

safe in holding for a while any lots that may remain unsold.

The exceedingly small shipments from New York, and the extreme drouth in Australia and New Zealand, which will lessen very materially the output of cheese from these countries, would seem to indicate that Britain will have to depend very largely upon America for her supply of cheese for several months to come. It is also intimated that the cheese exports from Canada this year will be at least 100,000 boxes short of last year's. These are somewhat encouraging features for dairymen in connection with the world's supply of cheese and indicate that the low prices of the present season are not likely to be repeated in 1896.

Disposal of the Whey at Cheese Factories.

One of the important questions that will come up for discussion at the annual meetings of many of our cheese factories during the winter will be the best method of disposing of the sour whey. To many who are not particularly interested it will seem immaterial whether the sour whey is returned to the patrons in the milk-cans or sold to the highest bidder. To those who have made a study of the question, however, there is a wide difference between the two plans. The practice of returning the sour whey to the patrons in the milk-cans has been a detriment to the making of fine cheese in many of our cheese factories. True, the large majority of the Ontario factories adopt this practice, and it is impossible to get any other plan adopted, as the patrons refuse to send unless they have the whey returned by the milk-hauler for feeding to their hogs. The factories, however, whose product is sought because of its superior quality are almost invariably those where the sour whey is not returned to the patrons in the milk-cans.

If the cans are not thoroughly scalded and aired after the whey is dumped out, this sour whey will communicate its peculiar flavor to the new milk and to the cheese made from that milk. If every patron would have the whey taken out of the milk-can as soon as the can is returned from the factory, and have it thoroughly scalded and cleansed and placed where it can get the direct sunlight, the evils resulting from this practice would not be so great. But the real difficulty is that every one won't do this, and the neglect of one or two

will injure the whole lot of cheese. It is, therefore, much better to have the whey sold or fed near the factory, and not to run the risk of having the quality of the cheese injured by the sour whey flavor.

This scur or rotten flavor in old whey is caused by little living micro-organisms working upon the milk-sugar and other solids which go off in the whey in the process of cheese-making. Therefore, if only a small percentage of these minute creatures adhere to the sides or are left in the seams of the milk-cans through the neglect of some patron, they will begin to grow and multiply as soon as the new, warm milk reaches them, and will eventually permeate through the whole lot or vat of milk; and the worst of it is that these little germs are very persistent in their ways, and will continue their onward march in the curd made from that milk and finally in the cheese while undergoing the curing process. Very often this sour whey flavor may not be detected in the milk, or even in the curd, while the cheese are being manufactured, but may be there all the same, and will show itself when the cheese are cured, injuring their sale and the reputation of the factory. Thus will be seen the great danger that is incurred if the milk is allowed to come in contact with any foreign flavor of this kind.

Patrons supply milk to the cheese factory for the money there is in it, and the reason they require the whey returned is because they believe there is more money in feeding the whey at home than in disposing of it at the factory. From our own practical experience of several years in the cheese business, we are led to believe that patrons in the long run will derive more benefit by not having the sour whey returned. The highest value put upon perfectly sweet whey is 8 cents per 100 lbs. As the whey sours, the quality of the food in it is not affected, but the quantity is; therefore more value can be had by feeding it in as sweet a condition as possible, and this sweet condition can only be secured by feeding it near the factory. The average price received for whey at the factories when sold is about \$4.50 per ton of cheese. If this amount can be secured, the patrons of factories will receive more actual value than in having the sour whey returned, and will not run the risk of having the quality of their cheese injured by the sour whey flavor. Besides, it will not cost so much to haul the milk if the whey is not returned. It has been carefully estimated that, on an average, it costs