

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.

Chatty Letter from Oxford

Henry Cotton Oxford Co., Ont.

The prospects for the make of cheese at our factory for the coming season is very good. We have made more butter this winter than we have ever made during the same time any previous year. We intend to make butter until May 15. This gives the farmers an opportunity to keep their skin-milk at home and thereby give their spring calves a good start.

In some parts of our community the number of cows has been reduced, but in the larger number of the farms the number has increased.

to operate and keep clean and not cost too much, that milking machines will revolutionize the dairy industry. With hired help so hard to procure, these machines will help us to solve the labor problem.

Canadian Cheese Highest

Editor, Farm and Dairy.—In looking over the Farm and Dairy of the issue of April 24th, I notice an article in the Cheese Department by "One of the Boys," which starts with this sentence, "So, New Zealand is beating us out on cheese quality." I do not know on what grounds that remark is based. Perhaps it is because some statements have been going the rounds of the press that New Zealand cheese is selling higher in Great Britain than Canadian cheese some explanation.

At certain seasons of the year when only New Canadian cheese is on the market and is selling in competition



NOTHING in cheese making is more important than **salt**ing the curd.

The flavor—even color—smoothness—keeping quality and market price—all depend on the way the curd is salted, and on the salt used.

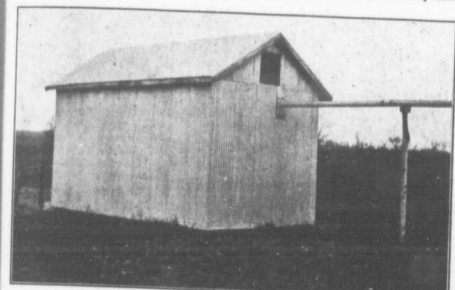
WINDSOR CHEESE SALT

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Windsor Cheese Salt is cheapest in the end because it goes further.

72C



A Why Tank Such as This is an Advertisement to the Factory

This steel covered whey stand is in connection with the Mountain View Cheese Factory in Prince Edward Co., Ont. Is it not some improvement on the old elevated wooden tank that still disgraces so many cheese factories in Ontario?

I have visited a number of patrons, and I find that the cows are coming out of the stables in excellent condition. The farmers had an abundance of feed this winter, and judging from the amount of butter we are making and the appearance of the cattle, they are evidently using it. The out crop was very heavy last year, and although harvesting conditions were not of the best, the oats have made excellent feed.

There is a decided tendency on the part of the farmers to go into dairying more extensively. This is due to several causes. The first and most important from the viewpoint of most of the farmers was the price paid for milk last year. We paid shareholders \$1.0087 a cwt. and non-shareholders \$1.0064 a cwt. during the cheese season. When we consider that this milk is half right from the farmer's door to the factory and the pasteurized whey returned to his farm, these are pretty good prices for milk.

These patrons who sent milk or cream for butter were still better off. The average price for butter for the winter season was \$1.26 cents.

Another cause of increased dairying is the advent of the milking machine. There are several farmers in our vicinity who have installed milking machines. The machines are working satisfactorily so far. Many farmers are visiting the places where these machines are installed, and after being in conversation with a large number of farmers I cannot fail to notice the favorable impressions these machines are making. I believe if we can get a milking machine that will milk the cows out clean, have no unfavorable effect on the cows, be easy

with "old" New Zealand, the old cheese naturally has the preference in the matter of price and for a month or two New Zealand cheese frequently does sell higher than Canadian on that account; but at the present time almost quality Canadian cheese is selling for nearly a cent a pound higher than New Zealand cheese.

New Zealand cheese has one advantage which Canadian manufacturers would do well to take note of. In the first place the climate of New Zealand is comparatively cool, and most of the cheese is practically cool cured. No matter how green it may be shipped from the factory it takes about two months before it can reach the consumer in Great Britain. It is carried on its long voyage to England at a cool curing temperature. It arrives in Great Britain during the cold weather, and is therefore never exposed to high temperature, and is never offered to the consumer in a green condition.

Canadian cheese is not now required for winter consumption as it was before the New Zealand cheese came on the market in such large quantities. Canadian cheese goes into direct consumption more than ever it did, and for that reason it should be better cured in the factory. That is why the practice which is becoming so common in late years of shipping cheese in a very green condition is so harmful to our trade. It is the most suicidal practice I have ever seen followed in connection with any industry. If the cheese were better cured the demand would be greater and the price higher than it is.—J. A. Rudlick, Dairy Commissioner, Ottawa, Ont.

Ye

ADV. MAN.

q Here's a tip for you to get your copy in shape and in early for June 5th.

q 'Tis our great 5th Annual Farm Machinery Magazine Special Number—more than 16,800 going out to prosperous Dairy farmers almost exclusively.

q Press days May 28th to 31st

Adv. Dept., Farm and Dairy

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