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parisons, showing the relative prices of Canadian and New Zealand cheese, as compiled from weekly cable reports by the High Commissioner in London, England. The average difference in price in favor of New Zealand cheese is one cent a pound for 1905-06; nearly one-half a cent a pound for 1906-07. Commenting on this fact, the New Zealand Commissioner says: "With reference to the comparative figures for Canadian and New Zealand cheese, it may be pointed out that the higher prices for New Zealand cheese have been obtained at the part of the year when Canadian cheese is off the market; but, taking the twelve months, it will be seen that the price realized for our cheese has been higher than that obtained for Canadian."

CREAMERY BUTTERMaking.

Under the heading, "Creamery Butter," the report says: "We have altogether too much butter passing through the grading stores which merely scores the minimum number of points for first-grade, or little more; and, so far as I can see, there is no valid reason why the standard of quality in the greater portion of this butter should not be raised to a higher level. Better raw material and closer attention to the well-known principles of practical buttermaking are required to bring about the desired improvement."

The writer also mentions, in this connection, that the pasteurization of cream has resulted in an improved quality of butter made in the cream-gathering creameries. Under "Points Relating to Manufacture," the graders suggest more care with the working of the butter, improved cooling at the creamery, and more attention to the uniform salting of the butter.

In order to improve the quality of dairy butter, an instructress has been appointed by the Government, who visits the farms for the purpose of showing private dairy people how the butter might be improved. In her report, the instructress says she visited 93 dairies during the year. Of this number, the majority were in a very fair condition, some of the others were far from passable, and a limited number should be condemned. She further reports an improvement in these latter since her first visit, where she suggested improvements. These improvements consisted of concrete floors, ventilation, drainage, cleaner byres (stables), cleaner utensils (the separator, churn and butter-worker are often covered with grease and dirt), purer water, and the use of drainage from cow sheds and dairies on the garden as manure.

It would seem as if in Canada we might attempt something along this line. With all our excellent system of instruction in dairy work, it must be admitted that we are not reaching the careless patron and the indifferent dairy farmer. Our machinery is excellent, but are we getting results? Is there unity of purpose, combined with breadth of view, to meet the various conditions in different parts of Canada? We seem to fly from one thing to another, and do not continue one line of action long enough to secure results. One year we hear a great hullabaloo about an experiment station or stations in a cheese factory or creamery. Next year there is nothing said about it. None believe the reports we read each year about the great advances made in dairying in each of the various Provinces. We must be near perfection now, or else were very low at the beginning. It seems to us that we might very well take some lessons from the youngest member of the Royal Family on systematic dairy instruction, with a purpose in view.

Butter boxes are sometimes made of green timber, according to the report, which causes trouble with mould on the butter. We are somewhat surprised to hear that butter boxes are not paraffined at all times, which is a great improvement in preventing mould and wood taint. In respect of uniform shape of butter box, the New Zealanders are much in advance of Canadians. In Canada, nearly all the manufacturers have their own ideas about shape, fasteners, etc. A uniform type of Canadian butter box is needed badly.

HOW THEY FOSTER CHEESEMAKING.

The writer refers to the fact that more interest is now taken in cheese in New Zealand than in butter, owing to the fact that cheese prices have been so steady and uniformly firm throughout the season. Many of the directors of creameries are considering the advisability of being able to make either cheese or butter, though this involves an expenditure in some cases of \$25,000 or \$50,000. Think of a Canadian dairy company being prepared to spend this amount of money on a dairy plant! This is sufficient to cause the average Canadian cheese or butter manufacturer to die of financial fright! The report calls attention to the fact that 1,000 tons of butter fat, made into cheese, means 2,500 tons of cheese, and this, together with the increased production like to accrue in other countries, may affect market prices adversely. The New Zealand Commissioner gives Canadians another rub when he says: "The competition which New Zealand butter meets on the British market is certainly very much keener than that which is met by New Zealand cheese." Immortal shades of much-vaunted Canadian cheese-makers' prowess, has it come to this? Are we in a Rip-Van-Winkle state of mind in Canada? Let the band strike up "The Maple Leaf Forever!"

Two shrewd observations of value to Canadians conclude the question under discussion: (1) There is ample room for the development of both the butter and cheese industries, and there is no occasion to develop one of them at the expense of the other. (2) The keener the competition for the milk between the different dairy companies and factory proprietors, the more difficult it becomes to obtain a good-flavored and sound supply. It is needless to say that poor flavored or tainted milk means bad-flavored cheese.

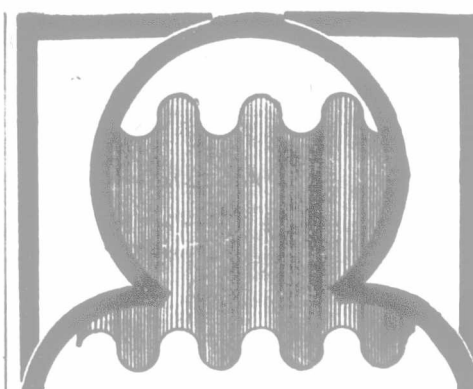
THE DIRTY MILK CAN.

Returning whey in milk cans seems to be the same bugbear there as here. "The practice is undoubtedly responsible for a quota of bad flavors." One factory has adopted the plan of having two whey tanks, each of which is capable of holding all the whey for one day, while the other is being used, and next day the latter is thoroughly cleaned. The manager of this factory reports an improvement in the flavor of the milk supply as a result of adopting this plan. Here is a suggestion for Canadian cheese-factory owners.

The introduction of pure cultures or starters, says the report, has done more to improve the quality of our butter and cheese than any other change in the system of manufacture. It is now generally recognized that, unless a starter is kept going at the factory, trouble is likely to occur with regard to the quality of either butter or cheese. It would pay every cheese factory, and perhaps butter factories as well, to provide a special room in which to keep the starter going. This room should be fitted with facilities for heating and cooling milk, and be set apart altogether for this particular branch of work.

Similar troubles with reference to milk supply are apparently experienced in New Zealand as in Canada. The report says: "The dairymen who are careless or neglectful in the handling of milk on their farms would appear to be quite oblivious to their responsibilities in this connection, or to the bad effect which ill-flavored milk has on the finished article." The writer mentions that as much as 6,000 to 7,000 pounds milk have been rejected in a single day at a single factory during the past season. If some Canadian factories rejected this much milk in a single day, the cheesemaker might as well engage to play baseball for the season—he would have nothing to do.

Under "Caring for Milk," it is advised to reduce the temperature of the night's milk to 60 or 65 degrees, the lower the better. Dairymen will find that the systematic and efficient cooling of milk will greatly enhance the value of the butter and cheese made from it, prevent losses by having the milk returned, and help to improve the good name of our dairy products generally. This is good advice for Canadians.



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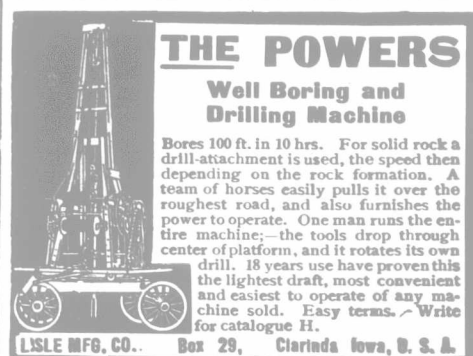
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