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## Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address letters to The Cheese Maker's D. partment.

### Large Loss from Green Cheese

"I believe that the immature condition in which much of our cheese has been put on the market has had a great deal to do with the lower price that prevailed in England for Canadian cheese during the summer of 1910." said Mr. J. A. Rudlick in address to the dairymen at Stratford last winter. "There have been very serious complaints on this score, especially since the cheese have been going more directly into consumption."

"With strange perverseness, we have shipped our cheese greener at the very time when they should have been more fully ripened."

"I believe the shipping of green cheese cost the cheese factory patrons of Canada nearly \$1,000,000 in reduced prices in 1910, to say nothing of the injury to our reputation and the effect that it may have in the future. I know all the arguments that are used to excuse the practice, most of which are unsound, and although there may be some temporary advantage in getting rid of cheese when only a few days old, we will reap the consequences of our folly in the end."

### Cheese of Good Report

R. W. Ward, Peterboro Co., Ont.

Peterboro Co. cheese in the season of 1910 and in former years has commanded a higher price than cheese of any other brand in Ontario. Peterboro cheese could not have had such a reputation were the patrons of factories in the county permitted to receive back the whey in the milk cans. At no factory in the county is this practice permitted.

The strong point of Peterboro cheese is its flavor. Buyers can come to the Peterboro board with the assurance of getting good flavored cheese. Our practice of leaving the cheese in the factory two weeks before shipping has contributed to the good flavor, but the biggest reason of all is that whey is never carried in milk cans.

I realize that the problem of taking care of this whey is a serious one. At most of the factories in the county, a great deal of it is wasted. We must have some system of feeding the whey at the factory or of giving to each patron an equitable share of this product.

DON'T RETURN WHEY IN CANS  
I believe that pasteurization of whey would pay in increased feeding.

but even with pasteurization, I would not advocate carrying whey home in the cans. Cheese makers are only human, and if steam were low there would be a tendency to under-pasteurize the whey, and bacteria and yeasts would develop and bad flavors would be disseminated to all of the patrons of the factory.

I do not see why cooperative piggeries, if located at sufficient distance from the factory to avoid odors, should not be successful. At the Zion factory, the patrons cooperate in feeding the whey to pigs at the factory with good result. At the Pine Grove factory, Mr. Little, the maker, has bought the whey from the patrons and fed it to pigs with profit. If the cheese maker can profitably use the whey, surely the patrons can make equally profitable use of it by cooperative feeding.

If we are to retain the reputation for our cheese we must keep away from the practice of returning whey in the milk cans.

### Cheap and Satisfactory Milk House

A milk house of the better class, but nevertheless one that can be built at comparatively small cost by any farmer of average mechanical ability, is that on the farm of Mr. W. J. Ford, of Peterboro Co., Ont. An illustration showing this stand appeared on this page of Farm and Dairy last week. The walls are made of single ply boards, the roof is shingled. The milk is cooled in a water tank. Ice is used on warm Saturday nights.

A noteworthy feature of this milk house is its facilities for ventilation. Large sliding doors on the back and front admit of a free draft of air when the wind is blowing in that direction. On either side is a slat arrangement similar to the grate in the door of a furnace. For a space of four feet the wall of the house is made of three inch slats nailed on three inches apart. Inside of this is a sliding door of three inch slats three inches apart. By moving the door back three inches, the side can be made open. The main doors of the milk house may be closed and locked, and these slat doors be open and there be good ventilation and protection from cats and so forth.

"Since some of our neighbors," said Mr. Telford to an editor of Farm and Dairy when at his place recently, "take no particular care of their milk and allow rain water to get into it on occasions when the rain falls, it is a milk house such as mine is not as good an investment as it otherwise would be. However, we have the satisfaction of delivering good milk and never having any returned."

Mr. Telford's farm is entered in the Interprovincial Prize Fairs Competition this year.

### Quality of Cool Cured Cheese

J. H. Hutchison, Thunder Bay Dist., Ont.

People do not appreciate the value of cheese as a food, in comparison with meats. At present prices, cheese is much the cheaper food of the two. Had the cheese sold on our local markets been of better quality, the consumption would be much greater.

The trouble in the past has been that cheese for local consumption has not been of uniform quality. The best of our cheese have been exported. Discarded cheese have been disposed of locally.

Cool curing facilities in all of our factories will keep the quality of good cheese right and will keep cheese that would otherwise deteriorate in quality from going wrong. When we get cheese of uniform quality such as would be produced in cool curing rooms, the consumption will increase accordingly. In order to create a large demand for dairy products, we

must produce a product of high and uniform quality.

In a factory in which I was at one time maker, cheese had to be shipped immediately to Montreal for cooling. A cool curing room in our factory would have meant an increase in both quantity and quality of cheese. The policy of Farm and Dairy in advocating the establishment of cool curing rooms in factories is a move in the right direction, and is to be commended.

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BEYOND  
at  
become  
become  
selves.

AUNT KATE for Watson home. tion of W had all his previous subject of courtesy only upset by the talked to him who days afterward.

"You see, John, said to her brother home, 'it seemed got your letter. I come to Manitoba, man, John, he was being a consumptive Bill just a week later."

What he said? quickly "Dead?" Aunt Kate I should say he was. "My, I'm glad claimed.

Aunt Kate demotion for his gladness "I guess he's glad you could come and Mary said. Mary was "Taint that." But

"I am glad my Uncle it would be an her to bury him if Mrs. Shenstone and looked anxious brother's family.

"John," she said, wise, are they?" "Oh, I guess so cheerfully, 'as far as anyway."

At supper she was inched chair and the she had no crack in her pass with her hand a thing under the edge and it was only the Danny, sitting beside what had happened, not believe what he was

pleasing out of his snerching into his "Oh, his stuck out, cried. "I saw her."

Pearlie endeavored but Mrs. Shenstone was embarrassed. "You see, Mrs. Watson and then I go into good-lookin' teeth, good to chew with something wrong with they were mother—and I guess they were made right in the first

Patsy, who was v seemed safe, came around rather, she look at them.

"That's the kind he said to Tommy, who of the unemployed; them out if they ache as much as they"