

## Cheese Department

Makers are invited to send contributions in this department to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address: *The Cheese Makers, 1000 Bank Street, Toronto, Ont.*

### Factories Behind the Times

J. A. McGregor, Peterboro Co., Ont.

Paying according to the test of the milk as delivered to the Central Smith Dairy Company has been the great benefit to the building up of our factory. It has raised the quality of the milk supplied by patrons to a higher standard than it was before the practice of paying by test was adopted.

It is now 12 years since we adopted the system of paying by test. During this period, the milk has been steadily improving in quality. Patrons are coming to realize that this method of dividing proceeds is of great benefit to them and they are building up their herds in order to secure a better quality of milk.

Of course, there is always someone in any community who will complain about this method of paying for milk and who would rather pay by the pooling system. Paying by test, however, is away ahead of the pooling system, and the great majority of our patrons would not hear of doing away with the pay by test system. We divide the proceeds by the fat plus two method as recommended by Professor Dean.

It is a great wonder to me that there are not more factories on the Peterboro Cheese Board that pay by test. There is less than a dozen of the factories paying by this method. I wonder if it is the fault of the cheese makers, or if it is the fault of the patrons.

If patrons would think a little more about this matter, in all probability the cheese makers would be glad to do their part. My advice is to patrons to see to it that you get your legal rights when it comes to dividing the proceeds of the cheese factory. Any factory that does not pay by test is away behind the times.

### Important Question Discussed

W. M. McLean, Grenville Co., Ont.

"Why is the system of paying for milk at cheese factories according to its value not universal in Ontario?" Such is the pertinent question asked in an editorial in *Farm and Dairy* April 7th. The greatest reason appears to me to be that the majority of farmers have the idea that milk or kept for two weeks or one month, will not give a correct test. Another reason, I think, is that a great many of the cheese makers do not know how to test milk properly.

The test system was adopted in this district for the first time in 1896 and lasted until 1904, when it was dropped. From that date until 1909 the pooling system was in vogue. For the last two years we are again using the test system. We never use the straight test, but always pay by the "plus two" method.

### MOST SATISFACTORY METHOD.

Taking it all round, it is the most satisfactory way of paying for milk. Of course some patrons whose milk does not test very high are not satisfied, but the majority must be in favor of it, or they would not vote for it. A good many have the idea that milk that is low in butter fat has much cheese in it and that it will make as much cheese as richer milk. The figures that have been given us in *Farm and Dairy* of the experiment in the dairy school should be proof that the idea is wrong. The trouble is that a great many farmers do not read or read up these things. Our cheese maker was present at the Dairy School and he is very outspoken in his opin-

ion that the test is the only fair way to divide proceeds.

The reason why this method of paying for milk at factories was first adopted was that it would induce the patrons to take better care of their milk, and also would remove the temptation to tamper with it.

### CAUSE OF DISSATISFACTION.

The first three or four years after the test was first introduced in our district, it gave excellent satisfaction. Then we got a cheese maker who did not know much about making the test, and it finally became pretty plain that the milk was not being tested at all, but only marked off from an old test made the year before. The patrons lost faith in the test, and the result was that for four or five years they went back to the pooling system. It was voted on again last year for about the same reasons as it was in 1896.

In our dealings with farmers we find them just as liberal as any other class of men that can be found. One does not want what belongs to the other to have, but he wants the other to be just as fair to him. If it were really understood that the cheese maker makes more cheese and of better quality than the poorer milk, there would be no trouble in establishing the test system all over the province where cheese is made. It would induce farmers to go in for the cow testing associations and find out, not only which cow gives the most milk, but which gives the richest milk. It costs no more to keep a cow giving rich milk than one giving poor milk.

### Dairying in P. E. Island

Walter Simpson, Queens Co., P. E. I.

The record for dairying in Prince Edward Island for the last few years shows a steady growth in the industry. Our dairymen have had a varied experience. At the outbreak of our war between cheese and butter business some 18 years ago the average farmer knew very little about business dairying. He had not then begun to consider and discriminate between a cow that gave him a profit in milk production and the one that was not paying her board. His only idea was to get as big a milk account at the factory as possible.

After a time observing farmers began to find out that they were not getting a profit on milk produced. This resulted in a great many of the factories dropping out of the milk business and consequently a very great falling off in our dairy output. But many of the best farmers stayed with the dairy cow, and by practicing breeding, weeding and especially better feeding, developed dairy herds that were capable of returning a good profit over their cost. Others, taking note of this, came back to the business again prepared to engage in it more intelligently, and the consequence was that the dairy business was experienced a strong, healthy growth, and, being stimulated by better prices during the last few years, the result is that dairying is now much more firmly established and is showing rapid gains each succeeding year.

### GROWTH OF THE INDUSTRY.

The statistics of the last season show an increase of milk supplied to the cheese factories of \$314,839 lbs. over the previous season, and an increase of \$67,214.93 in gross value of cheese. The increase of milk for butter making over the previous season was 3,270,438 lbs. The increase in gross value of butter being \$22,920, a total increase of the output of the dairy stations of \$89,543.23.

These figures taken with the fact that the increased land being going on at an increased ratio for several years, denotes a strong, healthy growth in our co-operative dairy business. The future outlook for dairying is bright. Patrons have much to learn yet, but they are setting about learning the secrets of successful dairying with a

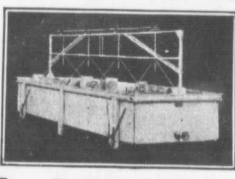
view of making it a successful and permanent one, I think, the principal branch of their business.

Some signs that are full of hope for the future are the greater interest taken in the proper equipment of the butter and cheese factories. Many of the companies are putting in concrete floors, fixing up cool rooms for curing cheese, arranging for pasteurizing the whey, and patrons are beginning to understand and adopt better practices at their end of the business, such as testing their milk at once after it is milked, and using only good, well-tinned cans in which to take it to the factory. The patrons are also getting interested in cow testing associations, which is certainly the best means of educating the dairyman yet devised, and to assure him that he can only hope to succeed with a herd every individual of which is giving him a profit.

### DAIRY HERD COMPETITIONS.

This year our provincial government is giving a small sum, \$240, to be divided into two sets of prizes, in each of the three counties, to encourage the milk production. First a prize is offered in each county for the largest amount of milk per cow, delivered to a cheese factory for five months from June 1 to Oct 31. Any herd competing must contain five cows at least, and the milk delivered must test 3.5 per cent. butter fat. A second competition in each county is for the greatest amount of butter fat per cow, delivered at any creamery or cheese factory that runs as a creamery after the cheese season closes. This competition is for 12 months. In all cases the competitor's milk is to be clean and of good flavor, and the patron's account at the creamery or cheese factory will be taken to decide the winners. We expect to see a strong combination and hope the result will be an education to patrons, teaching them to cull out the non-profit producers from their herds which is one of the greatest secrets of successful dairying.

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