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The Canadian Cheese Trade.

THE letter of Prof. Dean, published elsewhere in this issue, is worthy of careful consideration by every dairyman. The mere fact that dairymen of Wisconsin are looking forward to a time when they shall surpass Canada in the quality of their cheese output, should be sufficient to stir our patrons, manufacturers and makers of cheese up along definite lines of improvement. The Professor's statement that there has been no material improvement in the quality of Canadian cheese during the past five years is a pretty strong one. But if we judge by the numerous complaints made by exporters and others as to the inferior quality of a great deal of the cheese made at our factories there certainly seems to be good ground for this contention. There may, however, be another way of looking at the matter. It is evident that the English consumer is every year getting more particular about the quality of food products he consumes, due largely to the fact that he has a larger range of qualities to choose from. Our lack of improvement may, perhaps, be due to this increased desire on the part of the consumer for a better article. While there may have been improvement in the quality of our cheese, that improvement has not kept pace with the growing demand for a better and more uniform quality of goods.

But, be this as it may, our dairymen must face these facts; that other countries are gradually improving the quality of their dairy products; that the consumer is becoming more particular about the quality of food he consumes; and that Canada will require to put forth every effort to retain the position in the cheese trade she now occupies and to keep up with this march of progress along the lines of improvement in quality. The first essential to improvement, in our opinion, is getting the raw material delivered at the factories in better condition. We quite agree with the Professor that some organized and determined effort should be made by the Associations and others interested to reach the patron, or the man who supplies the milk, and instruct him as to what his duties are in caring for this milk, so as to

produce the finest quality of product. We are not so sure that the annual meetings of factories could be so organized as to undertake this work. As a rule these take place during January and February, after the business of the previous year has been closed up. This would necessitate a large number being held at the one time, and it would require a little army of speakers to overtake the meetings at 1,200 factories in a couple of months' time. Then at so many of them there is so much business to be transacted, connected with the management of the factory, etc., that there would be very little time for an address or discussion. The plan is, however, well worth considering, even if only a portion of the meetings were reached during a winter. The holding of local conventions or special meetings of the factory patrons would help considerably. But after all this is done there still remains the patron who never attends any of these gatherings, and who very often is the greatest offender. As we have previously stated, we believe a large share of this educational work in connection with the patron could be undertaken by the maker, if he would perfect himself somewhat as to the requirements for the proper care of milk, etc., for cheese and butter-making purposes, and had a little more leisure so that he could pay a personal visit to such patrons. If our makers have now reached a point at which no further improvement can be made in the practical work of making, they could very well branch out and perfect themselves as to what the patrons' duties are, and thus bring about improvement in that direction.

We believe, with Prof. Dean, that the time has come when the skilled scientist must carry the work of investigation in cheese and butter-making away beyond the ordinary routine of making. The bacteriologist and chemist must lead in all investigation as to the causes which lead to bad flavors, etc., and open up the way for the maker and patron to follow. We include the patron, as it will be necessary for him, when the causes of the contaminating influences on milk are known, to adopt preventive measures. But until the dairymen of this country have the skilled scientist to lead the way they should try to help themselves.