

The art of cheesemaking is infinitely more intricate and difficult than that of buttermaking. It deals with several constituents of the milk, two of which, the sugar and the casein, unlike the comparatively inert and stable fat, are peculiarly subject to bio-chemical changes, as yet not fully understood or studied by the chemist and the bacteriologist.

It requires only slight modifications of the process of cheesemaking to produce marked differences in the finished product. As a result, there are probably 100 distinct different varieties of cheese made in various parts of the world, and at least 25 well-known classes, varying greatly in appearance, texture and flavour—particularly in flavour.

They vary in texture from the Schabzieger of the Swiss Alps, so hard that it must be grated, or rasped, as the name suggests, to the soft and creamy French cheese, like Brie or Camembert; in the matter of flavour, there is the mild and genteel Cheddar on the one hand, and the loud and vigorous Limburger on the other; and as for size, they range from the dainty Neufchatel, a few ounces in weight, to the ponderous Gruyere, which may weigh over 100 lbs.

It may be asked why have Canadian makers not shown more originality in this respect? Why do they universally make a cheese which at best is only an imitation of the Cheddar cheese of England? An explanation is not hard to find. In the first place, the individual dairy cheesemakers had not been at it long enough to establish fixed types before the factory system came in, and when the factories were started cheesemaking on the farm ceased almost entirely. The factories adopted the Cheddar principle, first, because the process is the one of all the numerous kinds which is best adapted for the factory system, and second, because the English market, for which the factories at once began to cater, was already demanding the Cheddar quality in cheese. There have been important modifications in the process, as followed in Canadian factories, since the early days, as for instance, the change from the 'stirred' curd to the use of the curd mill in the seventies, and later, about 1880, when the so-called 'sweet' curd process was introduced by Prof. Arnold; but all these and subsequent minor modifications have been in the direction of bringing the quality of the cheese more nearly to that of English Cheddar.

Again, the inauguration of the factory system and its general adoption facilitated further organization, and dairy conventions and public discussions, followed later by systematic instruction, have all tended to prevent the factory makers from straying into those by-paths, which in other countries, lacking in such guidance, have resulted in the numerous varieties of cheese already referred to.

Federal Law relating to Cheese.

Sections 282, 283 and 283 A of the Inspection and Sale Act (as amended in 1908) provide:

(a) That all cheese manufactured from milk, either wholly or partially skimmed, shall be branded both on the package and on the cheese itself as 'Skimmed Milk Cheese.

That no person shall:

(b) Manufacture any cheese known as 'filled' cheese, or substitute any foreign fat for milk fat, in the manufacture of cheese.

(c) Incorporate in a new cheese, during the process of its manufacture, any inferior curd or cheese, or knowingly sell, expose, or have in his possession for sale, any such cheese, without giving due notice thereof.

(d) Place in a cheese during the process of its manufacture, or at any time, any foreign substance.

Butter.

High class Canadian butter does not differ essentially from the best product of other countries.