

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 your letters to The Cheese Maker's Department.

Cornwall Cheese Board Makes a New Move

The action of the Cornwall Cheese Board in shipping their cheese, or most of it, to Lould's cold storage in Montreal, and sending representatives there to sell the product, will likely meet with the hearty approval of the buyers. For some time the Montreal Produce Association has been urging the Cornwall Board to change its day of meeting from Saturday to Thursday. On May 30th this question was to have been decided. The exporters tried to force matters by keeping their buyers away from the board, with the following result: Most of the factory men agreed to ship to Montreal, and J. W. McLeod, of Cornwall, and S. J. McDowell, of Strathmore, were appointed to represent the factorymen, and sell the cheese on the Wednesday following at Montreal.

What effect this action will have generally on the buying and selling of cheese, remains to be seen. It looks like the thin edge of the wedge, in a movement that might revolutionize the marketing of cheese adjacent to Montreal. Were the majority of the factories in that section to adopt the buyers plan, and send representatives to Montreal to sell their output, it would greatly simplify the selling of cheese subject to Montreal inspection. The cheese

could be inspected in the warehouse before offering for sale, and if the quality was right there should be plenty of competition. One competent salesman could represent a number of factories, and there is no reason why the producers should not get all that is coming to them. The cheese would be on the spot for the buyer to examine, and he would have no expense in sending buyers to the country boards, and should be willing to pay the factories enough over the market price to cover freight charges, and the salesman's expenses.

It will be interesting to note how this experiment on the part of the Cornwall board will work out.

Returning Milk Unfit for Cheese Making

Suppose a can of sour, tainted or gassy milk arrives at the factory, what should the maker do with it? When the maker is hired by the patrons, it is supposed that he will turn out first class cheese that will bring the highest price and that he will protect the individual interests of his patrons. A can of gassy, tainted or over-ripe milk mixed with five or six thousand pounds of good milk in a vat will impair the whole vat's deteriorated quality.

If the can of milk is gassy it will impart a gassy taint to the whole vat or if over-ripe it will cause the whole vat to become sour in a short time. The whole of the milk then carries the bad qualities of this can into the finished cheese and which will spoil the flavor and texture as the case may be. As the quality made will be inferior, a lower price may have to be taken, and in a great many cases more milk will be required to make a pound of cheese. Should the patrons who produce the good milk suffer for the neglect of the patron who produced the can of poor milk? Would the maker be protecting the individual interests of his patrons by accepting such a can of milk when he knows and the patron should know the result?

Sometimes when a can of milk is returned by the maker as unfit for cheese making, the patron may not really understand the situation. In the patron's judgment the milk was all right, but in the maker's judgment it was all wrong. Now to my mind, the maker must be the judge of the milk, and if he is not a judge of milk then he should not be in the business. I am quite sure that no cheese-maker who knows his business will return milk that can be made into fine cheese.

If the patron will stop to consider that when the can of tainted or over-ripe milk was sent home it merely meant the loss of this one can which loss fell on the right person, the patron who produced it; and what if it had been taken in and mixed with all the other milk which was first-class in quality, the loss would fall on all the patrons instead of on the one who produced the poor milk. This I am sure any fair minded man will at once admit is an injustice to the patron who produced the good milk. Some patrons apparently do not realize that with our present factory system, where the milk is mixed that improperly cared for milk brings a loss on all the patrons who produce it. Until this fact is well understood by those who produce good as well as those who produce poor milk, misunderstandings will occur between the maker and the producer when poor milk has to be sent home.

I am sure that if the patrons of our cheese factories who always produce and send to the factory clean sweet milk could fully realize the loss to them through the patrons who

will not take proper care of the milk they would insist more strongly than they do that the maker should not take in milk, which in his judgment will not make the finest cheese. The maker must also protect himself and he should know that in taking in tainted or over-ripe milk he is likely to suffer from loss on poor quality as well as the patrons. This is another reason why he is obliged to return poor milk. Therefore let me say to patrons: prepare a place for properly cooling milk, take proper care of it, handle it in clean cans and send it to the factory sweet and clean, and there will never be any necessity for milk being returned. Insist that the whey, if returned, shall be clean and sent from clean tanks.—Frank Hertz, Chief Dairy Instructor, Western Ontario.

Western Ontario Cheese

The dairy instructors of western Ontario spent a day recently at the Innepk factory, Oxford County, inspecting the septic tank system in operation there under the direction of the Provincial Health Department. Chief Instructor Hertz reports this system as working most satisfactorily. The best being made at Innepk is likely to result in the general recommendation of this plan of disposing of cheese factory sewage.

Mr. Hertz also reports the quality of the cheese being made at the Innepk factory, one of the largest in Canada, as of very fine quality. In fact the cheese now being made in all the factories in the West is of uniformly good quality. With first class quality and a good price, the patron will get a large return from the cheese factory this season.

After the cows have been milked the milk should be taken to an adjoining room and strained immediately. It is imperative to have the strainer very clean, as if milk is left on it to sour, it will turn green and will gather on the joints of the strainer, and when the warm milk is strained through the latter it comes in contact with the sour stuff and develops a bad flavor.

The milk should have a pair of clean overalls or trousers to put on while at this work and should exercise the greatest care as to his own cleanliness. He should also have a clean, dry rag to wipe off the cow's bags. It is necessary to have a well ventilated clean barn to milk in. There should be plenty of light.

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