

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 Department.

Where the Pinch is Felt

R. A. Davis, Oxford Co., Ont.

In a recent issue of my most valuable paper, Farm and Dairy, I read a short article by Mr. G. G. Publow in which he states that cheese makers are in the best position to educate the producers in the care of their milk. While admitting that such may be the case in some instances, there are places where it does not seem to work harmoniously. I allude to privately owned factories in a section where there are two condensing factories close by, and an ever increasing demand for milk and cream from Toronto and other places.

If the proprietor approaches some of our patrons on the better care of their milk they are likely to tell him that if they have to take care of it, they will send it to the condenser or where they can get more money for it. They seem to entirely overlook the fact that milk is an important article of food and whether for city use or to be manufactured into cheese or butter, calls for careful and cleanly handling. It seems to me to be about time the Government took a hand in this matter and demanded that the producers handle their milk in a proper manner.

My suggestion is that instructors on their visit to the factories superintending weighing in the milk with power to reject all not in first-class condition. I think this would do a lot of good and help proprietors who, although I am sure that no cheese maker who aims to put a first-class article on the shelf would wish to shirk his responsibility in this matter only in the face of strenuous opposition. But his money is invested in buildings which are valueless unless he receives milk.

The Season Opens Favorably

J. B. Lavery, Frankford, Dairy Instructor.

The flow of milk from the same number of cows is about one-third greater than at this date last season in the number of factories which I have already visited this spring. The cows, as a rule, are looking better than they did last spring.

Last winter was very favorable for clover, so there is a good prospect for plenty of good feed this season.

In nearly every factory where I advised certain improvements, such as putting in new whey tanks, new floors in the make-rooms or repairing the old ones, these improvements were made before starting to make this year. A number of factories have brightened the appearance and improved the condition of the make-rooms by a coat of fresh paint or of whitewash. Every make-room would be greatly improved by a coat of paint or of whitewash at least every other spring.

OVER-RIPED MILK.

The cheese makers in general have been doing good work. Some of them, however, during the warm weather in April took in some over-ripe milk. The cheese made from this milk was not of a first-class quality. A cheese maker should not accept milk out of condition, as it is impossible to get a good yield or a first-class quality of cheese from over-ripe milk.

During the hot weather in April, milk was only delivered every other day, but since the weather became cooler and the milk was delivered daily, the quality of the cheese is greatly improved. This cool period has been ideal weather for cheese making. However, if the patrons had cooled their milk properly during the

hot weather in April, the quality of the cheese would have been greatly improved.

COOL THE MILK.

If during the hot weather every patron would adopt some method of cooling the night milk to at least 70 degrees and if possible 60 degrees, immediately after milking, it would increase the yield and produce a much better quality of cheese than it is possible to produce by any process of manufacture. It is better, if possible, not to mix the cold milk with the warm milk, as it causes the acidity to develop very rapidly and has a tendency to produce bad flavors.

A large number of patrons have built fine milk stands and provided good facilities for cooling their milk. It is to be hoped that the time is not far distant when every patron sending milk to a cheese factory will be provided with proper facilities for caring for their milk.

Prince Edward Syndicate

T. E. Whattam, Dairy Instructor.

Prospects for dairying in the Prince Edward Syndicate for the coming season are exceptionally bright. Factories have commenced operations in better condition than ever before, and the supply of milk is much in excess of what it was at the same time last year. Pasture throughout the district is abundant and everything points to a large make for the season.

The makers are endeavoring to turn out a finer grade of cheese than ever before. Twelve factories are skimming the whey, and the cream is all taken to the central plant in Picton to be churned.

We are striving to get the milk delivered at the factories in a better condition than has been the case in former years. When we reach the ideal in this respect the manufacture of whey butter will be a thing of the past; for with good milk properly handled by skillful men, the loss of fat will be too small to make the manufacture of whey butter profitable.

From 40 to 50 per cent. of the factories are pasteurizing the whey. The practice is giving the best of satisfaction, the whey being returned to the patrons with only about 2 of one per cent. acid, or practically a sweet condition. Thus the feeding value of the whey is increased to a great extent over what it used to be, and it prevents the fat from rising to the surface, thereby enabling the makers to keep the tanks in a much cleaner condition than they otherwise would be.

In conversation with the patrons I find them delighted to get their whey in this sweet condition. It would seem that it will only be a short time when every factory will be pasteurizing the whey.

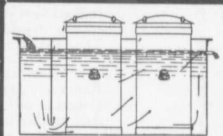
Cheese and Butter Criticized

Editor, Farm and Dairy.—We have your letter in which you ask us to give our opinion of Canadian produce such as butter and cheese. Speaking generally, the turnout of butter and cheese received last season was exceedingly good. It is difficult to compare it with that of other countries shipped to this country; Canadian produce has a character of its own, and as regards cheese, it takes the lead, as usually there is a difference of some 2 per cent. per cwt. between the price of Canadian and the price of New Zealand, grade for grade.

We think the Canadian dairymen will have to use a greater care or they will lose this position; often in the best factories there are sour cheese included, which should be put aside and distinctly marked as seconds or thirds, as the case may be. We find in some sections there appears to be excessive moisture in the cheese, which causes a heavy shrinkage.

With regard to butter, while we have had some exceedingly fine lots from Canada, yet, as a whole, we consider the out-turn of the New Zealand factories finer than Canadian, and it finds greater favor in the hands of the consumer.—Gardner Thomas, Bristol.

There is a splendid opportunity for makers, as dairy teachers in this country; particularly is this applicable to those makers who come in contact with their patrons every day.—G. G. Pulow, Chief Dairy Instructor for Eastern Ontario.



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