

## Cheese Department

Makers are invited to send contributions to the Cheese Department for the purpose of exchanging information and to suggest subjects for discussion. Address your letters to The Cheese Makers' Department.

### Dairy Instructors Meet

The Dairy Instructors and Sanitary Inspectors for Western Ontario met at Woodstock on Friday, June 12th. They visited the Innerkip and Bright factories during the afternoon. These factories make about 200 tons of cheese during the season. They are well equipped and well managed. Mr. E. M. Johnston has charge of the Innerkip factory, and Mr. R. Johnston has charge of Bright. When going to these factories the first thing that attracts attention is their neat, clean, tidy appearance, and beautiful flowers blooming in all the windows. Everything is in its place, and there is a place for everything.

The scales, weigh cans, vats, agitators, pails, hoops and presses, and everything in and about the factory are shining like new. The walls and ceilings are nicely painted, and the makers say it is no trouble to keep things in good shape by giving everything the proper attention each day.

This is one of the best dairy sections in Western Ontario and there are several other factories in the neighborhood well equipped and well managed. Practically all the factories in this section are pasteurizing the whey and sending it home sweet and clean to the patrons. Bright factory was one of the first to adopt this system of pasteurizing the whey, and the patrons were so well pleased with the system it was quickly taken up by the other factories in the section. In conversation with several of the Directors of these factories they say they would not think of again returning the whey without pasteurizing. They consider they are well repaid for the cost in the increased value of the whey, in the fact that the cans are so much easier to wash and that they receive the whey sweet and clean. The tanks of both factories are emptied each day of any whey which is left over and cleaned. The acidity of the whey going into the patron's cans in the morning is about 23 per cent. to 25 per cent. No wash water is allowed to go into the whey tanks.

At Innerkip the Ontario Department of Agriculture put in last year an experimental sewage plant which is working well, and disposes of all

the wash water. At Bright, the wash water is drained away through a closed drain to a sewage box, a considerable distance from the factory. An interesting item in connection with Innerkip factory is that for a number of years they have been troubled almost constantly with a yeasty fermentation of the curd, which often gave the cheese a bitter and fruity flavor. This trouble was investigated some years ago by Professor Harrison and was completely solved. He overcame the difficulty without success. Last year, however, as soon as the whey was heated up to a temperature of 160 degrees before being returned in the patron's cans, the flavor disappeared, and up to the present time has not returned in one single instance. The organism which apparently was causing this flavor was being grown in the whey from day to day, and became widely distributed through the medium of the patron's cans. This seems quite conclusive evidence that the whey is heated to a temperature of 160 degrees, and the tanks kept clean, the chances of bitter or yeasty contamination of the milk is very slight. Professor Harrison suggested that recently at the time of his investigation but it was not then acted upon.

The Bright factory spent last year about \$1,000, on the installation of a modern cool storage room, and the patrons consider the money well spent and the results very satisfactory. The outside changes of temperature have now no effect on the quality of cheese. The tanking factory has not an ice cool curing room, but their room is so well insulated (walls four feet thick) that the temperature never rises above 64 degrees in the hottest weather, but is usually kept from 58 to 60 degrees. The cooling curing room at Bright is also kept at 58 to 60 degrees. The cheese at both factories were of good uniform color, and of good texture and well finished.

After an hour spent at each factory, the instructors left for Guelph where on Saturday forenoon, they had the opportunity of seeing the experimental cheese and butter made at the Dairy School during May. This was good work and some very interesting points were brought out. Thanks are due Professor Dean and his staff for the way in which they tried to make the day one of interest and profit to the instructors.

Mr. Fulmer of the Chemical department very kindly tested and corrected the glassware which the instructors use in their work. The work of instruction was thoroughly discussed, and further lines of work mapped out, and all felt that the two days spent together was a source of help and profit.—Frank Hens, Chief Dairy Instructor, Western Ontario.

### Soaked Curd

They are having trouble in New York State with what is known as soaked curd. In order to obtain a soft cheese for the local trade many makers have practised heating the curd to as high as 110 to 112 degrees and then soaking the curd in cold water for 15 or 20 minutes. A soft cheese results and a heavy yield. While considerable fat is lost in the process, additional water is incorporated in the cheese giving it a soft character.

The trade is up in arms against this practice. Some place it in the same class of adulteration as adding water to milk and others say that any maker who cannot make soft cheese without resorting to this process should not be allowed to make cheese. The practice is largely confined to New York state, and the cheese of that state is getting into disrepute because of it. It is not followed in Wisconsin and Wisconsin cheese is

gradually replacing that from New York state in the home market.

The practice seems to be an extreme development of the washing curd. Washing curds made from bad-flavored milk, will help to remove the bad flavors. With normal milk washing is unnecessary. The New York State makers seem to have carried the process too far and not only washed but soaked the curds in water. Cheese made in this way has poor keeping qualities, due to the removal of a large part of the milk sugar, and the consequent dearth of lactic acid forming material. It seems to be a case of overdoing the moisture question in cheese just as some butter-makers have done in butter. The practice is as reprehensible in the one case as in the other.

### Peterboro Cheese Board

The Peterboro Cheese Board met on Wednesday last. Buyers Watkin, Fitzgerald, Kerr, Cook, Morton, Weir, and Gillespie being present. There were 4,561 cheese boarded, all but 70 of which were sold on the board. The ruling price was 115-16 cents. Mr. Riddell is president, in a short address said that the board stood for well-cured cheese. There had been some dissatisfaction among the different factories owing to a feeling that they did not get a good price for their cheese as they were entitled to, considering the quality of cheese. Other boards have been getting a slightly higher price and they could not reasonably think they should not receive as much for their product. The board adjourned for two weeks.

### Is Our Cheese Trade in Danger?

Some cheese exporters who have recently returned from Great Britain are apprehensive as to the future of the Canadian cheese trade. One exporter declared that the glory of the Canadian cheese trade had departed and that it had seen its best days. The reason assigned for this is that New Zealand is fast becoming the caterer to the requirements of the British market, both as regards the quality and price and that Canada instead of maintaining her pre-eminence as the chief exporting country, would have to take a second place.

All this is serious enough if it were true. But is it the fact that New Zealand is fast replacing Canada in the cheese markets of Great Britain? True she has greatly increased her exports of cheese in recent months. But even if she has it is at all reasonable to suppose that a country with only about 800,000 people, a large number of whom are engaged in other pursuits than dairying, could successfully supersede Canada in the industry of which she has made one of her people make a specialty. One cannot but think that these exporters are troubled with a disordered mind, or are trying to bring influences to bear on the market that will enable them to buy at a lower figure.

About a month ago Canada was favored by a visit from Mr. D. Cudde, Dairy Commissioner for New Zealand. He was on his way home from a few weeks sojourn in East Britain, where he made a close study of market conditions and the outlook for New Zealand dairy products. To the writer he stated that the recent increase in New Zealand's exports of cheese was largely of a temporary character. He was of the opinion that the market for cheese there had reached its limit and was more likely to decrease than increase. Moreover, he stated that he had examined a great many Canadian cheeses when in England and they were of choice quality. Canada has New Zealand beaten as to the quality of her

cheese products, Mr. Cudde said, and there was no possibility of New Zealand ever being able to supersede her in the British market. New Zealand can beat Canada only on butter and we gathered from his remarks that on his return to New Zealand he intended to advocate the production of more butter and less cheese as that would be the line of least resistance so far as Canadian competition is concerned. This is the opinion of a New Zealand expert, whose special mission was to study the British market and advise the people in his own land accordingly.

There is another strong reason why New Zealand will not become the factor in the cheese trade that some of our exporters are apprehensive of. New Zealand is a long distance from the market and it is reasonable to suppose that the more concentrated form her products can be exported in the better. Butter is much more concentrated product than cheese. The same value in butter can be carried at a much less outlay for freight charges than cheese. On the two counts, therefore, Canada's dairy quality as compared with that of New Zealand cheese, and her advantage over the latter in freight rates—this country, which would seem to have little to fear from the competition of New Zealand cheese in the British market.

While we believe this to be true, we would not for one moment minimize the importance of maintaining the high quality of Canadian cheese products. Canada has obtained the control of the market by strict attention to quality, and it is only by this means that the pre-eminence in the British market can be retained. The splendid systems of instruction, now being carried on by the Quebec and Ontario Departments of Agriculture and the general oversight over the trade maintained by the Dominion Government, can have but one effect, a continued improvement in quality. It is well to remember that Canada had obtained a strong foothold in the British market before these elaborate systems of instruction and supervision were inaugurated. If so much was obtained without them what are the possibilities, with these elaborate systems in operation year after year. One can hardly conceive of retrogression being possible.

The instruction system is gradually reaching out beyond the factory and the maker to the source of milk supply. A better quality of milk means a better quality of cheese. With these agencies at work and a stronger desire on the part of dairymen generally to follow instructions, the trade need have little fear but that the quality of our cheese products will be maintained and improved.

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