

The Manufacture of Small Cheese at the Finch Dairy Station, Finch, Ont.

By George H. Barr, Chief, Dairying Division, Ottawa.

CONSUMERS to-day much prefer buying their groceries and provisions in the original package instead of having the retailers measure or weigh the order from bulk. Not many years ago, the whole supply of milk and cream used in our towns and cities was delivered to customers from large cans into open pitchers or other vessels, which were often left outside on the door-steps exposed to the dust of the streets; a pound of butter was indifferently scooped from a tub or crock and wrapped in ordinary paper. To-day, milk and cream are delivered in neat, clean, well-stoppered bottles, the pound of butter is neatly wrapped in parchment paper and many other things are handled in a similar manner. The customer's order for Canadian cheese, however, is still cut from the large cheese on the counter, where it is kept exposed to the atmosphere, which both dries the surface and spoils the flavor, while the piece bought continues to dry out when taken home. This all tends to make the retail selling of Canadian cheese unpopular both to the seller and the consumer.

Last year the Dairy Division tried as an experiment the making of one-pound cheese at the Finch Dairy Station. Two styles were made, an oblong block and one the same shape as the ordinary Cheddar cheese. A few of each style were placed in the hands of grocers in Ottawa. The oblong style did not prove satisfactory to the trade. The other, or cylindrical style, however, proved quite a good seller, and has been growing in favor rapidly during the present season. It is $3\frac{1}{2}$

inches in diameter and 3 inches high. The hoops in which these cheese are pressed are made of heavy tin $3\frac{1}{2}$ inches in diameter and $4\frac{1}{2}$ inches high with a loose tin bottom resting on a narrow ledge which is made by turning in an eighth of an inch of the sides. The followers are wood 2 inches thick. By placing both thumbs on the loose bottom, the cheese can be pushed out of the hoops quite easily. In putting the curd in the hoops, a very light piece of cotton is placed in the hoop similar to the bandage of an ordinary cheese, and 18 ounces of curd weighed into each hoop. They are then pressed over night. The following morning the cheese are taken out of the hoops, the cloth removed and the cheese put back in the hoops again without any cloth, and pressed during the forenoon. They are then taken out and paraffined before being placed in the curing room. If the pressing and paraffining are done carefully, the cheese will have a very neat, smooth appearance.

These cheese are made from the regular factory curds, handled in the ordinary way up to time of salting. At that stage, a sufficient amount of curd for the small cheese is taken out and salted from $\frac{1}{4}$ to 1-3 of an ounce per pound of curd. The pressing can be done very conveniently in an ordinary gang press by placing a board platform on top of the regular trough and laying the hoops on their sides, four wide. A wide plank, placed against the screw-head and the ends of the hoops, presses them the same as large cheese. It takes one man's