

Cheese Department

Makers are invited to send contributions to this department, to ask questions of matters relating to cheesemaking and to suggest subjects for discussion. Address: The Cheese Makers' Department, Interview The Cheese Makers' Department.

Peterboro Cheese Makers Meet

Two most interesting and profitable sessions were held by the Peterboro Cheese Makers' Association, which met in annual convention in Peterboro on Wednesday last. What the meeting lacked in attendance was amply made up by the intense interest of those present and by the animated discussions which followed the addresses of the principal speakers. Chief Dairy Instructor for Eastern Ontario, Mr. G. G. Publow, gave two very instructive addresses. The one at the morning session dealt with butter making, especial attention being devoted to the use and propagation of starters. Dairy instructors R. W. Ward of the Peterboro District and D. J. Cameron of the Lindsay District, and Mr. H. C. Duff, B.S.A., District Representative of the Department of Agriculture, were the other speakers. R. A. Oakley, Norwood, the president, occupied the chair.

The election of officers for the ensuing year resulted in the re-election of Mr. Oakley as president and Mr. A. L. Andrews secretary-treasurer. The burden of Mr. Ward's remarks was for better cheese and more of it. He pointed out that it was possible for makers to help out considerably on this point and drew attention to the possibilities of reducing the loss of fat in the whey. The average loss of fat in the whey for the district last year was .24. In the experimental work at the O. A. C. Dairy School, under the handicap of winter milk they had a loss as low as .12. The loss in the whey for the district should be below .20 at any rate, and it is possible to reduce this to a greater extent. He had seen the loss as low as .14 and an average of .16 and .17 was not uncommon.

Mr. Duff took advantage of the occasion to impress the makers present with the wonderful opportunities that were theirs in the matter of educating patrons on how to produce and care for the milk and to produce more milk. He strongly urged the work of the cow testing associations and outlined to the makers the advantages that would accrue to them through encouraging cow testing work.

Mr. Cameron pointed out some of the mistakes often made by makers. He counselled them to be on hand several days before the opening of the factories and to have everything in readiness to receive the milk on the first day it was to be delivered. He claimed that, for the most part, patrons stood ready to rectify any defects in their milk as delivered and urged that makers assign their patrons with all defects in their milk. Mr. Cameron also drew attention to the possibility of greatly reducing the average loss of fat in the whey. Many factories needed to use better curd knives, to keep them in better repair,

and to finish the cheese as neatly as possible.

When introducing his subject, Mr. Publow drew attention to the fact that dairying so far as cheese factories, makers and patrons are concerned, is a partnership business. Any loss must be borne by all concerned. He believed that the greatest factor in educating producers, since they know the producers and know the condition of their milk each day. He urged that makers get more in touch with the patrons and acquaint them with any defects in their milk, otherwise farmers had no alternative but to believe that their milk received at the factory without objection was in proper condition. The main points of Mr. Publow's addresses both in connection with creamery work and cheese making, and a lengthy discussion of the whey butter business and the manufacture of whey butter will be reported fully later in these columns.

Before the meeting adjourned, a resolution was passed urging upon the salesmen of the Peterboro Cheese Board the adoption of a uniform brand for the district.

Will Help Maker as Well as Patrons

It will pay cheese-makers to make a determined effort between now and the time when any factories open to get the results of the experiments conducted during the past two years by Mr. Barr on the care of milk, before their patrons. Anything that will lessen the number of gassy curds and unclean flavors in the cheese during the warm weather will benefit the makers as much as anyone else. A decrease in the number of gassy curds and curds not clean in flavor means less work and worry for the maker. It will enable him to get through his work earlier in the day and the worry over whether the cheese will turn out all right will be largely removed.

No letter work has been done for both maker and patron than that carried on by the Dairy Commissioners' Branch during the past two summers and every effort should be made to get it before the patrons of these factories as soon as possible.

The cooling of milk only, as advised by Mr. Barr takes a lot of labor off the patron. To secure milk properly it is necessary to visit the milk stand several times during the evening, especially in hot weather and give the milk a good stirring. This will not be necessary in cooling only. Cool the milk as quickly as possible after milking, put the cover on and the work is done. If proper cooling facilities are provided all work in connection with the care of the milk will be finished within five minutes after the milking is done.

Makers have in this new way of caring for milk a plan that will appeal to every milk producer. If makers have not full information on the subject application should be made to the Dairy Commissioner at Ottawa for particulars and a campaign of education begun among the patrons. The patrons can be reached through the maker quicker than by any other plan. —J.W.W.

Low Test Patrons Difficult to Satisfy

Wm. Eager, Dundas Co., Ont.

I have been paying for milk at our factories according to the test since 1896. The high price of cheese has, however, practically put the test out in many of the factories. The margin between the high test and the low test milk has been so much that it is almost impossible to satisfy the men whose milk tests low.

I am quite satisfied that "Pay By Test" is the proper way to divide proceeds for milk at the cheese factory. It gives every man what be-

longs to him; unfortunately the difficulty comes in when the price varies so much per 100 lbs. of milk when we sell cheese at 12 cents and 12½ cents a pound.

There is only one way to make the butter fat test a success at the cheese factories and that is by legislation. Until we get legislation that will compel every factory in the country to pay for milk according to its relative value, paying for milk according to the butter fat will never be a success. The teachers we get from the experiment stations and from the dairy schools have all told us that the proper way to pay for milk is by the test, yet when it comes into practical work those people are not as a rule ready to say to the people that that is the only way to pay for milk and do it honestly. I do think that we should be consistent in this dairy business.

"Farm and Dairy is a down-to-date, snappy paper," John Sampson, Yale-Carleton, B.C.

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