

Ingersoll Cheese Factory in producing from their extensive establishment the largest cheese ever known to be made.

Appropriate speeches were made by Messrs. Chadwick, Noxon, Harris, Blackmair and Gibson, and the occasion made a very agreeable and pleasant one.

During the eighties, Mr. James Ireland, the veteran cheesemaker, who was then in charge at the Galloway factory, near Ingersoll, made no less than 35 large cheese, 11 of which weighed 5,500 pounds each. The others weighed from 600 to 1,000 pounds.

Between 1886 and 1895, Mr. D. M. Macpherson, proprietor of the Allengrove combination of cheese factories, made upwards of 100 cheese weighing 1,000 to 1,200 pounds. The regular output of one or two of his factories in Glengarry county, consisted of these for several years. These cheese were mostly intended for show window purposes in Great Britain.

The largest cheese on record was made at Perth, Ont., in September, 1892, and it was shown at the World's Fair, Chicago, in 1893. The special press for this cheese was set up in the Canadian Pacific railway freight shed at Perth station. At the proper stage, on the appointed day, the curd from twelve cheese factories was carried in milk cans to the station and dumped into the hoop, which was made of 4-inch steel boiler plate. It required two days' curd from the twelve factories, and a further supply on the third day from three of them to fill the hoop. The curd was pressed after each filling, twelve large jack screws being used for the purpose. A pressure of more than 200 tons was applied.

The following particulars are taken from a leaflet distributed at the fair:—

'The Canadian Mite' was manufactured at the Dominion Experimental Dairy Station at Perth, Lanark county, Ontario, under the supervision of Prof. James W. Robertson, Dominion Dairy Commissioner.

The total quantity of milk used in making this cheese was 207,200 pounds. That quantity is equal to the milk for one day in September of ten thousand cows. Mr. J. A. Ruddick, of the Dairy Commissioner's staff, was the cheesemaker, and he was assisted by cheesemakers at twelve adjacent factories. Their names are:

- Mr. James McCann, Riverside Factory.
- Mr. James Clark, Mississippi Factory.
- Mr. Richard Halpenny, Drummond Centre Factory.
- Mr. Wallace Symes, Balderson's Corners' Factory.
- Mr. David Ennis, Falbrook Factory.
- Mr. Wrathall, Harper's Corners' Factory.
- Mr. Max Gibson, Bathurst Mutual Factory.
- Mr. John McMunn, Tay Banks Factory.
- Mr. Wiltsie, S. L. U. Factory.
- Mr. James Kirkland, Lone Star Factory.
- Mr. Thomas Wright, Stanleyville Factory.
- Mr. Elijah Hughes, Clear View Factory.

The cheese weighs 22,000 lbs. net. It is incased in the mould or hoop of steel in which it was pressed. It measures twenty-eight feet in circumference by six feet in height.

A special truck has been made for transporting it through Great Britain after it leaves Chicago. It has been sold to Mr. T. J. Lipton, of London, England.

Mr. (now Sir Thomas) Lipton having failed to carry out his part of the contract, the cheese was shipped to A. J. Rowson, of London, England, and by him disposed of to a well-known caterer. A large section of it was returned to Ottawa in May, 1894, when it was found to be in excellent condition, although then over a year and a half old, during six months of which it stood in the exhibition building under a glass roof

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