

**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.

**Adopt A Uniform Test**

J. A. Ferguson, Leeds Co., Ont.  
The more we study milk values and how to give each patron his proper share of the proceeds the more we see the necessity of having a uniform basis for paying for milk. The plan outlined by the executive of the Dairy-men's Association is to have all factories pay according to the fat content of the milk. This is the only fair way.

It is found by actual test that the casing follows the butter-fat in almost regular proportion. There should be a man sending three per cent. milk get equally as much for his product as the man who sends four per cent. Take wheat for instance. The government has set a standard by which No. 1 wheat is valued at more than No. 2 wheat. Why? Because No. 1 will make more flour than No. 2. We find the same difference in milk. The richer milk makes more cheese or butter than milk poor in fat.

**UNIFORM TEST ADVOCATED**

A few years ago there was a great discussion between some of our leading dairy authorities as to which was the proper way to pay for milk. Dairy-men in one part of the Province said the only fair way was to add two per cent. for casing. The men from the east claimed that the straight fat test was the better way. Whichever way is adopted let it be uniform, with competent men to make the test. Results will justify the government in passing laws whereby all factories will be required to adopt a uniform method of testing and paying for milk.

It will go a long way towards securing a better milk supply when patrons find that their test can be increased by cooling milk. The cream in cool milk mixes more readily with the milk before the sample is taken when poured into the receiving can. Patrons respond to such an inducement to do their work well.

**MORE MILK PER POUND OF CHEESE**  
Every year it is taking more milk to make a pound of cheese. What are the reasons for this? One is that there is too much over-ripe milk. Another is the lack of skill in controlling

the moisture in the curds. But the greatest loss occurs in the cutting on weights by the Loyer.

If the plan of paying for milk by the butter-fat test is adopted, in the near future we will see the amount of milk to make a pound of cheese reduced, and the milk will be of a better quality. Your cows will be weeded out and better ones take their place. One of the greatest tasks before the instructors to-day is to educate the producer in the proper care of milk.

**The Canadian Cheese Industry**

There are symptoms of a serious loss in the cheese export business, which ought to receive more attention than has yet been accorded it. After ousting the United States from the British Market, Canada showed her ability to supply the needs of that country by furnishing nine-tenths of her imports. Little fault was ever found with the quality, and the trade appeared to be fairly well systematized on this side. In 1906 our exports amounted to \$24,441,664. Since then, however, we have been running down in quantities. In 1907 (9 months' reports, owing to change in ending of fiscal year) they were \$22,028,281. In 1908 \$22,921,780; 1909 \$20,398,482, and for the year ending with March, 1910, \$21,647,006. This year so far as reports show, though conditions of the pasturage were unusually good in the dairying section, the exports promise no serious gain, but rather a comparative loss.

More cheese is eaten in Canada, especially in the Northwest, as the population increases, and immigrants from the British Isles come into the country, though it would appear that the consumption of cheese is on the decrease among British people. Last year the foreign import into the United Kingdom fell off by 20,305 tons, Holland shipping only 12,564, compared with 14,500 tons the previous year, and the United States only 1,700 tons, a drop of 2,065 tons from 1909, and of 26,334 tons from 1901.

Colonial imports made up by an increase of nearly 10,000 tons for almost half of the falling off from foreign sources, which left the total drop 10,000 tons, with the home production slightly declining. The total from the colonies was 102,579 tons. Canada sent 79,661 tons of this, and New Zealand, it should be noted, 22,651 tons. The Dominion has fallen from her position of supplier of 90 per cent. of the colonial import, to an importation of about 80 per cent., while the New Zealanders, in spite of their long, hot oceanic passage against them, are slipping into her place.

It will be satisfactory to imperialists that foreign imports are decreasing, and that it is another of the colonies of the empire which is supplying the deficiencies. But it is a somewhat serious thing that the Canadian trade should dwindle, especially since we have the land and the grain food to supply all of England's needs of cheese. The quality of the goods is evidently all right also. If, as the farmers have sometimes claimed, the difficulty is with the merchants and commission men who attend the marketing, it ought to be known, that some remedy might be applied. We have noticed on several occasions the holding up of business by the difference between the ideas of buyers on an English account, and sellers here. There ought to be no such difficulty, if with the long freight carriage against her, New Zealand can profitably cut into the market.—Canadian Journal of Commerce.

I have 34 patrons sending milk at present. Of this number 20 are handling this milk at the Barry address.—J. W. Lawson, Carleton Co., Ont.

**Learning by Experience**

Learning by experience in any occupation is necessary up to a certain point. The fundamental principles of the practice of cheese making can only be learned by practical experience in the factory. But did it ever occur to you that learning by personal experience when you have become master of the first principles is the slowest way of learning invaluable? You will slowly add to your knowledge by the personal experience that you gain, but why not start out and get the experience of the very best men in the industry by reading their books?

It is an old saying that experience teaches fools. It is equally true that wise men learn from the experience of others. Why go on working with antiquated ideas when it is possible to get the very latest knowledge in connection with cheese making at low cost by reading some of the many good text books available?

The long winter evenings cannot be spent to better advantage than in improving your knowledge of the art of cheese making by reading and studying a good text on the subject. In this way you may get not only knowledge of the best practical methods, but get as well a knowledge of the principles which underlie the practice, or in other words, the theory, a certain amount of which is necessary to a good maker. Write Farm and Dairy about books for cheesemakers.

We have been greatly helped in our home by reading Farm and Dairy, which has been much improved and continues to improve with each issue.—A. Patterson, Simcoe Co., Ont.

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