

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 your letters to The Cheese-Maker's Department.

New Zealand Visitor Here

Mr. O. Cuddie, Dairy Commissioner for New Zealand, was in Toronto last week on his return from Great Britain here. He left his native land last December, coming by way of England, where he spent some time looking into conditions affecting New Zealand's growing dairy trade. He made a close study of market conditions, the quality required and the best form in which cheese and butter could be presented to attract customers.

He was well pleased with the reception New Zealand butter is receiving. It sells for more than Canadian and is more popular than Danish in the British market. New Zealand cheese has been cutting a larger figure in that market the past few months, but Mr. Cuddie does not think it will ever be a very large factor in Britain's cheese exports. The high price induced a larger make in New Zealand last season, but this is largely temporary. The out put is not likely to increase much beyond what it is at present.

Mr. Cuddie speaks very highly of

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the position of Canadian cheese in England. It controls the market. The lots he examined across the water were of very fine quality. If Canadians continue to send over this high quality no other country will ever be able to wrest the market from them.

All New Zealand cheese and butter is graded before shipped. This is of great advantage to the trade. No maker likes to have his product grade below first and consequently puts forth every effort to have his quality right. The cream gathering system is growing in the Colony and preparations are being made to conduct it in the very best way. Considering the advantages of this system, in less cost of hauling as compared with the whole milk system, and the value of the sweet skim-milk retained at home by the farmer for his stock, Mr. Cuddie does not think it wise to block the system, though it may have an indirect effect upon the quality of the butter. He is making an effort to have creamery men starting in this line begin right. Cream-gathering butter has scored high enough to be placed in first grade, though not as high as the very best whole milk creamery butter.

From what he could learn of conditions here and our system of hauling cheese and butter, Mr. Cuddie does not think that grading, as they have it in New Zealand is feasible. In that colony, the dairy centres are not far removed from the shipping centres. It is different here. Factories are numerous and so situated that it would be difficult to devise a system of grading that could be worked out satisfactorily.

Mr. Cuddie spent several days with Dairy Commissioner Riddick, whom he knew well, when the former was in New Zealand some years ago. When in Toronto, he visited the City Dairy Company's premises and was greatly impressed with the facilities that organization has for handling milk for the city trade. There is nothing like it from a sanitary and hygienic point of view in his country, nor on so large a scale. After spending a day at the Ontario Agricultural College and a couple of days among the cheese factories in Oxford County, Mr. Cuddie started for Vancouver, via Chicago and Winnipeg. He expects to arrive home in June.

Criticism of Director's Report Provincial Laboratory, Que.

(Continued from last week.)

But these delicate Rennet tests are impractical for daily use. A manufacturer of Rennet may regularly have his Rennet tested in this scientific way; it would, however, be much too expensive for the consumer, who furthermore does not care at all for the composition of his Rennet, but only asks: "Is this Rennet capable of giving me good curd for cheese?" The next point of criticism concerns the making of Rennet. The report says, (page 311) "Rennet is an extract from the inner linings of the stomachs of calves or pigs. The membranes are salted, dried, and then put in barrels or boxes for keeping, transportation and sale. To make the Renet, the membranes thus treated are put to steep in water, sharpened with a little spirit of salt, and more or less with vinegar. The inside is scraped, and the acid neutralized, then decanted and clarified, and a strong proportion of brine, necessary to its keeping, is added to it." This is the purest and most generally used to keep it salt in the state of brine. Three preservatives are generally used:

marine salt, boracic compounds, and essence of cloves."

It is quite possible that this is a method of making Rennet, although unknown in Europe, and from a technical standpoint there are a great many objections to the manufacture of Rennet, following the above directions.

A few remarks concerning this method.—1. All practical methods to extract rennet employ a salt solution for extraction: the salt is used for extraction purposes. Says J. Thoni, the Swiss bacteriologist and cheese expert in his Etudes bactériologiques sur les caillottes de veau et de la presse, 1906. "The commercial preparations of rennet are obtained through extraction with a solution of salt in water, to which is added an antiseptic (Boracic acid) to make sure of conservation."

2. The use of Essence of Cloves as a preservative is somewhat astonishing, for the strong odour would have a disastrous effect on the quality of Cheddar cheese. Should a cheese-maker like to place in first grade, with essence of cloves in it, he may do it, but the probability is that he would find no market for his cheese. The method of making rennet which gives the best results is as follows:

The calves' stomachs are dried and kept in a dry place for three months. After that time they are cut in small pieces and extracted with a 5 per cent. solution of acetic acid. This solution of rennet can be used, but in order to concentrate it, marine salt is added until a gray brown powder is precipitated. This powder contains so much rennet that 1-30 of an ounce is sufficient to coagulate 1,000 lbs. of milk. As it is not customary to sell such a strong product, it is again diluted until 3 ozs. of rennet are sufficient for 1,000 lbs. of milk. To this rennet is added boracic acid in sufficient quantity to preserve it from bacterial action.

(Continued next week.)

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