

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

### Has Soft Cheese a Place in Canadian Dairying

Miss Helen Millar, Guelph  
(Continued from last week)

This brings us to the question of keeping qualities. It is hardly fair to say that cream cheese will not keep, thus making people afraid to buy it. It will keep a reasonable length of time if kept under proper conditions—cold and dry. In our work last year we found that the cream, or what we call the double cream cheese, would keep for three weeks, the Gowers nearly as long and the Camembert for two weeks if kept in a cold place. (The Camembert referred to was fresh, not ripened.)

If we leave these cheeses to high moisture content on the counter in a warm store, or on the pantry shelf, we may expect them to mould and go "off" flavor quickly, but with refrigeration the keeping quality is increased. I think it would be well for the soft cheese manufacturers to supply the stores with counter dummies. These dummies would advertise the goods, while the cheese, kept in a cool place, would mean a product reaching the table in a fresher condition, a better satisfied customer and an increased trade.

A country that is growing at the rate of 1,000 persons a day must make provision for the needs of these people. We require a food supply that will be nourishing and at the same time not expensive, and one of the ways in which we can help to supply this is by utilizing the valuable dairy by-products, skim-milk and buttermilk.

Prof. van Soest's food chart last year showed the value of these things, and by putting them in cheese form we lessen the bulk, and at the same time add to their keeping qualities. Up to the present time we have not made much use of skim-milk and buttermilk as a food supply, although in them we have a cheap food, rich in protein. On the American side they have made much more use of these things, than we have, although the Gorman people of Wabeno county give us a good illustration of what can be done with dairy by-products. Saturday morning brings many varieties to their markets and these find ready sale. There are many people in Ontario who are fond of the Dutch or Cottage cheese, but cannot procure it.

Several inquiries came to us the past year regarding the making of skim-milk and buttermilk cheese, especially buttermilk, as the majority of our creamery men have not skim-milk to deal with. We have put up skim-milk in the form of Camembert and Cottage cheese, while for the buttermilk we used what we call the "Wisconsin Method," which is so fully explained in Bulletin No. 211 of the Wisconsin Experiment Station. The keeping qualities were good if the cheese were kept cold, while the yield averaged high—the amount being influenced by many factors. The price of buttermilk would go up to-morrow if I were to say that it was possible to sell a dollar's worth of buttermilk for five dollars, more or less. We have in Canada 100,000 Jewish people who are ready to use this cheese if we give them what they want—a smooth, sweet, spreadable curd.

As cream cheese is the base of many fancy cheese, so buttermilk

cheese or buttermilk cream might be used in the same way. Adding such a flavoring as pimento to it makes a good sandwich filling suitable for lunches, picnics and afternoon teas. In this day when so much is said and written about the high cost of living, let us study the cheese question, its value as a food and its cheapness in comparison with many other food stuffs; then we will be able to help people to solve their difficulties by giving them this advice: "When you cannot make both ends meet (meat) make one end cheese."

### Selling Cheese by Grade

The terms of sale of the Quebec Cheese-makers' Agricultural Cooperative Society, described in a recent issue of Farm and Dairy, are governed by the following rules:

"All cheese will be graded in three classes: 1st grade, will be all cheese scoring 95 points or over out of 100; 2nd grade, will be all cheese scoring 92 points or over, but under 95; 3rd grade, will be all cheese scoring less than 92 points.

"Culls—in all cases where bad culls appear in a lot they may be separated therefrom and dealt with separately. All cheese such as that sour, bad stinkers or spongy, or having other defects as bad or worse than these, will be classified as culls.

"1. The buyer will pay a storage charge of two cents a box, the cost of weighing and five cents a box of cheese or tub of butter.

"2. All cheese will be sold to the highest bidder in open competition, and bids will be asked for on all cheese offered for sale before any offers will be accepted.

"3. Bids will be asked for on all cheese in each grade separately, and no blanket bids will be accepted. "4. No bids of less than 1-16c a pound will be accepted.

"5. All purchases must be paid for on the day following sale by accepted cheque and before delivery order will be given. The Society reserves the right to ask for a deposit of 10 per cent. margin at time of sale.

"Invoices will be furnished by the Society, based on factorymen's weights and official weighers' certificate of test, but if errors are found in the factory statements, adjustments will be made to the correct basis afterwards.

"The grading will be done by an official appointed by the Department of Agriculture, and his decision will be final, and no right of rejection or reduction of price will be granted to the buyer.

"The seller does not bind himself to accept the highest bid, and will have the right to withdraw from the sale, either the butter or the cheese, without accepting the highest bidder's offer."

The rules governing the sale of butter are identical except that culls are classified as butter "badly flavored" and badly mottled or having other defects as bad or worse than these." The charges for storage are eight cents a cwt., and for weighing seven cents a box. No bids of less than one-eighth cent a pound are accepted.

A United States citizen, Mr. J. W. Hamilton, St. Paul, Minn., has a unique suggestion to offer in connection with the World's Peace Propaganda. He points out that each year two and one-third billion letters are exchanged between the nations of the universal postal union. Why should not the countries of the world, asks Mr. Hamilton in effect have a World's Peace Postage that would carry the thought of world peace to every corner of the universe? The suggestion is a unique one and worthy of consideration.

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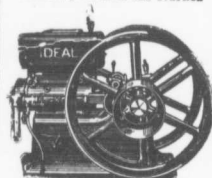
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