

## 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. All addresses should be sent to The Cheese Maker's D. Department.

### Why the Yield is Low

Frank Herna, Chief Dairy Instructor, W. Ontario

One feature of the cheese business that is worthy of special note is the number of pounds of milk required to make a pound of cheese. In some sections this is rather high and may be accounted for to a large extent by the low average test of the milk. Why the average test of milk should be lower than in previous years is more difficult to explain, except that, as only about 10 per cent. of the cheese factories pay for milk according to value for cheese making, less attention is given to this point and energies are bent towards producing quantity instead of quality of milk.

"Since the yield of cheese depends largely on the fat and casein content together with the sanitary condition of the milk it can readily be seen that it is practically impossible for a cheese maker, no matter how skilful, to secure a large yield of cheese from milk testing below in these two constituents or from milk not properly cooled.

"If producers will study this question thoroughly they will come to realize that in the majority of cases it is not the fault of the cheese maker that the 'average' is 'high.' They will also see that when milk of different percentages of fat is 'pooled' for cheese making, the rich milk does not receive full value in the division of the proceeds.

### Problems in Eastern Ontario Cheese Factories

J. McAllister, Russell Co., Ont.

There are three great big needs that we dairymen in Eastern Ontario should work to fill. We need bigger cheese factories, and better factories. We need the universal adoption of pay by test, and we need cool curing facilities in our factories. The great majority of the factories in this division over which I have direction are small and poorly equipped. The makers are doing wonderfully well considering all the chance they have, but with such factories the cheese maker works under a disadvantage.

The question of the small factory must first be solved before other improvements can be looked for. Stricter regulations regarding sanitary conditions would close some. If all factories had to pay a license, many of the smallest would go out of business. A helpful sign is that some of the patrons themselves are beginning to see that bigger factories would be an advantage.

On six miles of road in one part of my section are four factories. One makes six cheese daily, another five, and two only four. These factories combined would make one good factory. The great difficulty of combining them is that all but one are privately owned.

#### PAY BY TEST

We have only one factory in my section paying by test. Some have tried the test and given it up, the failure of the system being largely due to incompetent makers. In one factory in which I worked as a cheese maker for seven years, we always paid by test, and it was very seldom that any of the patrons objected to their test. My experience leads me to believe that pay by test is all right if the test is done properly, and to this end I would suggest that the appointment of officials to do the test

for a group of factories would be an excellent idea.

We have no cool curing rooms in this syndicate. I have one factory in my district making just a little over a cheese a day. How can such a small factory afford to put in cool curing facilities? I have one factory pretty well up-to-date, but most of them are very small. The solution of the cool curing problem depends on the solution of the small factory evil.

### Striking Results of Cool Curing

C. B. Meyers, Hastings Co., Ont.

We decided in 1907 to build an ice box in our factory. Before this we had a first-class building, with cement floors for cutting, agitators, and everything first-class. We found, however, that although our plant had cost us over \$5,000, we could not control the temperature. In the warm weather in June, July, and August the temperature at times would go up as high as 80 degrees; anyone in the cheese business knows that such a temperature is too hot for cheese. We called in Mr. G. G. Publow, and he advised us to build an ice chamber in the factory, taking for the purpose about one-third of our then large curing room. This method cost us much less than the building of an addition to our factory as a large number of neighboring factories have done.

In the years 1905-06 before we had a cool curing room, our yields had been 11.00 and 11.03 respectively. In 1907 the number of pounds of milk per pound of cheese was 10.84; 1908, 10.82; 1909, 10.85; 1910, 10.75. We have had the same maker for 12 years and the same patrons, as in this township all the factories are joint stock companies, and we never change our milk routes.

#### SATISFACTORY RETURNS

The total cost of remodelling our curing room was \$406. The differences in yield between 1907 and 1908 showed 4150 lbs. of cheese to the credit of the cool room. The average price in 1908 was about 12 cents. The total cost of the curing room was more than made up by the increase in yield the first year.

As our factory lies close to the Bay of Quinte, the cost of filling is small. The job is let by contract. It has cost \$30 a year to cut, haul, and pack the ice, which for a factory scaling 250,000 lbs. of cheese is very light.

I have shown this, as regards yield, that cool curing has been a great success with us. As regards quality we have sold all the cheese on the Belleville cheese board, and our factory has always been one of the first selected at the highest prices, and we have never had the slightest fault found with the quality. It has been a pleasure to sell first-class cheese.

#### GREATER LOCAL DEMAND

To improve local trade we have had quite an experience since we installed our cool curing room. We are situated between Trenton and Belleville. The grocers had always been taking a few cheese, but formerly they found that our cheese was too dry, as in the ordinary room our cheese did not retain moisture enough and the trade did not care for them. Since 1907 our trade with the grocers in Trenton has increased as follows: from scarcely 12 boxes for the year 1906; 1907, \$130; 1908, \$600; 1909, \$1,300; 1910, \$2,000. In fact, we have had nearly the entire trade in the town of Trenton. We have supplied all groceries during 1910.

Cheese companies or factory owners are making a great mistake in not so constructing their curing rooms that the temperature can be controlled. They would be well repaid by a much better yield and by a much finer cheese of a quality that will command

a higher price for export and of a quality that will be in greater demand on our local markets.

**Quality of Cool Cured Cheese.**—I have no data on the shrinkage saved by our cool curing room, but am convinced that the amount saved on shrinkage and cuts made on "heated cheese" would in very few years pay for the installing of the insulated room. But that is not all. The quality of cheese is of more consequence, and I believe if all Canadian cheese were cool cured, our cheese would

command a much higher price. If the buyers would pay for cheese according to quality, in a very few years all factories would be compelled to install cool curing rooms, or go out of business.—O. R. Francis, Oxford Co., Ont.

Farm and Dairy is a splendid paper for those engaged in the dairy business. I have received a lot of information from it, which has been most useful to me here in New Zealand.—W. Grant, Dairy Instructor, Wellington, N.Z.

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