

MILK FOR CHEESE FACTORIES

By J. A. RUDDICK.

The patrons of a cheese factory have a direct financial interest in supplying only good pure milk, free from taints or bad flavours. The greatest amount of care and skill, with which the cheesemaker may do his work, will not enable him to make a superior quality of cheese, or to secure the largest yield of it from milk which is not in good condition.

Generally the patrons suppose that they do furnish milk in good condition, for the simple reason, that they are not able to detect anything wrong with it themselves, and are not willing always to accept the judgment of those who are specially trained in examining and handling it. One learns to judge milk, like anything else, very largely by comparison, so that the patron who handles only his own milk, is not able to decide as to its suitability for the making of finest cheese, as well as the manager of a factory who daily compares many different samples.

A great deal of stress is laid upon the importance of preventing patrons from delivering milk which has been watered, or from which cream has been taken, yet it is safe to say that for every dollar which is lost to the honest patrons through such dishonesty, there are one hundred dollars lost as a result of some patrons furnishing milk which can neither be made into the finest quality, nor the largest quantity of fine cheese per 100 lb. of milk. The maker in charge is quite within his rights, and is protecting the interests of the careful patrons, when he rejects all milk which, in his judgment, is not fit to make cheese of the highest quality. Unfortunately, this practice if pushed to the full extent would, at present, curtail the supply of milk at many factories, where an unbusinesslike competition induces the makers to accept, without question, any milk, which comes to them from the area served by a neighbouring factory, at which it may have been refused because of its tainted condition. If the patrons supporting a factory only realized that any one who joins them under those conditions is very likely to cause them serious loss, it is quite certain that this sort of thing would soon be stopped.

Milk may become tainted from:—

1. Feed unsuitable for milking cows.
2. Injudicious feeding.
3. An impure water supply.
4. Want of salt by the cows.
5. Absorption of odours.
6. The germs which get into the milk during and after milking.

FEED UNSUITABLE FOR MILKING COWS.

There is in Canada an abundance of good wholesome food available for cattle feeding purposes. The natural pastures are, on the whole, excellent, and it is only in limited districts, or at certain seasons of the year, that trouble is experienced with weed flavours. Among the cultivated foods, turnips and rape are two prominent exceptions to the rule of suitability which applies in general to Canadian fodder crops.