

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.

Home-Made Soft Cheese

THE U. S. Department of Agriculture in Bulletin No. 960, desires the home manufacture of soft cheeses:

Neufchâtel cheese should be made from whole milk that tests about four per cent, and cream cheese from milk testing six per cent butterfat, according to the bulletin. Both are made in this way: To a quantity of thirty pounds, or 3½ gallons of milk, add a pint of good starter or clean-flavored sour milk and stir well. Warm the milk to between 80 to 83 degrees F. Then add about eight drops of rennet which has previously been dissolved in a cup of cold water. Stir thoroughly and set the milk aside to curdle. Powdered pepsin (one-half the size of a pea) or one-third of a junket tablet may be used in place of the rennet. The cheese may be made without a starter, in which case the milk should be ripened (allowed to stand at 70 degrees F.) for six or seven hours before adding the rennet.

After 16 to 18 hours, the time usually necessary for proper curdling, pour the milk into a drain cloth and allow to drain from two to four hours or until practically no whey drips from the cloth. Then place the bag of curd between two clean boards, put a 50 pound weight upon it and let it stand for six or eight hours. Remove the curd from the cloth to a pail. Sprinkle two level teaspoonfuls of fine salt over it, and thoroughly mix with a potato masher until it has a smooth buttery consistency. Running the cheese through a food chopper or working it with a butter worker produces the same result.

The cheese should then be placed in a crock or enamel dish until ready for use and kept at a temperature of 50 degrees F. or below. If it is to be sold it should be molded into small packages and wrapped in tinfoil, or packed in glass jars.

In nutritive value this cheese compares favorably with other staple foods, especially meat. They are rich in protein and fat and are easily digested. Perhaps the most desirable ways to serve them are in the forms of salads, sandwiches and in combination with other foods such as olives, green peppers, pimientos, pickles, differing kinds of nuts, various vegetables and quail all fruits.

Protest Against Commandeering Butter

A WESTERN paper, in commenting upon the Government's recent order commandeering butter, has the following to say:

"A meeting of the Western creamery men will be held at Saskatoon to organize an association for the prairie provinces, with a view to putting the Western trade on a basis that will guard against such serious effects as are claimed to have come from the commandeering order recently passed by the Canada Food Board.

"The local butter trade has felt the commandeering to a considerable extent, it is stated by some of the producers, and while the order is being patriotically obeyed there is a feeling

that it will work a disadvantage to the interests of the local market. One of the first effects has been a dropping off in the amount of butter produced, the natural result of this being a scarcity of fresh butter and the substitution of storage butter for use at home. This in turn will mean, it is pointed out, that in the heart of the winter, when the storage article has to be mainly depended on, there won't be enough to go around, and the price will then almost surely go up. Edmonton consumers have this prospect before them as a cold-weather fact, but for the reason for it is that the boys overseas may have the 6,000,000 pounds good creamery butter that the authorities want to send them.

"A reduced price is now being paid by the local creameries for butter fat. The price on the finished product having been set at 46½ cents, less the freight, the manufacturers have been compelled to pay less to the farmers, who are now receiving 41 cents for butter fat instead of probably 45 cents that they would probably be getting in the fall months if the commandeering order had not been passed. Some of the country producers are not taking kindly to the new scale, and are discontinuing their shipments to the creameries. Others are making butter at home, there being no restriction on either the quantity or the price of dairy butter.

"It is the intention of the creamery men of the three provinces to organize themselves into an association for protective purposes, and their meeting in Saskatoon, following the conference in Ottawa, will determine the lines upon which it shall be formed."

Experience in Pasteurization

WESTERN creamery men are practicing pasteurization more extensively than the butter makers of Eastern Canada. At the last Manitoba Dairymen's Convention Mr. Joe Donald, of the Russell Creamery, after the meeting the benefit of his experience with pasteurization:

"During the last few years, it has been proven beyond a doubt that by pasteurizing our cream to around 170 degrees Fahrenheit, we kill the enzymes that could not be killed by the old method of pasteurizing to 145 degrees F., and by so doing we have given our butter far better keeping qualities in storage. This is one of the best reasons that we in Western Canada can put forth in claiming that it pays to pasteurize, for the greater portion of our butter is made during the months of June, July, August and September, and put into cold storage for periods varying from three to eight months.

"At Russell we started to pasteurize in 1916, and we have pasteurized nearly all our make since then. The first year we churned immediately after cooling, with the result that our butter was short-grained and did not suit the eastern market, but the point that decided us to continue pasteurizing was the fact that some of our June make of butter was held in Winnipeg until the following June, and not a box of it went fishy in storage. The matter of short grain we overcame by holding from two to three hours after cooling down to churning temperature, before churning.

"In regard to the actual cost to the creamery, it cost us one-tenth of a cent per pound butter manufactured to cover the fuel that was required to pasteurize and cool our cream over the cost of manufacturing the raw cream, but there are a number of

When The Factory Closes

In a few weeks scores of the Cheese and Butter Factories over Ontario and Quebec will be closing for the season. At that time hundreds of the persons of these will desire to form new connections for the shipping of their milk and cream. The following list of firms are in a position to handle large quantities. We suggest that you patronize them.

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