

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.

Competition of New Zealand

Editor, Farm and Dairy.—Mr. Ballantyne was in error in stating in the Oct. 6 issue of Farm and Dairy that New Zealand exported only 66,000 cheese in 1904. According to the published returns, the imports of New Zealand cheese into Great Britain that year amounted to 4,111 tons (4,111 lbs. a ton), which is equal to 122,000 cwt. It is quite likely that Mr. Ballantyne has taken the number of the "cases" of cheese exported, but there are two cheese in each case of New Zealand cheese.

For the two months ended June 30th, 1910, the importation of cheese into Great Britain from New Zealand was 22,651 tons, equal, on the same basis, to about 679,530 boxes, an increase of 18,545 tons or 530,390 cheese as compared with 1904. The imports of Canadian cheese for the same 12 months show a decrease of 18,645 tons or 530,350 cheese as compared with the corresponding period in 1904. Thus the increase in the New Zealand exports is almost identical with the decrease in the Canadian exports for the same period.

CANADIAN NOT REPLACED

There is no doubt that the New Zealand cheese offers a much more important competition than it did before the quantity was so large. I would not say, however, that the New Zealand has replaced the Canadian cheese. I know the statement is often made, and the impression is created, that Canadian shipments have fallen because New Zealand shipments have increased. Nothing of the kind. New Zealand shipments have increased because Canadian shipments have decreased. Canadians have never been hindered in exporting a single box of cheese owing to the increase in the shipments of New Zealand cheese.

Nor would I minimize the importance of the New Zealand competition. The character of their cheese, which are all practically cool-cured, and the season of the year when they are in full, are matters of much importance to the Canadian dairymen. As the quantity increases they make more impression on the market. Possibly the price for Canadian cheese would have been higher, as a result of decreased shipments, had it not been for the deficiency being supplied by New Zealand. I think it is wrong, however, to allow the impression to go out that Canadian cheese is being driven off the market by the competition from New Zealand, and that the decrease in our shipments is the result of this competition. That is not a correct view of the situation; it is hindered the shoe on the wrong foot.—J. A. Riddick, Dir. and Cold Storage Commissioner, Ottawa.

A Cheese Maker Chats

Out of the 76 or more cheese factories that are situated in the County of Dundas, Ont., the factory owned by Innis & Rennie, is one of the five or six that pay for milk according to its test—its value. The factory is managed by Mr. Henry H. Rennie, who has been making cheese for 14 years. He has been connected with the factory at Inkerman for seven years.

At the present time, (Oct. 10) the factory receives about 9,000 pounds of milk daily, enough to make about 12 cheese. During the flow, or in the height of the season, the milk received daily amounts to about 13,000 pounds.

The village of Inkerman is located in a special farming section. Mr.

Rennie, commenting upon his patrons to an editor of Farm and Dairy, who recently called at this factory gave them the name of being an exceptionally good lot. He stated that they were getting education more and more as to what constitutes good milk. They were caring for the milk and delivering it in much better condition than was the case a few years ago.

A whey butter plant is operated in connection with the factory. Asked as to what he thought of that feature of the business, Mr. Rennie replied: "I think it is a very good thing. There is a lot of work about making whey butter, but there is too much of it to have it thrown away. We have been making whey butter for two years. There is a little in it for both maker and patrons. During the run of the season, we recover about two and a half pounds of whey butter to a ton of whey. There is slightly more whey butter per ton of whey, possibly three pounds, now that the weather is getting colder and the milk richer."

Commenting upon the business during the past summer, Mr. Rennie continued: "We had a very good run of milk all summer. The price of cheese, however, fooled me quite a little. I thought it would have gone up before this. The price, however, since it has been so steady has made a fair average for the season."

After the cheese season is over, Mr. Rennie's business is run as a creamery up until about Christmas time. It is characteristic of Eastern Ontario, the patrons practise for the most part the same dairymen. Most of the milk that is produced in the winter time is shipped to Montreal.

Observations of Dairy Instructor

D. J. Cameron, Dairy Instructor, Peterboro Co. Ont.

The district in which I have been Dairy Instructor since 1905, is that lying west of Peterboro, and extending south to Lake Ontario, north into Verulam, and west into Mariposa and Darlington townships. In the west and south I find the creameries gradually creeping in. Several cheese factories have closed in the last few years. It looks as though others will have to turn creamery as well. The patronage of these factories is small and scattered, making the cost of hauling so high as to be unprofitable.

On my first trip over the ground this season, I was well pleased with the improvements I found being made in the factory buildings and equipment. The factories started out in good sanitary condition, which condition has been fairly well maintained.

Our early milk to be of a better quality than this season. All the makers, with the exception of three, are using a pasteurized starter, from the same culture. This I find a great help in getting the cheese of uniform quality.

PATRONS NOT CAREFUL ENOUGH

During the long hot spell in June and July, we were troubled a good deal with over-ripe milk. Some patrons never seem to realize that the weather has changed, and that they have a can of sour milk returned to them. If all patrons of these cheese factories would be observant, and when warm weather sets in, imitate cool weather conditions, a lot of worry would be lifted from the shoulders of all besides increasing the yield and value of our cheese. Patrons should place the milk in cold water or ice, with as little exposure to the air as possible, and cool quickly to a few 60 degrees, and being careful to use a thermometer and have everything in connection with the milk clean.

A great many patrons think they must dip and pour their milk. They probably do this in an impure or dust-laden atmosphere of, perhaps, 80 degrees temperature. By this process

the milk can only be cooled slowly to the temperature of the surrounding air. In warm weather this temperature will not be low enough for good results. Keep the milk clean, and cool quickly.

COOL CURING ROOMS

We have no cool curing rooms in my district as yet, but hope to have some before next season opens. The producers are beginning to think seriously about the excessive shrinkage, both in weight and value of their cheese that has been going on in the ordinary curing room. They must see that they are sustaining a loss, and that a cool curing room would return them big returns on their investment.

Generally speaking, the quality of our cheese has been an improvement over last season.

Tribute to the Late R. G. Murphy

The following resolution of condolence was passed at the Oct. 6 meeting of the Brockville Cheese Board, moved by Senator Derryshire, seconded by J. B. Wilson, speaks for itself:

"Whereas by the decree of an All-Wise Providence; we the officers and members of the Brockville Dairymen's Board of Trade, have lost one of our most highly esteemed members, R. G. Murphy, Esq., who as an officer and member has been endeared to us all by his even temper and courteous manner. Resolved, that we desire to express our heartfelt sympathy with his family in this hour of severe trial, and may He who doeth all things well, sustain and comfort them."

In moving the resolution Senator Derryshire paid a graceful tribute to the memory of the deceased, referring to his many fine qualities in private and public life. No man did more in building up the dairy industry of Ontario than Mr. Murphy.

"Notes on Cheddar Cheese Making"

is the title of a bulletin recently issued by the Dairy Branch of the Ontario Department of Agriculture. This bulletin has been prepared by Frank Hens, London, and G. G. Publow, Kingston. The bulletin contains many suggestions and much information of special value to cheese makers. The Department expects hearty cooperation on the part of the manufacturer in making general the methods outlined in this book. Information is given on the branding of cheese boxes, different styles of curd knives, the use of pure culture and the pasteurization of whey with diagrams of equipment to be used in pasteurizing whey. Copies of the bulletin may be had free on application to the Department at Toronto.

As the time was found too short to prepare a creditable show for this fall, the management of the Canadian National Dairy Show, which was to have been held in Montreal, Nov. 7th to 12th, have decided to postpone the show one year.

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