

IS THE FACTORY SYSTEM OF CHEESEMAKING PROFITABLE IN CANADA ?



HAT cheese factories are profitable in the United States there can be no question. Their rapid multiplication, and the large amount of business done by them, prove this. Our American neighbors are too shrewd to pour water into a tub full of holes. Their proverbial hankering after the "dollar" is good security against their pushing doubtful enterprises on an extensive scale. It has, however, been predicted by some of the Agricultural journals on the other side of the lines, that when the inflation of the currency ceases, and things come down to the gold standard, factory cheese-making will not pay.—During the past season, 20 cents per lb. was the average price of cheese as sold by the factors. But this was in reality only about 9 cents in specie. Regarding the other 11 cents as fictitious, it has been prophesied that on the subsidence of the currency, a collapse would be suffered by the cheese men. On the other hand it is urged that the factory business paid a good profit before war prices set in, and on the settling down of all things to the gold level, it will still be found profitable.

Our money market having been undisturbed by fluctuations in the value of the circulating medium of commerce, we are in a position to take a calm and sober view of the cheese business. Last year 9 and 10 cents per lb. were obtained for their cheese by Canadian factory makers. This year, in consequence, no doubt, of the established reputation of the article produced, an invariable price of 10 cents has been, and there is little doubt will be given, for what is manufactured in this country. It is not easy, from the newness of the business in Canada, to come at an exact calculation of cost and profit. Only an approximate estimate can be arrived at. At present prices, the Ingersoll Cheese Factory, carried on by Mr. Harris, will yield a profit of from \$1,800 to \$2,000, after making a liberal allowance for working expenses, interest on investment, wear and tear, &c. With but little additional outlay, however, for premises, &c., and an extra cost of about \$2 a day for working expenses, a ton of cheese per diem could be made, and then the profits would be more than doubled. If we take the smaller factory, carried on by Mr. Galloway, we find that he is allowed \$1 per 100 for manufacturing the cheese,

and that about 30 tons will probably be the season's work. This gives the manufacturer \$600. There are four partners in the investment of about \$2,000. At present prices, they will net about \$750. Allowing 12 per cent, for interest, wear and tear, &c., each partner will have a profit of \$125. If Mr. Galloway were the only party interested, he would have, after allowing for interest, &c., \$1,100, from which there would be scarcely any deduction, as the help is furnished by his own family. Judged by these bare estimates, cheese-making is much more profitable than ordinary farming. But these rough calculations do not fully represent the case. The cheese-factor himself keeps a large proportion of the cows from which the supply of milk is obtained. If he debits the factory the usual price paid others for the milk, he credits himself a profitable return of one of his farm products. Besides this, he raises a variety of crops, and these enhance the gains of his business. We hope to be able ere long to give the creditor and debtor side of factory-cheese-making in full detail. Mr. Galloway has promised to send us at the close of the season a minute account of his experience, which we shall take pleasure in publishing, as an example and guide to others.

We have no doubt that it is equally profitable for the farmer to sell his milk to the cheese-factor. It certainly pays better than to manufacture either butter or cheese at home. Cheese, the product of private dairies, never brings so good a price as the factory article, mainly for the reason that however carefully made, the home manufactured cheese is not of uniformly good quality. At present, while factory cheese brings 10 cents per lb., that made in private dairies only brings 8½ cents. The labor of cheese-making is great, and presses very heavily on the female members of the farmer's family. Were factories in operation within reach, it would pay better to take the milk to them, pay 2 cents per lb. for its manufacture into cheese, and sell at 10 cents, than to make cheese at home and sell it for 8½ cents. It admits also of easy proof that it pays better to send milk to a cheese factory than to retain it for the purpose of butter making. Twenty cows will average milk enough to make 44 lbs. of cheese per day. The same milk made into butter, will only yield 12 lbs. of the latter article. A patron of Mr. Galloway's tested the two courses. He made butter from the milk of ten cows for one month. The proceeds of