

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.

Is the Canadian Cheese Trade in danger?

J. A. Ruddick, Dairy Commissioner.

If we were to judge of this matter by the comments which have appeared in the press during the last year, or so, we might readily come to the conclusion that the Canadian cheese trade was in a serious danger of being wiped out. "The Cheese Industry is Declining One." "A Great Change has come over the export cheese trade of Canada within the past few years, owing to the competition which has sprung up from New Zealand." "The only hope for Canadian cheese in the British market lies in the possibility of New Zealand turning to the manufacture of butter. These are some of the headlines and phrases that have appeared in the Canadian press during the past year.

Personally, I do not share these pessimistic views. Not a single box of Canadian cheese has been displaced on the Old Country market by New Zealand cheese. As a matter of fact, the increase in New Zealand shipments is wholly a result of the decrease in Canadian shipments and not the cause of that decrease. I am personally familiar with the situation in New Zealand and I speak with confidence on that point. Had it not been for the falling price in the Canadian exports, which resulted in a higher relative price for cheese as compared with butter, and thus encouraged the New Zealand factories to make cheese instead of butter, the New Zealand shipments of cheese would have shown very little increase during the last five years. The Dairy Commissioner of New Zealand appreciates the situation when, referring to the decrease in Canadian shipments in his last annual report, he winds up with the statement, "It falls to New Zealand's lot to supply the home market this shortage in Canadian exports."

A COMPARISON OF EXPORTS

In 1904, the Canadian exports reached the maximum, in round figures, of 233,000,000 pounds. In 1900, the quantity exported was 164,000,000 pounds, or a decrease of 69,000,000 pounds. In 1904, the New Zealand exports were 9,000,000 pounds, there having been little or no permanent increase for about 10 years. In 1908-09 the exports from New Zealand to Great Britain had risen to 37,000,000 pounds, an increase of 28,000,000 pounds. It would be rather alarming to say that the New Zealand shipments have been quadrupled in four or five years, but the actual amount of the increase is considerably less than half the decrease in the shipments from Canada. It will be seen, therefore, that the total of the imports of cheese into Great Britain from both countries is now smaller by 42,000,000 pounds than it was in 1904. It is difficult to see where there is any serious menace to the Canadian cheese trade in these figures. It is worthy of note also that the increase in Canadian shipments for the season of 1909 over those of 1908 will probably be greater than the increase in the shipments from New Zealand for the same period and yet this fact scarcely receives a comment which the New Zealand increase has been harped on continually.

I do not mean to say that the increased shipments from New Zealand ket, if the Canadian shipments had

would have had no effect on the market maintained at their maximum. But then, as I have already pointed out, if the Canadian shipments had been maintained, New Zealand shipments would not have shown any increase.

If there is any menace to the Canadian cheese trade in the New Zealand shipments it is not in the mere volume of these shipments, but in certain qualities which the cheese possess and some other things which I shall refer to later. Over-production alone, with the inevitable lower scale of prices, would work its own cure, for in that event the New Zealand output would once decline and be replaced by butter. There are other aspects of the situation, however, which should give us more concern. We must not overlook the sentimental effect of a new supply on the market and when the supply represents such features as the New Zealand cheese does at present, it offers rather a good field for the operation of bearish influences.

Let me give you a calculation which may serve the purpose of impressing you with the magnitude of the industry in which you are engaged. I have computed the total value of our exports of butter and cheese from 1880 up to the end of last fiscal year and I find that they total \$359,707,012 for cheese and \$2,369,931 for butter. If we add to this the home consumption of milk, butter and cheese for the same period at \$10 a head, we have the unthinkable amount of \$1,805,080,593. Now, just think, if you can, of the enormous volume of milk which has been produced to be worth that much money, at \$1 per 100 lbs. It would make a lake approximately eight miles long, one mile wide and 15 feet deep and it would supply you stream 10 feet wide and one foot deep, running at the rate of three miles an hour, for two years and two months.

Report of Inspection, Eastern Ontario

G. G. Pablow, Kingston, Ont.

The total output of cheese from May 1st to Nov. 1st, 1909, was 170,874 lbs., the average amount of milk required to make a pound of cheese being 10.76 lbs. This is an increase of 4,360,965 lbs. for the six months from 6,000 cows less than last year, which at the average selling price of cheese for the season amounts to \$697,754.35.

The testing of milk for adulteration was conducted by the inspectors; 41,412 samples were tested by lactometer and Babcock tests, and of this number 141 gave indications of having been tampered with. After a thorough investigation had been made 107 cases were handed over to be dealt with by the official prosecutors engaged by the E.O.D.A.

CONVICTIONS FOR ADULTERATION. Convictions were obtained in all cases and fines were imposed on the convicted parties of from \$5 to \$50 and costs, amounting in all to \$2,405. Of this amount \$1,267 was paid over to the treasurer of the E.O.D.A. and \$1,137.66 to the treasurers of factories in which the offences were committed.

The number of factories paying for the milk according to test is only 86 or one less than last season.

It is very gratifying to note the continued improvement in the factory buildings and surroundings. Of the 950 factories under my supervision, 844 were kept in a good sanitary condition throughout the season. The foul smelling, dilapidated buildings, which used to be so common, were evidently not the things of the past, as factorymen are making the required improvements about as quickly as the profits from their business will warrant.

Twenty-seven new factories were

*Part of the report of the Chief Dairy Inspector and Sanitary Inspector, as delivered in Belleville last week.

built this season and 493 made improvements in buildings or plant. The estimated expenditure including new buildings, amounted to \$136,542.00 which is \$5,847.00 more than the amount expended last year in this way.

FACTORY IMPROVEMENTS

The weakest point in the factories, as a rule is the lack of good facilities for controlling the temperature of the curing rooms throughout the different months of the year. It is to be hoped that the patron will soon come to realize the benefits to be derived from having a uniform low temperature for the curing of their cheese, and that they will co-operate with the manufacturers in providing the proper facilities.

The manufacture of butter from the whey is on the increase. The number of factories engaged in it this year was 119 as compared with 63 last year. The yield of butter showed a wide variation of from three and a half to seven and a half pounds a ton of whey, the increased yield being obtained when the milk was delivered in an over-ripe and gassy condition. The great bulk of this butter, is used by the factory patrons, the price paid for it being the same as for creamery butter. The majority of patrons express themselves as being fairly well satisfied with the quality.

PASTEURIZING WHEY

The number of factories that practise the pasteurizing of whey has increased, there being 63 doing so, as compared with 26 last season. When the whey is to be returned to the farms in the cans in which the milk has been delivered to the factory, pasteurizing, when properly done has much to commend it. There are many benefits to be derived from it. The whey is returned in a much sweeter condition, there is a more even distribution of the fat, the cans are much more easily cleaned, and it prevents whey tanks at the factory becoming the seeding centre for many undesirable fermentations. It has also been proven to be one of the best methods we have tried for keeping the whey tanks in a more sanitary condition.

The average quality of the cheese has been of an exceptionally high standard, and although the makers met with a good deal of difficulty, fewer rejections were reported than in any previous year. The most common defects in the cheese complained of were openness of make and flavor not clear. Very few complaints were made regarding acidity cheese, and the improvement in this respect has been very marked. Some complaints were made regarding the finish and the regularity in the size of the cheese. While the average maker has made a marked improvement in this respect, we have still too many who do not exercise sufficient care regarding the appearance and uniformity in the size of their cheese, and this defect is not excusable as it is entirely under the control of the maker.

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(Continued on page E)

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