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The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

Contract on Sliding Scale Basis

AT the present time few supplies needed in cheese making can be bought for future delivery at stipulated prices. Most of the concerns who sell supplies are quoting prices for immediate shipment of goods and very little goods are being carried in stock. Though the order may be taken at the prevailing prices, these prices are subject to change without notice to the purchaser.

It was this changing in prices of supplies that removed the profit from the work of many cheesemakers during the past season. While each year a few number of cheesemakers work on a price per pound basis, including the supplying of materials necessary, there are yet a considerable number of contracts made on this basis. Makers working thus during the past summer, have in many cases found that the prices of materials have advanced to such an extent as to leave them for their labors barely enough money to meet expenses. Some makers looking forward to next year have found it difficult to secure cheese boxes and other supplies necessary, while others have found themselves in a quandary as to where to get their supply of coal.

Taking all these things into consideration, it might be well for cheese makers to contract to make cheese at a certain price per pound contingent upon the increase or decrease in price of supplies. No one knows at present just how high the prices of the various supplies will go, or whether supplies may be obtained for future deliveries at any price. The greatest care should therefore be used in making contracts for next season.

Margarine Interests Get to Work

EDITION, Farm and Dairy.—In the Toronto Globe of October 30th, I notice an article stating that a prominent American concern is considering the investment of half a million dollars in a plant for the manufacture of margarine in Toronto, "providing the company is assured by the federal authorities that the manufacture of margarine will not cease when peace is declared." This is just the beginning of the work of margarine interests in Canada to have its manufacture unrestricted. In introducing oleomargarine into Canada, the federal government has given the dairy interests assurance that such action is for wartime only. It remains to be seen whether the packing companies will have enough influence with the government to make them break faith with the farmers in this matter.

The point, however, that struck me most forcibly in this article was that the margarine interests are starting out to deceive the public by making deliberate mis-statements in their comparison of butter and oleo. The first statement made by the general manager of the company interviewed by the Toronto Globe is that the taste for margarine has developed so rapidly in the United States that the firms cannot consider the export trade. I would like to point out the fact that some months ago when it seemed certain that margarine would be admitted to Canada, the United States price for this product firmed up on the market, the explanation being that firms were holding large quantities for shipment to Canada.

The article boasts the margarine which is made out of vegetable oils,

stating that there is more nutriment in this and that it will keep longer than butter, which is an animal fat. Food authorities never for an instant have considered any vegetable oils so nutritious as animal fats. Pound for pound no margarine can excel butter in food value. It is only the poorer grades of oleomargarine manufactured in the States that have any but animal fats in them. The higher qualities contain mostly neutral lard, oleo oil and butter. It is evident that this firm intends to manufacture the cheapest grades of oleo, and by their mis-statements to sell this stuff to the innocent city consumer at prices which will assure the firm a good margin of profit.

The article further states that people will not be able to tell the difference between good butter and good margarine. I would like to point out that if margarine is manufactured from the vegetable oils of which the

manager speaks that it will be far from good margarine. Grade one margarine in the United States is made up of 50 lbs. oleo oil, 130 lbs. neutral lard, 95 lbs. butter and 32 lbs. salt, for each 357 lbs. The second grade is made up largely of neutral lard and other animal fats with a mixture of cream to give it a flavor. Margarine made from vegetable oils cannot be called good margarine.

Just one more point before I close. The article states that margarine can be sold at less cost than cooking materials such as lard. If the margarine which this company proposes to turn out is fit to rank in any of the higher grades, which are composed largely of lard and butter, it will be seen that such a statement is preposterous. Indeed the whole attitude of the article is an attempt to deceive the public and to educate them to paying profitable prices for an inferior article.—J. S. B. Ontario Co., Ont.

Wants Cheese Price Raised

A RESOLUTION was passed by the Brockville Cheese Board on Nov. 2nd urging the Dominion Government and the Imperial Cheese Commission to take prompt action in influencing the British Government to act at once to increase the price of Canadian cheese at least four cents per pound. It was claimed that the present low production at a large cost made the present fixed price unprofitable and unsatisfactory to the farmers supplying milk to cheese factories.

Objection was taken to the resolution by two buyers, who agreed that the difficulty of financing the cheese market was responsible, not the British Government, for the seemingly low price of cheese. Sales were made to-day at 21 1/4c.

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