

Cheese Department

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

Women Excel in Cheese Making

Miss Mary and Agnes Morrison of Newry, Ont., have been probably the most successful cheese makers in Canada. Their grandmother made cheese in Scotland. Their mother learned



Miss Agnes Morrison

from her, and the girls learned from their mother. They came thereto of a cheese making family. Their father was a blacksmith and came with his wife from Scotland and settled first in Lower Canada, and then moved to London Township, Middlesex County, where the two girls were born. The family moved to Newry in 1867, and Mrs. Morrison started the factory there.

When the girls were old enough they began to help in the factory, and always worked at home, except one season when Miss Mary worked in a cheese factory in London Township. They have not had the privilege of a course in a dairy school.

WON MANY PRIZES

The Misses Morrison have during their cheese making career won over \$1,000 in cash prizes for finest cheese at Canadian and other exhibitions, besides numerous silver cups, medals and so on. They have altogether 15 medals, two trophies, one silver water pitcher, and have won twice, 1908 and 1910, the Cheese Buyer's Trophy offered by the Dairymen's Association of Western Ontario. Had they retired in business and won it the third time it would have become theirs permanently. This cup was offered in 1903 and up to this year the Misses Morrison are the only cheese makers who have won this cup two different times. To the regret of the cheese making public as well as that of their factory patrons these ladies retired from cheese making in the fall of 1903, having sold their factory.

The output of the Newry factory averaged about 75 tons of cheese a year. Since 1896 the milk at the Newry factory has been paid for by method of dividing the proceeds has always given entire satisfaction. Their factory has always been a model of order and cleanliness.

THEIR MEDALS AND TROPHIES
The following medals and trophies have been won by the Misses Morrison:
Five gold medals at the Ottawa Fair, 1896, 1897, 1901, 1903, 1906. These medals are shown in illustration on this page, two at the right and

two at the left, and one at the top of the lower trophy.

Two gold medals at Toronto Exhibition, 1887 and 1896. One at each corner at the top of the illustration. One gold medal at London Exhibition in 1881, given by the Agricultural and Arts Association. This medal is at the foot of the large trophy, and has a milk can engraved on it. This was the first medal won by Mrs. Morrison, their mother.

Three silver medals at London Exhibition 1892, 1894, 1897. One silver medal at Toronto Exhibition, 1901. These four medals are shown in the illustration, one at each side of medal with the milk can on it and one at each corner of the lower trophy.

One bronze medal won at the World's Fair, Chicago. This medal is not shown in the illustration.

One bronze medal at Sherbrooke Exhibition. This is not shown in the illustration.

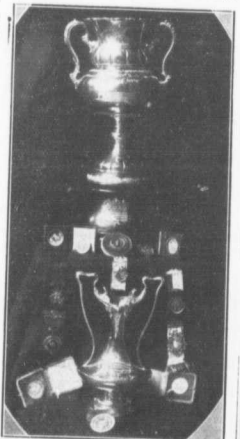
One trophy, the large one in the illustration, won three times at Toronto Exhibition 1905, 1906 and 1907. One trophy, lower one in the illustration, won at Ottawa Exhibition, 1902.

A silver water pitcher on stand, won at Listowel Fall Fair.

Dairy Notes

In addition to exhibits of sculptured butter at the National Dairy Show, the actual work of making the figures will be demonstrated by two Chicago artists who have been engaged for the entire show. They will work upon a raised platform in plain view of the audience from all sides. After the figures are completed they will be placed in the big refrigerator.

The mammoth cheese weighing 4,000 pounds to be shown at the National Dairy Show at Chicago is a mere baby compared with the cheese which Canada exhibited at the World's Fair at Chicago. The cheese shown by Canada at the World's Fair, weighed 22,000 pounds, that is, it was 5½ times as big as the cheese to be shown this year at the Dairy Show. American makers can boast of their great cheese but Canadian cheese makers still held first place when it comes



Rewards of Skill in Cheese Making?

The trophies and medals shown in this illustration were all won by two ladies, the Misses Morrison, of Perth Co. Ont., as awards for cheese exhibits at Canadian, English and American exhibitions. A list of the trophies illustrated is given in the adjoining article.

to making large cheese.

The Brockville Cheese Board, at its last meeting, followed up the suggestion made by Mr. Everts, two weeks previous, that the Board should appoint a deputation to confer with the Canadian reciprocal committee relative to a reduction of duty on dairy goods entering the United States and passed a resolution moved by Mr. J. H. Singleton, seconded by Mr. David Thom, that the board appoint President Leggett, Auctioneer Everts and Secretary, J. B. Wilson, a delegation



Miss Mary Morrison

to represent the Board at the approaching conference.

I am a weekly reader of Farm and Dairy and would not like to be without it. Mrs. H. W. Hamilton, West Monkton, Ont.

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