

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: Letterbox The Cheese Maker's Department.

A Buyer Views Cheese Prices

Editor, Farm and Dairy.—Mr. Chas. Macfie's letter in the Sept. 1 issue of Farm and Dairy probably voices the sentiment of a great many factorymen and farmers who supply milk to the factories. In my 25 years' experience in the business, continual discontent has been a marked feature of the producers of milk. For a great many years they had good cause to complain. Prices ruled so low that it was difficult to understand how profits could be made at the time ruling prices for cheese. Prices varying from six cents to eight cents a lb. were ruling for years together. It was easy, therefore, to understand the discontent of the producers of milk at that time.

In recent years, however, we have had a continuation of extremely high prices; so high in fact, that other countries, notably New Zealand, have been induced to go extensively into the business. As a result we are now forced to meet the competition of an alarmingly increased production from that country, each year showing a great increase over the production of the previous year. To show what they have done, we may mention that in the season ending 1901 New Zealand exported to Great Britain 66,000 cheese. In the season ending 1910, they exported over 700,000 cheese, and this large quantity has taken the place of just that many Canadian cheese.

NO PROFIT FOR IMPORTERS

These cheese arrived in such large quantities in Great Britain during the winter and spring of this year that Canadian cheese have found a very poor market there. Importers into Great Britain universally complain that they have been absolutely no margin of profit this year and that the Canadian cheese have been handled without any remuneration whatever to the British importer.

To show the extent to which the market has been occupied by New Zealand, making it impossible to dispose of Canadians as freely as formerly, we will give the figures of stocks at three of the most important ports of Great Britain on the 1st of September this year, as compared with the 1st of September a year ago:

	1900.	1910.
Bristol	75,000	94,000
Liverpool	48,000	66,000
London	170,000	180,000

Total 298,000 340,000

And it is estimated that there are 90,000 boxes more in store in Canada than there were a year ago. Therefore, the total of Canadian cheese in sight at three ports of Great Britain and in warehouse in Canada is about 100,000 boxes more than at this date last year. In addition we are told that New Zealand will increase their production during their coming season 20 per cent. over the figures of a year ago. With such a largely increased stock in sight, coupled with the anticipated increase in New Zealand production, there is not much encouragement for dealers to pay higher prices than are now ruling.

As to the market being manipulated, as suggested by Mr. Macfie, a moment's reflection would show him that this was quite impossible. The great number of people engaged in the trade, and the great extent of country, both in Canada and Great Britain, over which these people are spread, would make it absolutely impossible to bring about any united action.—R. M. Buntyn, Mgr. Director Lovell & Christmas, Montreal.

Pure Culture

A pure culture made by using pasteurized milk is now recognized as almost a necessity in cheese making and is a great improvement over the old ordinary milk starter or none at all. Cheesemakers are each year becoming more familiar with pure cultures and are using good judgment in handling them. However, it is just possible that occasionally some makers may get a little careless in handling this culture, allowing it to become over-ripe or sour for flavor. If such culture is introduced into the milk the result will certainly be off-flavored cheese, perhaps not showing at the time of shipment, but in the buyer's hands later on, if the cheese are held. Impure cultures introduced into the milk will sow the seeds which are almost sure to cause off-flavored cheese.

We would urge that particular attention be paid to the cultures. As soon as signs of off-flavor are observed secure another. Cultures with an acidity of about 1 per cent. to .75 per cent. are usually in the best condition. All utensils which come in contact with the culture should be sterilized, as it is useless to pasteurize the milk for a culture and then allow it to become contaminated by coming in contact with unsterilized utensils.

Dippers with holes in the handles, or wooden paddles, should never be used for stirring a culture. A wire handled solid dipper is best. The thermometer should be sterilized by dipping in boiling water before coming in contact with the culture. The starter box may be made of galvanized iron or of wood and lined. If the water supply is short the culture may be cooled by suspending the can in the well.—Frank Hems and G. G. Publow in Bulletin 153.

Canadian Cheese in Britain

An interesting report on the British cheese trade has been made by P. B. McNamara, Canada's trade commissioner at Manchester, who says that Canada's cheese is finding a formidable competitor in meats, owing to the low price at which chilled and foreign meats are being marketed in Britain. This is resulting in an increasing consumption of meats and decrease in the consumption of cheese. However, the decrease is only in foreign cheese. In the last 10 years Britain's imports of foreign cheese fell off 58 per cent., and this season the imports of foreign cheese are less than last by 3,565 tons. Ten years ago the United States sent 26,000 tons of cheese to Britain, while this year the imports have amounted to less than 2,000 tons, and in the near future will fair to disappear altogether.

In the face of this the importations of cheese from the British colonies have increased, those of 1909 being a thousand tons greater than those of 1901. New Zealand is rapidly becoming Canada's greatest competitor. In 1905 New Zealand sent Britain only four per cent. of her cheese, while to-day that colony furnishes Britain with 22 per cent. of cheese. Owing to cold storage and improved methods, Canadian cheese has improved in quality from year to year, without any relapse in flavor, texture or color.

Late Fall Cheese

Proper provision should be made for curing the late fall cheese. The percentage of factorymen whose attention should be called to this matter may be small, but there are enough fall cheese neglected in this way to have considerable effect on the reputation of our November and later made cheese. The press rooms in some cases are not kept warm enough. The cheese, after being taken from the press, are placed in curing

rooms, the temperature of which goes far too low, and not sufficient care is taken to keep the cheese at an even temperature.

Even after two weeks, the cheese in some cases are not broken down. The color does not develop properly, the texture shows pasty, and the flavor in some cases turns bitter. Cheese of this character do not by any means come up to the high standard expected of Ontario cheese, and it is to be hoped that makers who may be guilty of neglect in this connection will make a special effort to take proper care of the late fall cheese and see that an even temperature of about 60 degrees is maintained in the curing room until the cheese are broken down.—Frank Hems and G. G. Publow in Bul. 153.

Dairy Notes

The mammoth cheese which is to be made for the National Dairy Show, Chicago, will weigh nearly 4,000 pounds instead of 2,000 as previously announced. It will be made on a flat car and taken to Chicago with appropriate ceremonies. It will be the largest cheese ever pressed.

The best thing a cheese maker can do is to have a daily journal and keep a record of every step in the process. He can then keep himself posted by comparing the quality of his work with the notes in his journal. Whenever he gets a good cheese it is possible to follow his journal and do the same thing over again and again.—A. W. Dumaine, Salt, Man.

A Case Of "Wooden Leg"

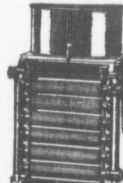
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