

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.

Cheese Maker Talks Reciprocity

"When it comes to reciprocity with the United States," said Mr. J. J. Hogan, a Peterboro Co., Ont., cheesemaker, "I am right in for it with both feet. We Canadians have been selling at low prices in Great Britain in competition with the whole world's cheese that is much superior in quality to anything that is marketed in the United States, where cheese is sold at prices running three, four, and five cents higher."

"On quality alone our cheese can enter into competition with that of the United States without fear of the result. You do not catch a United States cheesemaker staying in his factory until late at night in order to get out a good cheese. No sir! Their work must be done up in good time. I know of many makers on the other side who plan to have all the cheese in the press by two or three o'clock in the afternoon. This, of course, means a poor quality of cheese. Cheese prices in Canada have been altogether too low this last year or two, and free entry into the United States markets would increase prices and give the cheese industry a new impetus."

"I have an additional reason for desiring reciprocity," continued Mr. Hogan. "I buy the whey at my factory and feed pigs. Some years I have as many as 200 or 300 pigs to market, and I know just what free entry for live hogs would mean for this end of my business. I have followed United States and Canadian hog markets for some years, and I know that the average price on the other side runs from 60 cents to \$1 higher. The American beef trusts, packers' unions, etc., may be a great evil, but when it comes to keeping down hog prices our Canadian packers can show them a thing or two. If reciprocity goes through it will be a big benefit all round."

The Care of Milk

Geo. H. Barr, Chief Dairy Division, Ottawa, Ont.

We can make more cheese and better cheese if we take proper care of milk. Why don't we do it? It is a little trouble, if gone about in the right way. Just cool the milk down quickly and cover it immediately. Dipping is not necessary. There is no gas in milk that is just drawn from a healthy cow. When milk is dipped and poured through the air, it takes in millions of bacteria, which multiply rapidly and develop bad flavors. Stirring the milk in cold water cools it more readily and reduces the chances of the bacteria in the milk to multiply.

To get the very best milk put the empty can in the water tank and add each cow's milk directly as it is drawn. When through milking, put on the cover and leave it. Never mix the morning's and night's milk if it is possible to avoid it. The evening milk should be cooled to 60 degrees, while the morning's milk can be delivered without cooling. I generally found in my factory work that the milk that travelled farthest arrived in the best condition. This was because it was properly cooled.

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Peterboro Cheese Makers Meet

Many interesting and instructive addresses marked the annual meeting of the Peterboro Cheese Makers' Association held in Peterboro on Wednesday, April 12th. As usual the attendance was disappointing. In the territory covered by the Association there are at least 50 or 60 makers, and of these not one-fifth were present. Instructors Ward and Cameron, Mr. L. A. Zuleit of Kingston, and H. C. Duff of Norwood, were the principal speakers. The president, R. A. Oakley, of Norwood, occupied the chair.

The election of officers resulted as follows: Pres., J. P. Flood, Ennisville; Vice-Pres., E. Stephen, S. Dummer; Secretary, A. L. Address. Instructor Ward laid particular stress on the importance of cheese makers carrying on educational work among their patrons. "Eighty per cent of all our troubles with cheese are traceable to the farm," said Mr. Ward. "It is evident where any great improvement in our cheese in the future must come from." During the coming season Instructor Ward intends to spend as much time as possible among the producers, three days at each factory, if possible. Clean milk means more money. An instance was cited of a firm of buyers who had offered to pay a premium of one cent a lb. on cheese looked after in the most up-to-date manner from the time the milk was drawn from the cow.

Cheese from the Peterboro section has the reputation of being second to none in Ontario. Instructor Cameron cautioned the makers present not to rest too much on their laurels or one of the other sections would be going ahead of them. The decreasing of the loss in whey and valuable advice on the care of starter, and the handling of curds, was given by Mr. Cameron.

The appointment of outside officials to do the testing at creameries and cheese factories was strongly advocated by Mr. G. A. Gillespie, of Peterboro, who felt sure that the makers themselves would be willing to cooperate in hiring a man to do this work.

The problems confronting both butter and cheese makers were dealt with by L. A. Zuleit of Kingston Dairy School. That the greater part of the improvement of dairying in the future must come through the cheese maker, was Mr. Zuleit's opinion. It is impossible for the instructors to visit all producers. The cheese maker, however, should know his patrons and keep up sympathetic intercourse with them, that he would then be willing to take advice on the care of milk or cream. "Give me," said Mr. Zuleit, "the poorest factory in this section, and by putting a good maker in it, one with lots of backbone, he will soon be making good cheese and getting good milk."

"We cannot supply the demand for first-class butter makers," said this speaker. "This shows the development of the creamery business." It is not advisable to increase the output of cheese to a much greater extent as we already supply 75 per cent of the imports to Great Britain. There is, however, still a large opening for our butter and by shipping a good quality and by giving steady shipments at all times the problem mentioned could be worked up in the Old Country. On the question of scales vs. pipette in the creamery, Mr. Zuleit said that in his mind, there was no question but that the scales furnished the proper method of testing cream. The incorporation of moisture in butter and the securing of a good body and texture, were also dealt with. A fuller report of this address will be given in a later issue of Farm and Dairy.

Prospects are bright for a larger make of cheese than usual. Cows are in good condition and feed is plentiful.—John Knox, Victoria Co.

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