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THE FARMER'S ADVOCATE.

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THE DAIRY.

PERFORMANCE BEFORE FANCY FORM.

Writing of two heavy Ayrshire importations by Messrs. R. Hunter & Sons and R. R. Ness, "Scotland Yet," in his letter in this issue, notes the gratifying fact that these animals were "purchased for dairy purposes, and with little regard to 'fancy' points. The Milk-record scheme of the Highland & Agricultural Society, in spite of adverse criticism from various quarters, has proved of high educative value. Many breeders are beginning to see that it is much better to know the milking powers of their cattle than to be assured that they have a proper outline of udder and teats. What the ultimate result of the milk-record scheme may be, remains obscure, but the benefits accruing are so manifest that the use of a record is bound to become more and more general. The most profitable cattle will be those that are proved such on evidence produced."

This is good news. The Ayrshire cow has a large place to fill in Canadian dairying. Her hardy

constitution, her excellence as a grazer, her comparative freedom from teat and udder troubles, and her capacity for yielding a large flow of milk of medium percentage of butter-fat, are qualities which are deservedly highly esteemed. Unfortunately, some of the leading Old Country breeders set up a fad of form and fancy points, and actually set a premium on moderate-sized, though well-balanced udders, with small, corky teats. While many of the dairy herds of Ayrshire retained the old-fashioned milking strains, with good-sized teats, the standard set at the leading shows was all for beauty, form and "points," rather than performance, and many of the cattle brought out to Canada were of this modern character, so much so as to threaten the reputation of the breed among practical Canadian dairymen. It is a matter for hearty congratulation that the tide has turned, that the Scotsmen are earnestly addressing themselves to the task of breeding for milk, and that our enterprising Canadian importers, responsive to the demand, are selecting their purchases with a shrewd eye to utility, and bringing out some of the very pick of the breed. With such a class being imported and distributed, there is no fear of the future of the Scotch dairy breed on this side of the water.

Some Views on the Green Cheese Question.

CANDID COMMENTS ABOUT GREEN CHEESE.

Editor "The Farmer's Advocate":

Notwithstanding all the advice to the contrary which has been given to salesmen of Canadian cheese, they have continued to sell the stuff, and have trusted in Providence that all would be well in the end. I am reminded of one of Lincoln's stories: He says that an old woman, whose horse ran away, in giving an account of the occurrence to some friends afterwards, said, "I trusted in Providence till the britchen broke, then I didn't know what on airth to do!" Judging from the hysterical appeals which one reads in the press nowadays, one would be inclined to think that the "britchen" of the Canadian cheese business was about to break.

Let us look at this matter in a common-sense way. In the first place, who will define "green cheese"? It seems to the writer that the terms "green" and "ripe" cheese are very much like the terms "youth" and "old age," as applied to the human organism. Who knows where one leaves off, the other begins? Did anyone ever discover the moment when they began to get old? Has anyone determined when cheese ceased to be "green"? Men are in the dairy business in order to make the most profit possible, and can you blame factory-owners or salesmen for selling as much cheese as possible and as quickly as possible when the price is 12 to 12½ cents per pound, but liable to tumble to from 8 to 10 cents per pound at any time? When we have such a condition as we have had during the past season, the common-sense plan is to use about double the amount of rennet ordinarily used in manufacturing the cheese, and not over 2 pounds salt per 100 pounds curd, or per 1,000 pounds milk. This combination produces a cheese which ripens quickly, and by the time it reaches the consumer in Great Britain it will be ripened much more than the average Cheshire cheese found in the warehouses of Manchester, Liverpool and London. Our farmers have to compete, during June and July, with the Cheshire-cheese makers of England, who do not hesitate to push their goods on the market as rapidly as possible early in the season, when prices are likely to drop. Later in the season the proposition is somewhat different, because we are then making cheese which are not likely to be consumed for three to six months. If we sift the matter, we shall find that most of the howling about green cheese originated among a few buyers who lost a few pounds per box of cheese when they came to resell them. This has been echoed throughout Canada, until many people are beginning to believe the fairy tale about the moon being made of "green cheese." These people seem to forget that in every case it is a month or more after the cheese leave the factory in Canada before they reach the consumer in Great Britain. We may safely leave the matter in the hands of the Canadian cheese merchants, who know the consuming public in the Old Land better than do any other persons in Canada. They have studied every humor of the English cheese merchant, and know his pulse beats and purse throbs to a nicety. My candid judgment of the situation is that the Eastern Ontario manufacturers have been able to put good cheese on the markets from small, poorly-equipped factories, that are manned by

makers not nearly equal to the skilled makers in large factories both East and West, largely because the cheese are shipped weekly from the factories and are marketed or sent to cold-storages in Montreal or elsewhere, where they are safe. Personally, we look for the time when the excellent facilities now offered by Provincial and Dominion Governments will be taken advantage of by the dairymen of Canada, and that these cold-storages will be so convenient and cheap that the people will use them and send their dairy products to them weekly, where they will be safe. A worse policy than that followed by some of our Western Ontario cheesemakers, I can scarcely conceive of, viz., that of holding cheese during hot weather for weeks in a temperature that is ruinous to the quantity and quality of the cheese.

There is one more point, Mr. Editor, and I am done. Who has demonstrated that green cheese is less digestible than ripe cheese? Has anyone made any experiments on this point? If such experiments have been made, we have not heard of them. For some time we have been desirous of making an experiment on this question, but no one has volunteered as a subject. If any of your readers would offer themselves, I think we can arrange the rest at the College. In this connection, why should the State hang men for crime when they might be used for such experiments as we have indicated? We are quite serious on this matter, as there are so many questions that can be settled only by experiment on the human organism, and no one will volunteer for the work. A few of our students have volunteered for "safe" experiments on the effects of preservatives in butter, breakfast foods, etc., but we should like to make some tests where the results may be not altogether safe.

H. H. DEAN.

Ontario Agricultural College.

THOSE WHO GET PEOPLE INTO TROUBLE, ETC.

Editor "The Farmer's Advocate":

The information you are asking for you should be able to get from the exporters in Montreal. Those are the men who established the shipping of green cheese, in the spring of 1903. I know of a number of cases in the spring referred to, when the Montreal cheese-buyer would have the country buyers go to the factories and have the factorymen ship their cheese from the hoops, and the factorymen in this Eastern section have been following that practice every year since. The cheese merchants in Montreal will not refuse green cheese if they can see a fraction of a cent in handling that class of goods; in fact, I know of cases where buyers have taken green cheese, and put those cheese in cold storage on speculation. My idea is the men who established the practice of shipping green cheese are the men to look to for the remedy.

WM. EAGER.

Dundas Co., Ont.

CHEESE - BUYER CAN DO MOST.

Editor "The Farmer's Advocate":

I do not think cheese should be shipped less than from eight to ten days old, and then made with a view to quick ripening and for immediate use. Where dairying is carried on extensively, there will be of necessity considerable quantities of early milk which must be made into cheese and butter. To compel a proper curing, the buyers, as representatives of the trade, can do the most, viz., by refusing to ship the very green cheese.

Oxford Co., Ont.

M. S. SCHELL.

in the winter top-dressed it with ashes, spreading them broadcast from the sleigh before the snow got deep. In the spring I sowed it with oats and timothy seed, and that season we thrashed 738 bushels of oats and 281 bushels of rye. Now, I will admit that it cost some money to get this land up, and the outgo was a great deal more than the income for the first two years, but the eight following years I have had, so to speak, hay to burn. The fact is, we cut all the hay we could care for, and my neighbors, who told me that it would not pay the interest and taxes, have had to admit that it did pay, and paid well. Last April I sold this piece of land for \$1,900 cash. The man who bought it got a bargain, as he cut and pressed over 40 tons of hay, and you will remember this land had been seeded down eight years. The fact remains that, for renewing run-down land, it is doubtful, in my mind, if any fertilizer will compete with good, household, unleached hardwood ashes when the ashes are used liberally. I am willing to admit that they are somewhat slow in responding, as it takes a long time for them to dissolve in the soil, and for that reason I advise using them liberally—that is, give the land a good dressing, and the outcome is that you have lasting results."

In the best interests of the dairy industry, what is the briefest time cheese should be allowed to remain on the shelves before boxing?

What, in your judgment, is the best way of stopping the shipment of green cheese?

The foregoing questions, submitted to leading dairymen and cheese-buyers, are discussed by several correspondents in this issue. Their letters make interesting reading.

KEEP CHEESE TEN DAYS IN FACTORY.

Editor "The Farmer's Advocate":

In reply to yours, re green cheese, I might say that we in Campbellford District are not such sinners in this regard as the Brockville and East are. We think that 10 days are as young as they should go out of the factory. We also think that the different cheese boards, by adopting rules governing how close up cheese should be sold, and agitating the question, would do a great deal towards stopping it. ALEX. HUME.

Northumberland Co., Ont.

SHIPMENT AND CURING OF CHEESE.

Editor "The Farmer's Advocate":

"In the best interests of the dairy industry, what is the briefest time the cheese should be allowed to remain on the shelves before boxing?" In reply to such a question, I would say that a great deal depends upon the purpose the cheese is designed to fill. For instance, I have upon several occasions been asked to score experimental cheese, made for the purpose of determining this point. One case, in 1906, in an experiment made by the United States Government of about 300 samples, in which case each batch of cheese, after being made, was divided into three sections, the first section going direct from the hoop into the cold-storage, the second section being allowed to remain in the factory for a week and then going into cold storage, and the third section being allowed to remain in the factory two weeks and then going into cold storage. All these cheese were paraffined, and were scored by two other judges besides myself; and, invariably, the cheese securing the highest score were those going direct from the hoop into the cold-storage room. I have had the privilege of attending several other scoring contests of the same nature, and believe that slow, cool curing is the life of the cheese. I am, therefore, of the opinion that when there is a scarcity of cheese in England during the spring, and early cheese here are properly made for quick curing, that the fact of starting them upon their journey to England within a few days after the time they are made, is not necessarily detrimental to the quality of the cheese. I will say, however, that in no case should cheese be shipped until the rinds are firm and dry, which, I think, cannot be accomplished short of from two to three days in the curing room. The facilities provided in the way of cool-curing rooms and refrigeration in transportation are largely responsible for the improved reputation of Canadian cheese during the past few years, and this all means that cheese have been arriving in England in a better condition than they did hitherto.

Of course, the question of shrinkage is a very important one, which I have not touched upon, and is altogether another consideration. I am aware that the Dairy Commissioner at Ottawa has taken up this question of shipping green cheese quite vigorously this spring, but so far, I am not aware of a single instance that has been brought forth to prove that the shipping of cheese green has damaged the quality of the cheese.

Park Co., Ont.

I. W. STEINHOFF.