

## Cheese Department

Makers are invited to send contributions to this department, ask questions on matters relating to cheesemaking, and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

### Shipping Cheese Direct

That shipping cheese to the wholesale dealers in the old country can be done profitably and satisfactorily when dealing with a reliable firm on the other side has been proven by Mr. A. Patterson, owner of the Aspley cheese factory at Aspley, Ont. For three or four years now, Mr. Patterson has been shipping cheese made in his factory, direct to the firm of Leggat Brothers, Glasgow, Scotland, (who read The Canadian Dairymen and Farming World that they may keep in touch with dairy conditions in Canada), and has found the returns entirely satisfactory. Mr. Patterson

much money with the Bank at Lakefield, and upon date of shipment from there, we go into the bank and get part payment for our cheese, and the balance reaches us about three weeks later.

"We find this method much more satisfactory than selling on the board. We never have any trouble in getting our money, when due, we get better prices for our cheese and always have a market for it. We keep most of our cheese a month or six weeks before it is shipped. We would not like to go back to selling our cheese on the board, after having sold it direct to the dealer in the old country."

A DANGEROUS PRACTICE While some factories have obtained satisfactory results by shipping direct it is a dangerous practice unless the firms dealt with on the other side are known to be reliable. Once we leave Canada the shippers are largely at the mercy of the people who have bought them. If these people prove to be shippers, and there are many such

nothing of the trade, while there are others who may work a time and then not know how the changes in the milk come on.

I think, however, that makers should unite to hold the price of making. I know makers who are working for 30¢ a ewt. Makers have to take all kinds of abuse and should be better paid. Makers should have backbone enough to form an association of their own. If we can get the 350 makers in Eastern Ontario to pull together we will not have so much trouble with the patrons.—C. LaForte, Cheese-maker, Leeds Co., Ont.

### Do You Make Cheese Like This?

Editor, The Dairymen and Farming World.—It is useless for the cheesemakers of this country to squander any money in the selection of milk at the factory, as our climatic conditions are so evenly tempered and cool, that we are insured against any over-ripe or tainted milk.

Neither is there any necessity for raising the temperature of the milk to any specific degree for the adding of the rennet. Any temperature will do—and there should not be much water used in mixing the rennet, and what is used should "stink."

Nor should the rennet or color be thoroughly incorporated with the milk. In this way we are assured of those beautiful leopards spots, which all desire and appreciate so highly in cheese.

And in cutting the curd: this should always be done while it is soft and before it breaks smooth and clear over the finger.

As soon as the temperature is raised on the curds—to any degree handy—say from 50 degrees to 110 degrees, the whey should be removed, and great care used that all moisture is retained in the curds. This will insure us a "bargain" in the cheese that no buyer will be able to defraud us on. For if we are so blind that we cannot see the holes, we will be able to feel them.

And when the curd is massed together into one solid mass, it should be milled and salted at once. It is all foolishness to mature curds, both before and after milling. It should then be put to press and pressed for not over 10 minutes. Then the bandage should be pulled up—without removing the hoops—as that is only a waste of time. The cheese should then be given one solid eternal squeeze for 60 minutes—that is long enough.

They should then be removed to the curing room, and leave them to Providence and the angels of heaven to turn them, and regulate the right temperature, moisture and ventilation.

The boxes should always be branded on one side and the weights on the other, and the colors should be variegated, from a pale, sickly blue to a red-hot red. Never should the boxes be shaved down just slightly below the surface of the cheese. Neither

should the covers be nailed down, as the employees of the wholesale men in the city of Montreal are employed specifically for that purpose. It should be wrong to defraud them out of that great pleasure.

A. H. Wilson,

Leeds Co., Ont.

P. S.—This system applies to all months of the year.

Note.—Our good friend, Instructor Wilson, must have had some trying experiences lately to suggest the line of thought as above. But we learn sometimes by contrasts. Making the wrong way often impresses the right way of doing things more forcibly on our mind. Mr. Wilson probably had this in mind when he penned the above. It reminds the writer of a little experience he had some years ago. On a visit to a provincial experimental farm (not in Ontario) he was taken by the director to see the live stock. The cows in the stable were a very poor lot. The Professor, who appeared to think some explanation necessary, said: "We keep these cows to show farmers what kind of cows they should not keep." Mr. Wilson's letter will show makers how not to make cheese.—Editor.

The amount of stirring a curd requires after dipping depends upon the amount of acid developed. The skilled maker will know this and where much or little stirring will be necessary. Some makers believe a curd cannot be stirred too dry when dipped, but this is not a good plan to follow. A fast working curd requires more stirring and one working slow.

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### Unloading Cheese at the Wharf.

While some of the factories have obtained satisfactory results by shipping direct, as does the Aspley factory, it is a dangerous practice, unless the firms dealt with are known to be reliable. See adjoining article.

has a fine large factory in the little village of Aspley Peterborough County, Ontario. Every two weeks, there is shipped to Scotland, a shipment containing from 60 to 70 boxes of cheese made at the Aspley factory.

The illustration above, which was taken especially for The Canadian Dairymen and Farming World shows the cheese being unloaded from the wagons, and piled on the wharf at Mt. Julian, shipping point 18 miles from Aspley, waiting shipment by boat to the old country. From Mt. Julian this cheese is taken to Montreal, and from there shipped abroad. The cheese in the shipment shown in the illustration were marked from 89 to 94 lbs. each, but the average weight of these shipped, are about 89 and 90 lbs. each. Mr. Patterson's man was asked if there was any complaint about broken boxes, after the cheese reached Scotland, and replied, that they had never had any trouble through shipping their cheese in the wooden boxes they used. These boxes appeared to be very strong, and were particularly well made.

### OBTAIN A GOOD PRICE

When asked what his price would realize next year, the driver of the load, replied: We will not about 125 cents for our cheese this year, which is more than we would get, should we sell it on the cheese board. We receive part payment for our cheese when it is shipped, and the balance on receipt of the cheese in the warehouse in Scotland. The firm we ship to deposits a

shippers on the other side, there is practically no means of collecting the balance of the money due on the cheese. It is for this reason that most Canadian factories find it more satisfactory to sell their cheese to the Montreal exporters who have a reputation in Canada and who have been in business here for many years.

### Whey Sweeter and Better

Editor, The Canadian Dairymen and Farming World.—In regard to pasteurizing whey, I might say that nearly all my patrons say the cans are easier to wash. The whey is better for feed, sweeter and freer from flavors, and the tanks are much easier to keep clean. We never have that sour whey flavor that we find before pasteurizing. As to disappearance of bitter or yeasty flavor I cannot say as we have never had that flavor to contend with. Tests of the whey for acidity show it to be much sweeter than before we began pasteurizing. As to patrons taking better care of the milk I cannot see much improvement and plant department. The floral secretary.—E. Gunther, Cheesemaker, Halimaid Co., Ont.

### Makers Should Have Certificates

Editor, The Canadian Dairymen and Farming World.—I for one am in favor of all cheese-makers holding certificates from the dairy schools. There are some makers of five years' experience who know comparatively

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