

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.

A Reputation to Guard

"All directly interested in the dairy industry of the Peterboro district, and especially the cheese makers in the district have something to guard," says Mr. G. A. Gillespie, the well known cheese buyer of Peterboro in addressing the cheese makers convention recently held in Peterboro. "We are starting on another year. I hope it will be a good one. Last year was probably the best year experienced in this district. From what I know of Peterboro cheese and of cheese from other districts as it goes to Montreal, I believe that we have a right to state that Peterboro cheese is second to none, be it from Eastern or Western Ontario. This means something to us. Others are after our reputation. We must guard it."

"There is no reason why we should not have even a better year this season. As the standard is raised, closer inspection follows. Each year sees the standard being set higher. It is up to every maker to do the best he can under his conditions."

"While in Montreal last fall," continued Mr. Gillespie, "I noticed many cheese that were loose in the boxes. One could slip his hand between the cheese and the box. While such carelessness and minor defects of the cheese will pass when the market is buoyant, they cannot when the market pinches. All work should be done well. Finishing, boxing and branding on any lots of cheese all count when they are opened up on the market."

Short Weight Cheese

John Riddle, Peterboro Co., Ont.

A matter that should not go unnoticed is the recent complaints of shrinkage in Canadian cheese that have been placed in the Old Country market. Reports have it that some cheese delivered on the English market has been as much as 10 pounds short in weight. As it has been the practice of the Peterboro board not to ship cheese until at least 10 to 15 days old, this complaint can not apply to Peterboro cheese. Cured cheese, only, has gone on the market

from the Peterboro board and such could not shrink that much. It shows, however, the great need of care in properly boxing and marketing the cheese.

We must aim to give our customers as few reasons as possible for complaint. We should put it before the Old Country market that Peterboro stands against shipping green cheese and that we should not be classed with those sections that do. The Peterboro board has set itself a high standard and it should and will reap its reward.

Figuring Value of Butter Fat

Kindly tell me the way to figure butter fat; say, 100 lb. milk tests three per cent, butter fat. Cheese sells at 11c a lb. In what way would you figure out the amount? Please make it plain.—H. G. N., Lakelse, Ont.

Cheese factory proceeds are usually divided on a basis of each month's business. In making a division of factory proceeds on a "straight fat" basis, first determine the total pounds of milk and the total pounds of fat delivered by each patron during the month. If only one fat test is made each month the amount of fat delivered by a patron is determined by

of fat. This price should be carried to two decimal places. Determine the amount of money due to each patron by multiplying the pounds of fat delivered by each by the net price per pound of fat.

If we total the money thus paid out we will usually find it a few cents short of the net proceeds. This is because the net price per pound of fat is not carried to a final decimal. These few cents that are thus left in the treasury should be added in with the next month's proceeds.

A monthly statement should be given each patron, bearing the following information:

1. The total pounds of milk delivered by the patron during the month.
2. The percentage of fat in the milk.
3. The total pounds of fat delivered by the patron.
4. The net price per pound of fat.
5. The money due to the patron.
6. The average selling price per pound of cheese, found by dividing the total pounds of cheese into the gross proceeds.
7. The average pounds of milk required to make a pound of cheese, found by dividing the total pounds of cheese into the total pounds of milk.
8. The average pounds of cheese derived from a pound of fat, found by dividing the total pounds of fat into the total pounds of cheese.
9. The average net price per hundred pounds, per ton or per standard of milk, found by dividing the total pounds of milk into the net proceeds and multiplying the result by 100 or

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2,000 or 3,000 as the case may be.—G. G. Publow, Chief Dairy Instructor for Eastern Ontario.

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FIG. 1



FIG. 2

We are placing on the market a new cheese box which eliminates all the undesirable features of the old-style package.

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