

June 16, 1910.

FARM AND DAIRY

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Cheese Department

Makers are invited to send contributions to this department, to ask questions, suggest subjects for discussion, address letters to The Cheese Maker's Department.

A Record Make at Strathallan

Monday, June 6, was a big day at the Strathallan cheese factory, Oxford Co., Ont. Mr. W. E. Bothwell and his assistants handled 68,400 into 69 cheese, weighing 89 pounds per

The three patrons who supplied the largest amount of milk were Mr. James Anderson, ex-creever of the Township, with 1,589 pounds. Mr. R. Webber, one of the directors of the company, with 1,338 pounds, and Mr. J. C. Rowe with 1,311 pounds.

Mr. Bothwell reports a very large make of cheese this season, the average per day from June 1 to June 7 during the first seven days of June. The Strathallan company have one of the finest make-rooms in the province, fitted with all the latest conveniences, which the energetic manager keeps in a condition most pleasing to the eye.

The present icing room will be remodelled and an ice chamber installed before another season opens, which will give the company equipment of which they may well be proud.—J. B.

Advise the Patrons on Care of Milk

D. J. Cameron, Instructor for Lindsay District.

Makers can bring about much improvement in the milk supply through talking with their patrons. They can advise patrons on the care of milk. The maker is the man who can accomplish most in this respect if he goes about it in the right way.

Some makers continue to take in poor milk, knowing that it is wrong, but they wait for the instructor to come around to handle this matter. I have visited patrons who were sending in poor milk and the maker was saying nothing to the patron about it. In some places the patron would have made improvements had he known it was needed.

Dairy Industry in Manitoba

J. W. Mitchell, Prof., Dairy Husbandry, Manitoba Agricultural College.

I should like in my opening remarks to give some idea of the extent of the present time. The following may be taken as the quantities of butter and cheese manufactured during the year 1909:

Dairy butter 6,000,000 lbs.
Creamery butter 2,613,595 lbs.
Cheese 1,451,824 lbs.

It is a difficult matter to estimate the quantity of dairy butter produced, but some facts we do know show considerable light upon the subject. Over 3,000,000 pounds of dairy butter were marketed by farmers during 1909. This or its equivalent was used in the Province, and as the population of the Province is, roughly speaking, about equally divided between town and country, it is a question if there was as much dairy butter marketed as was consumed in the homes of the producers. Hence we regard butter produced as a very conservative estimate. The estimate as to the quantities of creamery butter and cheese produced are practically correct, as we have on file reports from the major portion of the factories, and

*Part of an address delivered some weeks ago before the Dairy Convention at Winnipeg.

these include all of the largest of them.

In addition to the butter and cheese produced there is a large quantity of milk and cream consumed as such, and as the town and city population increases, our dairy farmers derive a very considerable revenue from the milk and sweet-cream trade. For this reason, it was thought advisable to devote a portion of the time of this conference to the consideration of this phase of our dairy industry.

OUTPUT IN 1909.

The total output of the cheese factories during 1909 was practically the same as that for the previous year. There was, however, a very substantial increase in the make of creamery butter, it being in excess of that for 1908 by about 745,000 lbs.

The cheese industry is necessarily limited to the more thickly settled portions of the Province, where a reasonable quantity of milk is obtainable within a comparatively small radius. Nevertheless, without any extension of the area now included in the cheese districts and without any increase in the number of cows whose milk is used for cheese-making purposes, we could, under improved conditions, easily double the quantity of cheese.

We sent out report-forms to all of the cheese factories and creameries, and in the time we asked for the number of cows from which milk and cream was supplied. This question was answered by nearly all of them, but according to reports from some 17

the average production of milk per cow, during the factory season, was 1,823 pounds. The average length of season of these 17 factories was 5 1/2 months. We feel quite safe in saying that the average yield of these cows falls somewhat below 3,000 pounds per annum, and moreover, we believe that the average of these cows is quite equal to that of the cows throughout the Province.

As to the Manitoba cheese, where the milk is properly cared for by the factory and the conditions for manufacturing and caring for the product are right, the cheese is of the finest quality. In richness, the milk is as good as the average of that in Ontario, and produces a rich, full flavored cheese of fine quality, where suitable conditions prevail. But unfortunately these do not prevail in as large a measure as we should like to see them. A marked improvement in the quality of our cheese was noticed last year, as the season advanced, and this was due in no small measure to the good work of our instructor, Mr. Villeneuve.

CREAM GATHERING CREAMERIES.

In the major portion of the Province, the form that co-operative dairies has taken, and must of necessity continue to take, is that of the cream-gathering creamery, as it can serve a much larger area than can a cheese factory. We hope as time goes by to see a much larger percentage of our butter made in creameries. Co-operation is the history of dairying in all of the older dairy countries of Canada and the world, and this for several reasons. In a well equipped, well managed factory, the superior quality can be maintained, and the losses in manufacturing are usually not so great. The product is better cared for until it is marketed, while the retail advantages accruing from co-operation are of inestimable value. It is our intention to encourage the establishment of creameries wherever the circumstances warrant it, but at the same time we are not favorable to the idea of establishing creameries in the close proximity to each other or in localities where they are not likely to thrive.

Centralization has been the tendency during recent years, in connection with our creamery business. This is forcibly illustrated by the fact that to some six of the largest creameries in the Province is to be credited about 50,000 pounds of cheese manufactured during 1909—less than 25 per cent. of the creameries produced between 75 and 80 per cent. of the creamery butter manufactured.

Centralization has its strong and its weak points. It has all the advantages accompanying the manufacturing of butter on a large scale, but one problem that offers itself for solution is how to reach the individual patron and make him feel that he has an interest in the product until it reaches the consumer. He must feel this, else he is tempted to be satisfied so long as his cream is accepted, and this would, in the long run, tend to lower the quality of our creamery butter.

To all factory operators, we would say that assistance in solving the problems of the economical production of milk and the care of the milk or factory or creamery, are advantages that are rightly supposed to associate themselves with co-operative dairying, and consequently they imply duties and obligations devolving upon the management of our factories.

(To be continued next week.)

Canadian Cheese and Butter

The quality and condition of Canadian cheese last year was quite up to the average. The only complaint we have to make is that we consider that the factorymen are getting too high a price for their goods, but we sequence of this is the natural course of values throughout the world.

The Canadian butter business has almost disappeared, as far as the English importers are concerned. The account given us is that your own home quantity and that a considerable

quantity of cream has been exported from Canada into the States.—Price & Parker, Ltd. Bristol.

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