

Cheese Department

Makers are invited to send contributions to this department, to ask questions and matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

Suggestions for 1912

B. J. Connolly, Oxford Co., Ont. Cheese-makers and manufacturers should now lose no time in looking after their plants to see that all machinery and other connections are in good condition for the commencement of the season's work. Improvements and repairs later on in the season greatly interfere with the maker in the discharge of his duties. While the cheese-maker is engaged in making preparations to carry out his part of the work in a proper manner the patrons should not forget to fall in line and see that their part is not neglected. They should make preparations to send milk in a pure and sweet condition to the factories.

The high average yield of the past few years, which is causing much concern, may be due to several causes. The principal one, as every cheese-maker is aware, is over ripe or quick working milk and a determined effort should be made to have no defect. Every patron of a cheese factory (not the few), should furnish himself with a thermometer and make the necessary preparations for cooling milk, commencing in the spring when his factory opens. He should cool the night's milk quickly to 70 degrees or lower. Seventy degrees will do for ordinary every day cheese making. It should continue until the fall when the weather will be cool enough to do the work for him. In the case of small patrons where only one can is used, the morning's milk should be cooled before mixing.

Our pain to you is common. The managers of condenseries, powder milk factories and dairy supply companies, give instructions to their patrons how they wish the milk cared for and their instructions are carried out to the letter. The cheese-maker gives instructions to his patrons how he wants the milk looked after and what the result? In a good many cases they consult their own judgment and do as they please. This should not be. They should give the cheese-maker a chance and I feel convinced that then we will be quite able to compete with other milk industries.

Another matter of importance is the delivering of milk at a season hour. Milk haulers should be very punctual in this respect. A cheese factory is like a grist mill and one cannot be accommodated at any hour. If the bulk of the milk is delivered at any certain hour—7.30, eight or nine o'clock, which ever the case may be—all milk haulers should make it a point to reach the factory not later than that particular hour.

REGULARITY PREVENTS TROUBLE.

The cheese-maker looks for and expects all milk in at that time and a delay of 15 or 30 minutes on the part of a milk hauler might cause much trouble. It certainly causes much worry and anxiety to the management. On Monday mornings milk haulers should arrange with their patrons to start 15 minutes earlier for their loads will be heavier and the milk being older will work more quickly. Early delivery will help the cheese-maker in making a good article of cheese.

The success of any business greatly depends on all persons interested doing their best to make it a success. As we are assured of good cheese prices during the coming season by men in a position to know, we should

all work together in making this season of 1912 the banner year in the history of the cheese trade in Canada.

Make Two Lots of Cheese

Dr. Connell, Kingston, Ont.

Milk is a perishable article of food, more so even than meat, hence the necessity for care in its handling. For many years now the doctrine of cleanliness in milking and caring for milk and of cooling, have been preached and the reasons, practical and scientific, pointed out.

Mr. Public, Chief Dairy Inspector for Eastern Ontario, has pointed out that it takes a half to three-quarters of pounds less of clean, well-cooled milk to make a pound of cheese, than it does of indifferent milk, and, further, that the pound of cheese from the clean, cooled milk possesses a better flavor and shows superior keeping qualities, hence is a more marketable article. In other words, cleanliness in milking and caring for milk, together with proper cooling, increases the value of every patron's output from five to eight per cent, surely an excellent return for the effort it costs.

Such facts as these, practical, reliable and incontestable, are put before the producers of milk, but yet some 60 per cent at least of producers send their milk to factories not in the best condition. Further, so far as the cheese makers have been mixing the good with the indifferent or poor milk to make his average article. The result is that the man who properly cares for his milk has been paying part of his earnings to the producers of milk of the indifferent or poorly cared for brand. That is, the careless milk producer has made a premium placed on his carelessness.

How long are the careful dairymen to stand this? Is it not time that they band together and insist that their milk should be made up separately and that they should get their full earnings? This is, as I see it, practical or economical.—Extract from an address.

Canadian Cheese Too High

Herbertson and Hamilton, Glasgow, Scotland.

We have to report a very small trade in our market in both Canadian cheese and butter during the season of 1911. The range of prices for our home make of cheese was generally under that ruling for Canadians, and the result naturally was that very few of the latter were heard of in our district, consumers here naturally giving the preference to home produce. Although we had an exceptional dry season, the make of Scotch cheese was a full average one, many of the dairy districts being well suited to withstand drought. Farmers on the lighter soils supplemented the scarcity of grass by liberal indoor feeding, encouraged to do so by the high prices ruling for the product.

Our experience of the quality of Canadian cheese the past season was on the whole favorable, and we consider this creditable to makers, when the adverse climatic conditions which ruled for so many months on your side are taken into account. There was an absence of inferior lots, and this may probably be the result of the labors of your dairy inspectors among the less careful makers. In the latter part of the season, we had complaints of some little slackness in the make; the New Zealand cheese arriving here at the same time, showed to advantage as against the Canadian in this respect.

We are going to have a very early start in the make of cheese here this season; some of our farmers have already (March 9), made a beginning.

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If there is a normal season so far as weather goes, we think the probability is that we shall see low prices ruling for Canadians, at least up till mid-summer, as the present extreme rates that cheese command have had the effect of curtailing the consumption among the great bulk of our working classes, and it will take some little time to bring on a demand sufficient to take up the quantities of cheese which will probably be available from May to July. At the same time, if our present labor troubles don't spread, the prospects on this side are for a busy year industrially, and this should ensure a free consumption of all provisions, in which cheese would participate.

In butter, Canadian has been uniformly too dear to admit of business here, supplies of Continental or Colonial being available all the time at lower prices. The few lots of Canadian which came here gave satisfaction in quality, and compared favorably with previous seasons.

The death occurred at Smith's Falls on April 5 of Mr. M. K. Everetts, one of the oldest and most prominent dairymen in Canada. Mr. Everetts was in his 80th year and has been engaged in dairying for more than 40 years. At one time he was president of the Eastern Ontario Dairymen's Association. In 1888 he built the first cheese factory in the county of Leeds at Frankville. For many years and until he retired a few months ago, he owned one of the largest syndicates of factories in Eastern Ontario.