

Cheese Department

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

Cheese Factories Doomed

"The cheese factories of Peterborough county are doomed. They will have to give place to creameries." With this statement a recent caller at the Farm and Dairy office (who, by the way, does not wish his name mentioned in this connection, although for the past two years he has had an opportunity of learning at first hand the cheese factory conditions in the county) started in to discuss the local cheese factory business.

"In our cheese factories here," he said, "the whey is a dead loss. A few men only are getting it. Often one man near the factory buys the whey and in other cases the wife of the patrons are supposed to share alike in the whey a few men living close to the factory get it; and then the whey is not always in good condition. In cases where the whey is sold patrons do not get enough for it. In fact the price they get scarcely amounts to anything.

TWO REASONS

"As a remedy for the existing evil in this connection, cooperative villages would help out somewhat, or it would be better to have the whey pasteurized and have it sent back each day to the patrons. I noted with much satisfaction the article of Mr. Reddick's, of the Wooler cheese factory, in Farm and Dairy, May 11th. Mr. Reddick is much in favor of pasteurizing the whey.

"At any rate, let it be known," continued our friend, "that unless some better means of handling the whey at the cheese factories are going to come in and oust the cheese factories in this county of Peterboro. At Havelock the old cheese factory has started as a butter factory this spring, and it is hurting the business of cheese making at other factories around there. At Central Smith also they are working into butter. Mr. Campbell, the maker, I am informed, is working in either milk for cheese making or cream for butter making as the patrons may send. The competition of the creamery at Peterboro is making it necessary to make butter at Central Smith. In one or two instances elsewhere in the county several small factories are likely to give up making cheese and a creamery will be established in their place.

"In the face of this situation," our informant concluded, "the question

naturally arises, 'Is there a market for this butter?' If there is not, we had better stay with the cheese making.

"How will the situation be met? In my estimation it will help a lot to properly pasteurize the whey and send it back to each patron. The dairy farmers of the county are coming to realize as they never did before the feeding value of skim milk. On that account the creamery is bound to become more and more popular. I should like to know what some of the local readers of Farm and Dairy have to say about the situation."

Why Cheese Sold Low

Jas. A. Findlay, Cargo Inspector, Glasgow, Scotland.

Imports of Canadian cheese to Glasgow for the season of 1910 show a falling off of 35,000 boxes as compared with 1909. This large reduction was caused by a larger than normal make of Scotch cheese and a very low consumption of cheese throughout the summer and early autumn, notwithstanding the relatively low retail price of cheese compared with other foods, fresh meats, bacon and eggs maintaining high prices throughout.

Another adverse influence was a strike of boilermakers in the various Clyde engineering works, which threw a large body of men idle for a few months. Importers had, therefore, a most unsatisfactory time carrying increasing stocks from week to week as prices paid for Canadians were too high to sell profitably here in competition with low prices ruling for Scotch cheese, and many merchants had ultimately to sell at a loss before the important rise in prices took place towards the end of the year.

SCOTCH MAKE POOR

The Scotch make, while a large one in quantity, was unsatisfactory in quality, being much more irregular than usual, discoloration being a pronounced feature and hardness of texture noticeable. Merchants here affirm that public taste is changing, and that a cheese of better consistency is being demanded.

The prevailing dissatisfaction with the season's make resulted in a meeting of merchants, cheesemakers, and others interested in the industry, being held in Glasgow, where type of desirable and undesirable cheese were on view to demonstrate to makers what was required by the trade. It is worthy of note that amongst types of cheese meeting the markets' demands there was a sample of Canadian produce.

Information Re Express Rates

Editor, Farm and Dairy,—I wish to thank Farm and Dairy for the active part it has taken in bringing the case of creamery men to the point where it can be placed before the Railway Board. To understand the increase in the express rates, allow us to explain that we pack our prints in a well-made box that holds 50 lbs. of butter. We began business at Lorneville in 1903. From then until I think it was about 1908, we were charged for 60 lbs. weight. At that time the Railway Board ruled that all packages must be billed at their actual weight, and established a fine on either the shipper or the agent of the express company who billed it otherwise. This is what I was led to believe in the spring of 1908.

Our box weighed 10 lbs. From 1903 to 1908 (or until whatever time this ruling of the Board was brought into effect) we billed each box of butter as 50 lbs. From 1908 to March 1, 1911, we had to bill them as 60 lbs. This meant for the express company an increase of 20 per cent. Now we have to pay on the returned boxes the same rate as the butter going, which means

another increase on our express charges of 20 per cent. more than previous to 1908.

A COMPARISON IN CHARGES

Here are some of the expenses we have to bear since March 1, 1911, compared with previous to 1908. I have expressed to St. Catharines since March 1st, 86 boxes of butter. The rate is 70c. From 1903 to 1908, we would ship these boxes out at a weight of 4,300 lbs.; cost \$30.10. From 1908 until end of last February, the shipping weight had to be 5,100 lbs.; cost \$36.12. In both cases empties were returned free. Now the shipping weight remained the same, and we have to pay for the returning of the boxes, weight 860 lbs.; cost \$6.02. Needless to say, boxes did not come back by express. We saved money by bringing them back by freight.

But again we have a number of equally good customers, who do not handle as large amounts; some only take a box at a time, and cannot store boxes to make it cheap to return by freight. This means express in any case 35c (for no express company has as yet handled any package for me for less money), 10c for returning box, or 45c for getting 50 lbs. of butter to Toronto. A Toronto customer takes two boxes or 100 lbs. of butter. Up to 1908, the cost on these two boxes would be, weight 100 lbs., rate 50c, cost 50c. Since 1908, weight 120 lbs., rate 50c, cost 60c. Now 10c for each box returned means 80c to get 100 lbs. of butter to Toronto.

NO DECREASE IN RATES

To balance this, I can find no decrease in rate previous to 1908. True, there was a decrease in shipping over two lines, which helps, but shipping over two lines is not very satisfactory; for if anything goes astray it means dealing with two companies instead of one. I have only found it satisfactory when I could ship from a competing point.

The amount of butter shipped by express has in our case increased about 500 per cent. since 1903. In spite of this we are charged 40 per cent. more than in 1903. To balance this, the express companies have made no improvement in handling butter. During hot weather we are often compelled to send butter by express over long lines as there is no refrigerator service on branch railways. I have often seen my butter in a hot express car with a large consignment of fish, which made a very fishy smell.—Wm. Newman, Victoria Co., Ont.

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