

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 letters to The Cheese Maker's Department.

Disposal of Cheese Factory Sewage

The practice, only too common, of running the factory sewage into a neighboring stream is often a nuisance to the whole country on account of the bad odors which therefrom arise. When part of the whey has to be run off as well as the factory washings the nuisance is doubly great.

A septic tank of design as shown on this page will be found to be the most convenient method of disposing of factory sewage. The sewage runs into the first compartment of the tank where the solid organic matter is decomposed and rendered soluble by the action of bacteria. It then drains gradually into the flush tank which can be emptied when full and the liquid sewage runs off into field tile

for two days retention. For this size of tank 1,000 four inch field tile laid in sandy soil will be necessary to dispose of the sewage. If a sand bed is not available near the factory sand should be hauled and spread to a depth of two or three feet. Four inch field tile are laid in two rows two feet apart and perfectly level. A septic tank and sand bed will dispose of the cheese factory sewage and give rise to no offensive odors if located only 100 feet away from the cheese factory.

Scottish Importer Talks

Fulton & Weir, Glasgow, Scotland. The quality of Canadian cheese last season showed an improvement over the past, and we attribute this to the improved methods of curing and ranges of temperature lower and better controlled than previously. On several occasions the cheese were shipped in too new a condition and consequently were not sufficiently matured on arrival on this side. At the same time we do not press this point as the improvement in this respect from former years was so marked that a note of encouragement for

in 1910 1,756,162 cwts., made up as follows: Canada, 1,049,335 cwts.; New Zealand, 415,267 cwts.; Holland, 108,629 cwts.; Italy, 65,336 cwts.; United States, 36,943 cwts.; Australia, 3,682 cwts.

Regarding the prospects for 1911, all factors of supply and demand, that the supply this year will be in excess of the demand, and that both butter and cheese will fall in value, and average lower prices from those ruling last year. We anticipate that the fall in butter will be greater than that in cheese.

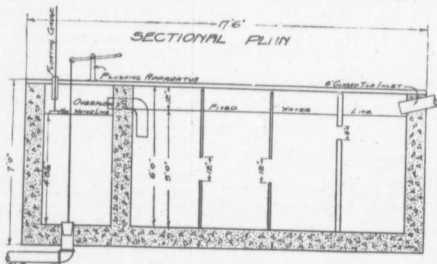
Cool Curing Criticized

Editor, Farm and Dairy.—We would like to draw your attention to an article on "Cool Curing of Cheese" by J. A. Ferguson, in Farm and Dairy, of March 23rd, which in our opinion, explains to a great extent the trouble we, as importers, have been having with Canadian cheese for the past two seasons. Mr. Ferguson advocates the keeping of new cheese in a cool, moist temperature, and states very truly that cheese under such conditions lose practically no weight. The result of this, however, is the reverse of what Mr. Ferguson says as cheese cured in this manner do not please the consumer in this country and he will not pay a higher price for such cheese.

In our experience, when cheese lies a few weeks in store on this side, the effect of this treatment has been to cause the moisture to exude on top or bottom to such an extent as to injure the condition and flavor of the cheese, and entail serious loss on dealers in consequence. All evaporation or moisture being checked in the early stages, and during transit in the cool holds of up-to-date steamships cheese have been arriving on this side at a low temperature, and in apparently good order, but in the course of a few weeks have shown signs of dampness, and before long have gone seriously out of condition. We have no doubt that this result is caused by the treatment that Mr. Ferguson advocates.

We may say further, that our experience is not limited only to our own market, as we have been shipping to Leith and Hull, with unfortunately uniformly unsatisfactory results, as keeping properties are concerned. Since we do not care to enter into a correspondence in your columns, if you publish our letter, kindly sign it, "Importer."

Glasgow, Scotland, April 7, 1911. Note.—How do our Canadian cheese dealers and makers view this criticism of cool cured cheese? Cheese buyers and dairy instructors, one and all, claim that cool cured cheese is to be preferred. Write Farm and Dairy your opinion on this subject.—Editor



Sectional Plan of a Septic Tank for Cheese Factories

Disposal of cheese factory waste in such a way that it will not be a nuisance to the neighbors can best be done by means of the septic tank. The tank illustrated is in use at the Innerkip, (Ont.) factory. A tank the size of this one will dispose of 1,000 gallons of waste per day. See adjoining article.

—rows of them laid underground for the purpose.

The size of the tank necessary can be determined from the amount of water used in the factory each day. The tank as shown is designed for a factory where the daily washings amount to 1,000 gallons, the tank holding approximately 2,000 gallons

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the future seems to us better than "damning with faint praise" the past.

We noticed that from some of the districts, such as Ingersoll, the cheese were still rather firm, being in our opinion too hard pressed for this market. The West of Scotland traders prefer a close, meaty cheese to one that is inclined to break in the cutting, even although it be to a small extent at the expense of flavor. Why, we would like to know, do you have the better arrangements you now have for shipment. We on our part have done what we can in the bettering of the storage after the arrival here, both of these being important factors in bringing about the desired result and we are pleased to note that the shippers on your side are wakening up to the fact that cheese carried in refrigerating trucks, especially in hot weather, are in a much more satisfactory condition than would otherwise be the case.

We still think that the process of coating the cheese with paraffin wax has not been a marked success, and we are under the impression that in its present state this process interferes with the fermentation of the cheese that develops the flavor. As the process of coating the cheese is of a very scientific nature there is no reason why improvement could not be made that would improve the cheese to a considerable extent.

We note from our Government returns that the import of Canadian cheese in 1910 was 1,049,335 cwts., as compared with 1,029,967 cwts. the previous year, and 1,009,022 cwts. in 1908. The total imports of cheese in this country from all sources was

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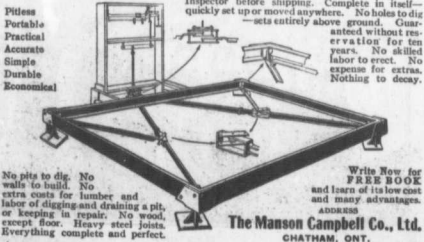
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