

raffine' is the nearest approach to a special Canadian variety of cheese that the writer has any knowledge of. Cream cheese have been made in different localities, and one from Rouville County, Que., has probably acquired the best reputation.

The United Empire Loyalists brought the art of butter and cheese making to the Eastern Townships, to the St. Lawrence valley and the Lake Ontario district. As early as 1801 there was a surplus of cheese and butter at Kingston, Ont., and some of it was exported to the United States.

In Gourlay's Statistical Account of Upper Canada, published in 1822, mention is made of butter and cheese in Sandwich, Walpole, Rainham, Norwich, Saltfleet, Bayham and other townships. The prices given vary from 18 to 30 cents a pound for butter, and 15 to 30 cents a pound for cheese.

Cheesemaking seems to have been carried on most successfully and extensively by some of the early English and Scotch settlers in Ontario and Quebec. Mr. Hiram Ranney, of Salford, Oxford county, was in his time probably the largest cheese producer in Ontario. He milked from 80 to 100 cows in the early fifties, and teamed his cheese to Hamilton and other points before the Great Western railway was built. There were some famous cheesemakers in Chateauguay and Huntingdon counties, in the province of Quebec, about the middle of the last century. Mr. James Brodie, of North Georgetown, George Cross, near Ormstown, and Nicholas Farlinger, in Dundee, were particularly prominent. Their cheese was made after the Dunlop method, and Mr. Cross especially seems to have been more than usually successful, as his cheese acquired an excellent reputation in Montreal. He won a silver medal at the Paris Exhibition in 1855, and another one at a Provincial Exhibition held about the same year. It would seem as though Mr. Cross might almost be credited with having anticipated the factory system, for it is said that he received milk from some of his neighbours, which was made up with his own.

In recent years, Mr. Fred. Parsons, of Guelph, Ont., has carried on the manufacture of English Stilton cheese, and has met with conspicuous success.

The Trappist Fathers brought to this country from France the secret of the manufacture of Port du Salut cheese, and they have been making an excellent article for several years at the monastery at Oka, Que. It is known in the market at 'Oka' cheese.

More recently the manufacture of 'Coulommier' cheese has been started at Macdonald College, and the process is being taught to students with success. It has also within the past year been made at the Experimental Farm at Ottawa. The Dairy Department at the Ontario Agricultural College, Guelph, has recently added soft cheesemaking to its curriculum.

There are several well known brands of 'potted' cheese, which are prepared by passing ordinary factory cheese through a pulping machine and packing it in jars or other receptacles.

'Sage' cheese, much relished by some people, was more common in the days before the factories were started than it is now. The difference between an ordinary plain cheese and a Sage cheese is simply the addition of the aromatic herb of that name. The process is not otherwise varied. There are different methods of adding the sage, but usually the finely broken leaves are mixed with the curd just before pressing.

A separate section will be devoted to a description of the cheese made in Canadian factories.

No Special Canadian Varieties of Cheese.

Cheese is made by precipitating the protein compounds of milk with rennet. The curd which is thus formed holds the fat of milk mechanically, and a certain amount of the water is also retained. A Canadian cheddar cheese, for instance, consists, roughly speaking, of one-third fat, one-third protein or casein compounds, and one-third water.