

### 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: Editor, The Cheese Maker's Department.

When closed up as it is in hot weather, the milk room is dark and flies are therefore excluded. The cold air from the ice house adjoining has access to the milk room.

The ice house is 12x10 feet. The walls are constructed with a six inch air space. The floor is of gravel which permits of good drainage. The house has a capacity of 125 blocks. The total cost of the ice house and milk room was \$65, not counting labor.

"It has paid for itself already," said Mr. Earnest Telford to an editor of Farm and Dairy when at his farm recently. "Most of our neighbors thought that we were going to too much expense but we were doing it over again we would build the house in just the same way. One night we made a test and found that we could cool our milk down to 50 degrees 10 minutes after milking, the milk being poured into the cans as milked. As a general rule we use ice on Saturday nights only but the night's milk is always cooled in water."

### Comments on the Cheese Trade

Rowson, Hodgson & Co., Ltd., London, E. C.

The year 1910 was a very distinctive one from the standpoint of price, which hardly varied throughout the whole season, and then only within

only a good average quality. It would certainly benefit makers of the latter description, but would be very prejudicial to makers of fancy quality. Moreover, the fact that certain factories always get extreme prices must stimulate others to try and reach the same level. Price and quality are bound to go hand in hand so long as competition exists, and government grading could scarcely be of benefit to a country whose reputation for high quality is so well established.

### Too Many Factories

T. W. Dillworth, Northumberland Co., Ont.

The establishment of numerous small cheese factories in this district is not only injuring the business of old established factories, but is making the work of collecting the milk and consequently of manufacturing the cheese more costly than formerly. In this section the factories are only two or three miles apart. In my own factory, we formerly manufactured 550 standards of milk. Some patrons decided that they should have a factory nearer home, and started a small factory on the joint stock plan. They have reduced the milk which I receive to 450 standards, and have such a small factory themselves that it cannot give satisfactory returns.

On one piece of road, 1 1/2 miles long, three rigs from three different factories collect milk. One of them could collect all the milk with one rig at one-third the expense. We cheese makers would prefer to have larger factories and greater satisfaction that we could give would more than repay the patrons for hauling their milk a slightly longer distance. These small factories from which come the poor cheese would not exist were the patrons not so anxious to have a cheese factory right at their door.

I am an attentive reader of Farm and Dairy every week, and receive a great deal of benefit from it.—C. Marker, Dairy Commissioner for Alberta.

### Some Pointers on June Cheese

G. P. Pollock, Chief Dairy Instructor, St. Mary

As a result of the extremely hot weather, which we have just experienced, a lot of weak, open cheese are being placed on the market. Any cheese of this kind is likely to result in lowering the price, and will also affect the reputation of Canadian cheese. There never was a time when cheese more important that the reputation of our cheese should be maintained. I would advise that special attention be given to the manufacture of June cheese, so as to insure good keeping qualities.

To do this it will be necessary to set the milk a little sweeter and to use a little more salt, than when making sack ripening cheese. Particular attention should be given to the cutting and cooking of the curd to see that it is of uniform size, and firm, and elastic by the time there is sufficient



### Complaints Against the Condition of Milk from this Farm are Nil

This combined milk and ice house is considered by the Telford Bros., of Peterborough, Ont., who own it, a good investment. The Telford Bros. are doing their part in raising the quality of Canadian dairy products. Mr. Clayton Telford may be seen in the illustration.—Photo by an editor of Farm and Dairy.

for the removal of the whey. I would advise not more than 21 on the alkali or 1-4 on the hot iron, with the whey drawn close to the end. Be sure and have the curd well dried out before matting. Nothing is more essential to insure firm body, uniform color and smooth texture in cheese, than having the curd carefully cooked and properly dried, with the proper amount of acid at time of matting. I would also remind the makers of the importance of good finish, weighing the cheese correctly, and having the weights and brands neatly stenciled on the boxes. Several complaints have been received from the Old Country, regarding these defects.

### Combined Milk Room and Ice House

A combined ice house and milk room such as is found on the farm of the Telford Bros., Peterborough, Ont., an illustration of which may be seen on this page, ensures good milk.

This milk house is a combination of cement and wood. The milk room proper is 7x9 feet inside measurement. The cement floor is one and a half feet below the surface of the ground and three sides are of cement and a height of nine feet. A cement water tank large enough to hold two 30 lb. cans is situated in the house immediately behind the platform. The crane is so arranged that it swings into the milk house and cans may be lifted from any part of the room and carried out to the platform.

the narrowest limits. This is chiefly attributable to the absence of speculative feeling, which has been brought about by the entry of New Zealand into the cheese business. As almost the whole of the New Zealand cheese comes over on consignments, with or without guaranteed advances as the case may be, there is no advantage to dealers and speculators in this country to force prices up, as they derive no benefit thereby, and it is chiefly on account of this that importers of Canadian cheese hesitate to buy heavily at certain periods of the year and then "lull" prices. The shipments of cheese from New Zealand this season show a falling off of over 10 per cent. as compared with last season, and it looks as if this will continue till the end of the current season. All the cheese which Canada and New Zealand can send to this country for a long time yet, will be wanted at good prices.

### THE QUESTION OF GRADING

The quality of Canadian cheese keeps up to a high standard, and so long as this is maintained, there is little need to fear competition. We hear every now and then suggestions as to the advisability of grading Canadian cheese in the same way as is done by the New Zealand government. This is hardly likely to be beneficial to those factories making a high grade, as they already get a premium for their cheese, and in most cases it will be mortified. If it became customary to brand about 80 or 90 per cent. 1st grade, factories making superlative quality would get only the same price for their cheese as factories making

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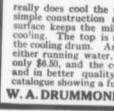
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