that a uniform cream is skimmed at the factory and the fat content of a churn is thus always easily determined.

Experimental work with testing was (Concluded on page 13)

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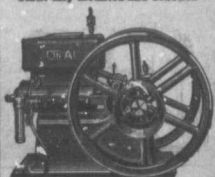
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