

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.

Where are the Profits?

Editor, Farm and Dairy.—My attention having been called to Mr. A. A. Ayer's letter in Farm and Dairy, Sept. 22, I would like space to answer that gentleman's statement. Mr. Ayer claims that the farmer can produce cheese at nine cents a lb., provided his cows are giving as much or over the average of the Danish cows, that is, 8,000 lbs., a cow per year. Having been a milk producer all my life—ever since I was first made in the counties of Leeds and Grenville and our herd being above the average in Ontario, I know something of large profit there is in the present price of cheese. I know why it is that the statement of the Deputy Minister of Agriculture that there are 62,000 less of a rural population in Ontario than 10 years ago is true and 10 years more will see a greater reduction. Why is it?

Our young men figure somewhat as follows: I will take Mr. Ayer's own figures but I don't think the average for cows in Ontario will ever reach 8,000 lbs., a cow. If a young man is given \$10,000 he looks around for an opportunity to invest it. He can invest in mortgages that are good and get five per cent. This will give him \$500 a year and no time lost in looking after it. He can go into town and if he has no trade, get \$2.00 a day in a foundry or factory, doing rough work. If he has a trade he can get \$4.00 a day. Or he may invest in a farm of 100 acres, 20 good cows, horses and implements. And \$10,000 won't buy a farm and stock it—some that will feed 20 cows. According to Mr. Ayer's figures with cheese at nine cents, which will hardly give 75 cents a cwt., or \$15 a ton for milk, it looks to the young man like this: \$10,000 at 5 per cent., equals \$500; \$2 a day for 365 working days, \$730; hired man at \$3 a month, \$360; total expended each year, \$1,590. He has to work like a slave to do it, not saving anything about his wife who has to help too.

HIS INCOME

His income looks like this.—20 cows giving 8,000 lbs. a cow at \$15 a ton of milk is \$600 each; for the whole herd, \$1,200. He does well if he sells \$300 worth of pork and poultry. There will be some feed to buy, as there are many farms like this in Ontario that can be bought and stocked for \$10,000, that will grow grain for 20 cows, some pigs and enough rough feed for cows and the necessary horses and young stock. At the end of the year he is the loser and has his own risks to carry. The farmer now-a-days figures on that basis and if he can raise the money, he educates his son for a profession where he does not work so hard and gets ten times the profit for his labor. He (the son) can then afford an automobile and take trips to Europe. He will be almost as comfortable as the middle man who handles his father's produce and advises him to keep his sons at home and double his output.

All this is in the future when we have the heavy producing herds. In the meantime we are milking 4,000 pound cows. Mr. Ayer says the Brockville district is paying 85 cents a cwt.

FOR SALE

300 second-hand 5-gallon Railroad Milk Cans—in use at present time. Outside in considerably worse condition than good. Don't care to sell for use inside of 50 miles of Toronto.
Price—\$1.00 each, F.O.B. Toronto.
CITY DAIRY CO. Limited, TORONTO

for milk. It won't average that of the farmer. Compare it with the princely income of some of the middlemen who are ground between the producer and the consumer and are always giving advice to the farmer to double his output.

The farmer knows that a lot of his season's make is held in cold storage and about November when he quits producing, cheese always goes up. Who resents this? Why are we looking for new markets for our milk and shipping to United States in the form of cream? Because we know we make the best food product on the market and we are trying to produce it in a sanitary condition. We also know that the profit from cheese is not nearly as large as it was 10 years ago. Before the Ontario farmer produces nine cent cheese, he will go out of the business and turn to raising horses and sheep which will give good returns without so much slavish labor. Mr. Editor, for showing so much valuable space in expressing the views of "The man behind the cow."—E. A. McKim, Grenville Co., Ont.

The Cheese Situation in Britain

W. Weddell & Co., London, Eng.

The consumption of cheese in the United Kingdom, has for many years shown a steady increase. The cheapness of frozen and chilled meat has been one of the chief causes of the stagnation in the consumption of cheese, despite the growth of population. The cost of the home manufacture, according to the estimates of the authorities, is either declining or remaining stationary. There is very little prospect of any increase in the volume of home-made cheese, as the high price obtainable for new milk to supply the population of large towns pays better than cheese making. The export of foreign cheese is not half what it was 10 years ago, and in the year under review, it has fallen below 1909 by 3,555 tons, although the total import from all sources has increased by 6,000 tons.

The import of colonial cheese shows a welcome contrast to that of foreign for the receipts of the year ended June, 1910, show an increase on 1909 of nearly 10,000 tons, which is slightly more than the previous record in 1904. Supplies of colonial cheese come mainly from Canada and New Zealand. Up to a few years ago Canada supplied over nine-tenths of the colonial import, but since 1905 the cheese industry in New Zealand has developed so rapidly that, if continued at the same rate in the future, she will in a few years become a serious rival to Canada. In 1905 New Zealand supplied 4.2 per cent. of the yearly import of colonial, to-day she is supplying 22 per cent. Of the total import of all kinds of cheese in 1905, New Zealand supplied 3.3 per cent. To-day that has increased to 18.4 per cent.

RAPID IMPROVEMENT IN QUALITY

The quality of colonial cheese generally has made more rapid improvement than that of colonial butter. Canadian year by year shows steady progress without any relapse in flavor, texture and color. The improvement by the application of cold air to the curing rooms, to the cans on the railways, and in the vessels crossing the Atlantic, has helped to reduce to a minimum the quality of cheese arriving heated, and probably very little more improvement can be accomplished in the treatment of cheese after manufacture.

There is however, a field for improvement in the difference that exists between the quality of English and that of Canadian Cheddar. Over depends mainly upon one thing. If the Canadian cheese-maker could receive the milk in the same sweet state that the English cheese-maker does, then Canadian cheese ought to be as good as English. It is the diffi-

culty under the factory system in Canada of getting control of the milk, before it has become deteriorated or tainted, that prevents the quality of Canadian from reaching that of English.

That under the factory system colonial Cheddar cheese can be made equal to English was proved two years ago by a shipment to the United Kingdom of the Kameruka estate, New South Wales, where cows were in such proximity to the factory that the milk freshened while it was as perfectly sweet as that which is made into English Cheddar. This cheese gave great satisfaction and nearly equalled home-made in price.

A Good Price for Milk

In a time when there is so much comment on the price of cheese and farmers are not altogether satisfied with the returns they receive for their milk sent to cheese factories, it is refreshing to note the favorable price which condenseries are able to pay for milk. Some little time ago, one of the best cheese factories in Western Ontario, the St. George factory, was fitted with equipment for condensing milk. For a considerable time the management of the new condensery was confronted with a difficult proposition in finding a market for their manufactured product. The market for condensed milk throughout the country was overstocked and the new trade.

The condensing plant at St. George now, however, is entering on an era much more favorable to the management and the patrons. Throughout the past summer since April 1st, \$1.00 per cwt. of milk, has been paid the patrons for the milk on their own stands. Dating from November 1st, the winter price will be \$1.20 per cwt. on the stand.

Through persistent effort, the proprietors of the condensery, J. Malcolm & Son, have succeeded in placing their business upon a satisfactory footing. The first-class article that they are turning out is in good demand and they now have orders ahead for several thousand cases waiting to be filled. The business is opening out and enlarging to that extent where Messrs. Malcolm & Son are now contemplating a large addition to their plant in order to enable them to handle their goods to better advantage.—H.

Our make for June 1910 was 109,419 pounds of cheese, almost 52 tons. Mr. James Anderson, our best patron,

sent in 25,000 pounds of milk in June and R. A. Webber sent 20,469. The number of pounds of milk received in the month was 1,154,508.—W. A. Bothwell, Oxford Co., Ont.

WASTE NO TIME On Common Cream Separators

Waste no time on common, complicated cream separators. You don't need to. You will be better pleased to have a Sharpley Dairy Tubular Cream Separator in the first place—for you know that Tubulars are

The World's Best Cream Separators

Tubulars are guaranteed forever. Back of that guarantee stands the oldest separator concern on this continent. We can make that guarantee because Dairy Tubulars produce twice the skim milk of other separators and, therefore, neither need nor contain the complicated parts all common separators have. This makes Tubulars vastly simpler, vastly more efficient and vastly more durable than others.

The manufacture of Tubulars is one of Canada's leading industries. Tubulars are easily cleaned most, if not all, others combined. Tubulars are probably the most common separator of all machines made by any one maker more than and different from all others. Write for catalog No. 253



30 Yrs
THE SHARPLEY SEPARATOR CO.
TORONTO, ONT. WINNIPEG, MAN.

Land For The Settler

160 acres of land convenient to Railways in Northern Ontario's great Clay Belt for each settler. The soil is rich and productive and covered with valuable timber. For full information as to terms of sale and homestead regulations, and for special colonization rates to settlers, write to

DONALD SUTHERLAND,
Director of Colonization,
Toronto, Ontario.
HON. JAMES S. DUFF,
Minister of Agriculture,
Toronto, Ontario.

A FULL MILK PAIR SUGAR BEET MEAL

Can be secured during the fall and winter after the pasture is done, by feeding

This product contains all the beneficial elements of the Sugar Beet that go to produce health when fed to cattle, and a healthy condition of dairy cows insures a full milk pail at all times.

The popularity of this feed has caused us to advise our customers to order early if they do not wish to be disappointed in securing their winter supply.

SUGAR BEET MEAL is convenient to handle, will keep indefinitely and the PRICE IS RIGHT.

Order to-day through your dealer or write us.

Dominion Sugar Company, Limited
WALLACEBURG, - - - - - ONT.