

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 your letters to The Cheese Maker's Department.

Dairy Work at Guelph

The dairy department of the Ontario Agricultural College, Guelph, is doing considerable work in connection with the new casein test, as well as doing some work upon the whey butter problem. Mr. John Woods, who has charge of the work of this department, informed our editorial representative, that they were making a batch of whey butter every week. It was too early to state definitely what it will amount to, for it is uncertain how long such butter would keep. On the average about three pounds of butter was obtained from every 1,000 lbs. of whey. It was his opinion, however, that the making of whey butter would be all right in factories, if it were made for the farmer's own consumption. In this way, the farmer would be supplied with butter without having to retain a portion of his milk to supply this need. Of course one must have good milk to start with, or good whey butter could not be made.

Speaking of the new casein test, Mr. Woods stated that he had nine cows, three each of Ayrshires, Holsteins and Jerseys, with which he was working. The cows were being tested every week for a year, the idea being to test the variation of the fat with the casein contained in the milk. In general, as cows advance in fat, the percentage of casein also advances. From this it would appear to the casual observer that the Babcock test for fat would be an indication of the casein as well. To prove that it is not, the following case was cited: A farmer supplying milk with 5 per cent. fat, and 2 per cent. of casein, if paid by the percentage of fat, would get too much for that milk when it was used for cheesemaking, whereas another farmer supplying 4 per cent. fat and 3 per cent. casein, would not be getting justice. A certain weight of the milk coming from the one farmer would be approximately as valuable as that from the other. The work along this line has not been carried on long enough to warrant the making of any definite statement as to results. The casein test is rather a complicated one, and requires considerable time to carry it through. Besides, it is an expensive test, as a considerable amount of chloroform is made use of, and this is expensive to buy, costing some \$2.50 a pound. Mr. Woods gave it as his opinion that the casein test

was not destined to come into general use in factories for some time, owing to the reasons stated.

This Year's Make of Cheese

According to the Chief Dairy Inspector, G. G. Publow, the make of cheese this year in Eastern Ontario will not exceed, if it is as large, as the make of last year. Mr. Publow was visiting the factories in the Peterboro section last week, and called in at the office of The Dairyman and Farming World. While cows generally are good, he says that cattle came through the winter in such poor condition that they are not doing as well as last year. In addition many farmers last fall sold a considerable number of their cows owing to the anticipated feed shortage. This, also, has tended to curtail a supply of milk. Peterboro, according to Mr. Publow, is the only section where the flow of milk at present is equal to last year. The creamery inspector reports that the make of butter in the creameries is, also, less than last year.

Mr. Publow states that never before were the cheese factories in Eastern Ontario in as good condition as they were this year. Several of the small factories in Eastern Ontario have closed. The instructors have been notified that they must insist on the requirements of the Sanitary Act being fulfilled.

Several cheese boards this year, that have been addressed by Mr. Publow, have passed resolutions instructing their factories not to ship any cheese less than a week old. There is a greater tendency this year than ever before to restrict the shipment of green cheese.

Want Milk Cooled to 60 Degrees

At a meeting of the Cheese-makers' Association for the County of Prince Edward, held in Pictou, April 18, 1908, the following resolution was adopted unanimously:—

Whereas the cheesemakers of this district, aided by past experience, by the advice of government instructors, and by cooling of the milk by a large percentage of the patrons have brought the quality of cheese to a high degree of excellence and are of opinion that still further improvement may be achieved by the cooling of the night's mess of milk by every patron to a temperature of 60 degrees as soon as possible after milking especially during the months of July and August, and

Whereas a small quantity of milk too ripe or off flavor injuriously affects the quality of the whole milk supply thereby depressing the value of the milk properly cooled—is unjust to the careful patron—and as unjustly increases the value of milk not properly cooled.

Therefore resolved, That this Board very earnestly requests that every patron in this District cool the night's mess of milk to a temperature of 60 degrees as soon as possible after it is drawn from the cows.

And that we further solicit the aid and co-operation of the various Cheese Boards in this Province to maintain the object above indicated, by interviewing their representatives in the Legislature of Ontario and by memorializing the Provincial Parliament and by appointing delegates to urge the consideration of this matter before the House at its next session to secure the passage of an Act of the Legislature making it compulsory on the part of every cheesemaker or his employee receiving milk at the factory to refuse all milk not up to the standard fixed by such act and imposing a penalty of not less than \$10 or more than \$35 for each contravention of the act wilfully and knowingly per-

formed by such cheesemaker or his employee acting in his behalf.

That the Secretary of this Board prepare a copy of this resolution for publication in the "Canadian Dairyman" and also forward a copy thereof to the several Secretaries of the Cheese Boards of Ontario.—F. J. Robin, Sec., Pictou Cheese Board.

Mr. G. C. Putnam, Dairy Superintendent for Ontario, is sending out a circular to factorymen advising strongly against the shipping of green cheese. He urges the building of better curing rooms, and the holding of cheese for a longer period before shipping. The advice is sound, and dairymen should be guided by it.

The factory and its surroundings should be clean and tidy in every respect.

Do not ship cheese till it is ready. It should be kept at least two weeks under good curing conditions before being shipped.

Let every maker do his best and encourage patrons to do likewise. Cooperative cheesemaking cannot be made a success in any other way.

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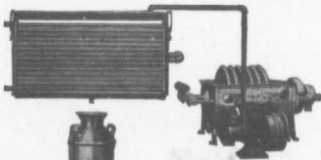
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