

## 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 Department.

### Intruction in Western Ontario, 1909\*

Frank Hems, Chief Instructor

Twenty-one of the factories have cool curing rooms, eight more than last year. Some of these are not supplied with ice the past season, but the rooms have been insulated and put in shape to receive ice to control the temperature. We heard of several other cool curing rooms likely to be installed this winter ready for next year's operations. Patrons are each year beginning to realize the necessity for cool curing along with cool milk, and are in some cases willing to assist the makers in erecting modern cool rooms. They are beginning to see the folly of making fine cheese and then putting them in curing rooms the temperature of which cannot be controlled, with the result that the cheese are inferior when inspected, although they might have been the finest when made; and would have continued so had they not been heated. It is quite evident that had the money spent in past years in many cases on substitutes for insulation, such as sub-earth ducts, ice boxes, fans and so on, been spent in insulation, our curing rooms would have been in far better shape to-day. However, we are beginning to realize that nothing will take the place of insulation, if we expect to control the temperature in our curing rooms.

#### THE CULTURE.

There are 188 factories now using a pasteurized culture. This is a great improvement over the old ordinary milk starter or none at all. The makers are each year becoming more familiar with pasteurized cultures and are using good judgment in handling them. We wish, however to mention here that it is just possible that some makers may get a little careless at times in handling this culture, allowing it to become sour and of poor flavor. If such culture is introduced into the milk, the result will certainly be off-flavored cheese, perhaps not showing at the time of shipment, but in the buyer's hands later on if the cheese are held.

The instructors do their best to keep these cultures in proper shape, but if they are neglected in any way by the maker and become off-flavored they will sow the seeds which may cause off-flavor in many cheese before the instructor can make his regular visit and discover the difficulty. I would urge the makers to pay particular attention to the cultures. As soon as signs of off-flavor are observed secure another. Cultures with an acidity of from .7 to .75 per cent. are in the best condition for use and for propagation from day to day. All utensils which come in contact with the culture should be thoroughly sterilized as it is useless to pasteurize the milk for a culture and then allow it to become contaminated by coming in contact with unsterilized utensils. Dippers with holes in the handles,

\*Part of Mr. Hems' report as delivered at the Dairymen's convention at St. Thomas.

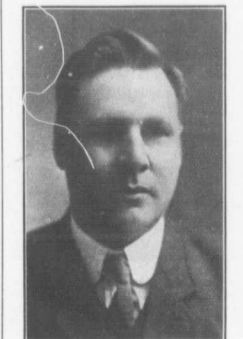
### FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD CASH WITH ORDER  
WANTED TO BUY.—Small cheese factory in large farming district, where factories are not close together. Western Ontario.—Box 35, Farm and Dairy.

WANT TO HEAR of a good place to start a creamery. State extent of country to draw from and particulars. Western Ontario.—Box 44, Farm and Dairy.

wooden paddles, or anything but a wire handled solid dipper should never be used for stirring a culture. The thermometer should be sterilized by dipping in boiling water before coming in contact with the culture.

There are 180 factories using the acidimeter. The system followed the past season of having the instructors make most of the solution as they pass from factory to factory seems to have given satisfaction, and very little complaint has been received this year regarding solution not uniform in strength. Many of the makers make their own solution after securing a supply of correct standard acid. The instructors were supplied with standard acid of proper strength by the chemical laboratory at the O. A. C., thus ensuring the standard acid would all come from the same source. I would like to express thanks to the chemical laboratory for supplying us with this standard acid. I might here mention that I think it would be a good plan for the makers, particu-



John H. Scott, Esq., Ont.

President of the Western Ontario Dairymen's Association for 1910.

larly the younger makers, not to entirely discard the hot iron or remnet test but use them occasionally along with the acidimeter, and keep perfectly familiar with these tests, as they come in very handy at times.

#### ADULTERATION OF MILK.

Forty five cases of adulteration of milk were reported by the instructors. These were looked after by the special officer appointed for this work, and fines ranging from \$5.00 to \$50.00 were imposed. Three cases were defended, but conviction was secured in one. One case was appealed by the patron from the magistrate's decision before a county judge. The magistrate's conviction was sustained, the patron paying the cost of appeal.

### A Great Danger to our Export Trade\*

J. A. Ruddick, Dairy Commissioner Ontario.

For some years past, especially since we began shipping our cheese so green, merchants in the Old Country have complained a great deal about the shrinkage, and the losses which they sustain in this respect. They point to the fact that there is seldom any loss on New Zealand cheese, because the practice is for the New Zealand factory to allow 1 1/4 per cent. off marked weights. I do not suggest that Canadian factories could make an allowance for shrinkage. This sort of thing will adjust itself in the price paid for the goods. The thing that I want to draw attention to is

\*An extract from an address delivered before the recent Ontario Dairymen's Association.

a discrepancy between marked and actual weights of an entirely different character from that which is due to shrinkage.

Since this matter was first brought to my notice, I have been at some pains to collect facts concerning it, but I have hesitated for certain reasons to bring it up for public discussion. It has reached a stage, however, when some effort must be made to have it remedied.

#### OVERMARKED WEIGHTS.

I have secured the record of the weightings of 68 lots of cheese containing in all 7,131 boxes, among which there were 219 boxes wrongly marked as I have described, the errors varying from four pounds up to 12 pounds per cheese. Any difference of four pounds and over could not possibly be due wholly to shrinkage, and except in one case, where all the cheese in the lot were overmarked from four to seven pounds, there is no reason to believe that the errors were due to inaccurate scales, because I find on examining the record that these errors occurred in lots of which the other cheeses were either O.K. or showed only the usual loss due to shrinkage.

The plain facts are that these errors were due either to the grossest carelessness or to something worse. Of the 219 boxes wrongly marked, 193 were overmarked and only 26 were undermarked. The over-markings amounted to 1,175 pounds and the under-markings to 122 pounds. You can draw your own conclusions. The preponderance of overmarking is significant. Whether these errors were all the result of carelessness or whether some of them were deliberate attempts to defraud, makes very little difference in the effect which they have had on the minds of British dealers. The merchants believe that they are being cheated, and the loss and annoyance which result from claims for short weight are the very things to cause them to turn to other and more reliable sources of supply.

#### DEALINGS WITH ENGLISHMEN.

There is no man in the world who will quit trading with you quicker than an Englishman if he thinks you are not dealing fair. If you cheat him out of the value of 10 pounds of cheese under circumstances where there is a question of honor involved, he will feel more aggrieved and put more stress on it than he will for the loss of 100 times as much in a straight business deal.

A large house in Glasgow made a contract last year with a Canadian firm for a quantity of a certain product, from another branch of agriculture. The Canadian firm threw up the contract and gave reasons as to why they were unable to fulfill their undertaking. It so happened that the Glasgow firm were better pleased than they would have been if the contract had been carried out; but I happen to know that they went to a great deal of trouble to find out if the reasons given for the failure on

the part of the Canadian firm were the true ones. They wanted to know if this firm was honest and straightforward, because if not, they would deal no more with them.

#### HONESTY IN THE DAIRY TRADE.

I have had many letter complaints about this overmarking of cheese, and I know it is doing great harm. Canada has had a good name for honesty in the dairy trade. We have rather prided ourselves on it. Shall we allow that reputation to be tarnished either by inexcusable carelessness or deliberate dishonesty? Every dairymen in Canada is interested, because it means dollars and cents to him directly. Then let the factory management deal severely with the responsible party when cases of this kind are reported, as they will be if they occur in the future as they have in the past.

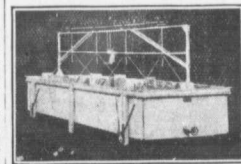
The great majority of factories mark their cheese correctly. The better managed factories are not guilty of such irregularities. From what I know of the factories in this district, I would not expect that such a charge would be laid against any of them, but these names are addressed to all Canadian dairymen, and I hope they may have the effect of causing those who have been responsible for these shortcomings to be more careful in the future. It is up to the dairymen to see that they are not in classed among the dishonest ones.

A pleasant feature of the Eastern Ontario Dairymen's convention was the presence of Mr. S. D. Richardson, assistant commissioner of agriculture for the state of New York, and of Robert J. Kirkland, cheese instructor, of Philadelphia, N. Y., who attended in order that they might bring greetings from the dairymen of New York State and to reciprocate the good will in the future. It is up to the Dairy Commissioner J. A. Ruddick, at the recent convention of the New York state dairymen's association.

## WHAT PRICE DO YOU GET FOR YOUR BUTTER?

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THE WESTERN SALT CO., LIMITED  
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TWEED, ONT.

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