

# The Farming World

For Farmers and Stockmen

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## Look After the Milk.

**D**URING July and August patrons of cheese factories and creameries should redouble their efforts in connection with the care of milk for cheese or butter making. From now till the end of August is the very worst time of the year for making fine cheese. The flavors that will develop in milk during this period if not properly cared for are almost innumerable, and capable of all kinds of odors, combinations, and conditions. If, however, the patron watches his cows carefully, giving them an abundance of good water and wholesome, succulent food, and looks after the milk in a way that will preserve it from contamination with bad flavors, etc., he can, without any great difficulty, provide for its deliverance at the factory in good condition

To do this, however, requires some application, and the time of some one individual whose duty it should be to look after the milk. Cleanliness is most important in connection with the milking utensils, the milking and the keeping of it over night. The air surrounding milk that is being kept over night should be pure and free from any odor that would contaminate the milk. The aeration of the milk is also important, and should not be neglected. It should be done in every case as soon as the milk is taken from the cow, and before it is cooled. While some authorities may not agree with us, we believe it would be a good plan, during these months, at least, to cool the milk down to a low temperature before setting away for the night. This can easily be done by setting the cans in cold or ice water, and if a windmill is at hand, and a running stream can be had so much the better. A box large enough to hold the cans, and with an intake and outlet pipes, serves the purpose admirably where running water is obtainable. The morning's milk should not be emptied into the night's milk till the milk-wagon arrives, and it would be better to have two cans and not mix them at all.

Whatever method is adopted, the patron should redouble his efforts to supply his maker with good milk. Because of its being the busy haying and harvesting season many may not care to give the time to this necessary work. But it will pay to do so, and with cheese and butter selling at present prices, there is more money in giving attention to the milk than

in devoting the whole of one's time to harvesting a hay or grain crop.

## The Cheese Trade.

**Not Enough Difference in Price as Between Good and Medium Factories.**

The recent criticisms of Canadian dairy products made by the High Commissioner for Canada, as noted in these columns two weeks ago, have aroused considerable interest in the country. It was shown, and we think fairly, that it is the average factory that is doing the most harm to the Canadian cheese trade. The very bad factory can be left severely alone if need be, and in this way an improvement brought about, or the concern compelled to give up business. The very good factory, with up-to-date buildings and equipment, and where every effort is put forth to turn out the finest quality of product, will take care of itself. But the medium type of factory, with nothing very good and nothing very bad about the buildings and equipment is the hardest to do anything with. At the local markets their cheese brings the same price, or nearly so, as that made in the very best factories, and consequently it is hard to impress upon the managers, owners, or patrons the need for better buildings, better curing facilities, and better methods of caring for the milk.

And is their reasoning not sound? If the local buyers will pay as much for their cheese in the open market as for the cheese from the best equipped and up-to-date factories, why should the former be compelled to expend a thousand or two dollars in better equipment and facilities for making? That is the way many of these average factories reason out the matter, and till the methods of buying are changed they will feel like clinging to their old ways. We have been at the local markets frequently, when all the cheese offered from good, bad and medium factories were bought up by dealers at the same figure, an exception only being in the case of some of the very poorest ones; no difference being made as between the medium and good factories. Under these conditions of buying and selling the trade has no one to blame but themselves if little progress is being made.

Of course, all cheese is sold subject to inspection. But as the goods are shipped before the cheese are fully matured, the inspector is not able to detect flavors that develop at later stages in the life of the cheese. If the buyer would take the facilities for

making, sanitation, etc., of a factory into account when bidding, and would make allowance for the probability or possibility of latent flavors developing when the goods arrive in the Old Land, and gauge his price accordingly, there would be more variation in the values obtained by different factories than there is at the present time. In other words, if the exporter would put a premium on good buildings, good curing facilities, and other equipment necessary for the proper handling of milk and making cheese by paying a higher price for the cheese made under such conditions, it would do more than anything else towards bringing about an improvement. During the past few years quite a number of factories have gone to the expense of putting in sub-earth ducts and properly insulating their curing-rooms so that the temperature can be kept under control, and it would be most interesting to know if the buyer appreciates such efforts by paying a higher price for the product, or a little less for cheese cured under old conditions.

Then it will be found that the medium factory will have as a rule lukewarm or medium patrons, who are satisfied to go along just as they have been doing so long as their milk is taken in over the weighing porch and their cheese goes off at about the same price as the neighboring factory where everything is in ship-shape. There is nothing that will bring about improvement so quickly and so effectively as touching a man's pocket, and paying him according to the real value of his product, whether it is good or bad.

While our dairy education propaganda, as conducted by the Dairy Associations, Dairy Schools, etc., is along the right line and should be pushed forward energetically, we are inclined to the view that if a little more variation in the prices paid on this side for the cheese from good, medium and bad factories were made, an improvement could be brought about more quickly and effectively. Let, say for one season, the same variation in price be made to the different factories as is made with the cheese from these same factories by the dealer in Great Britain, and a revolution in the way of better buildings and equipment would be worked in a very short while. The trouble is we have both average factories and average buyers who buy on the average plan, trusting to the fine quality of the cheese from the very best factories to help sell that from the medium factory in the English market.