

"The greatest general complaint on quality is to the effect that our cheese are not smooth enough in texture, not spreading easily, especially our summer or hot weather cheese. We cannot remedy this condition by leaving more moisture in the curd, without having a pure milk supply. Much of the dry texture is due to over-salting and high-curing temperatures. It is along these lines that other cheese excel ours, but with proper facilities for cooling the milk and cool-curing rooms for the cheese, there is no reason why they should.

"Frequent complaints are made against the size of many of our cheese, many being too heavy for the general trade. Many of the retail stores are in charge of women or girls, and cheese weighing over 80 lbs. are hard for them to handle, and the smaller cheese, ranging from 75 to 80 lbs., enjoys the greatest popularity on this account. Occasionally shipments of 100 lbs. cheese are wanted for window show purposes, but these are not frequent. In many of our sections the size of cheese has increased owing to the increased cost of boxes, but the practice does not meet with favor in England, and we should bear in mind that if we are to cater to this market, we must give them the goods which the people desire."

"I found that practically every man who was getting our best types of cheese said that they were practically as good cheese as they required, and I came to the conclusion that all we had to do was to imitate our best conditions. If we can get all our conditions as good as our best, we need not be afraid of any competition. It is up to us to improve our average conditions. We must have better sanitary conditions under which the milk is produced, and it must be delivered at the factory at a lower temperature, and we must keep the cheese for a longer period. It is not advisable for us to increase the moisture in our Canadian cheese. They want a close cheese, and they want them smooth and meaty. They want a cheese that will spread easily, but it would not be safe for us to increase the water content in these cheese unless we get sanitary milk and better conditions in which to ripen them. That is the one way in which our people would get more money."

"Cheese from one factory that were sent to the Old Country on a special order, when they were held for some time, were found to be rank in flavor, and samples were returned to this country. They were the foulest smelling cheese I ever saw, and I think it could be traced largely to the water. What we are concerned about is the manner in which the cheese go to the consumer. When they are shipped earlier many of the taints are not noticed. I wish I had had some of the makers with me, because if they had seen some of our cheese in the Old Country they would practise different methods.

"Wherever there is the least suspicion of the water being wrong, the wash water should not go into the whey tanks. Arrange, if possible, to drain the wash water from the tank. If, however, the wash water goes into the whey tank and is thoroughly pasteurized, there is no danger of any taint going back into the cans."