

Cheese Department

Makers are invited to send contributions to this department as they see fit on matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

Early Cheese Making

John A. Crawford, Oxford Co., Ont. (Oxford County, Ontario, has the honor of being the pioneer county in the Canadian cheese making industry. It was in Oxford County that cheese making was first brought to a science, and it was in Oxford that the Dairymen's Association was first organized. And it was in Oxford that a resolution was passed at the Dairymen's convention asking the Provincial Legislature to establish a dairy school in connection with the Agricultural College at Goshp.

A NUMBER OF PIONEERS.
Mr. Hiram Ranney, who settled here in 1833, began to make cheese from a herd of three cows a few years after, and continued until he had a herd of 100 cows. Mr. Ranney was a large and successful exhibitor in the fifties at the provincial Exhibitions held at Toronto, Hamilton, Brantford and London, where his cheeses were noted for their fine quality.

About 1860 there were a number of makers of Oxford who were successfully engaged in home cheese making. In 1862 Mr. George Galloway, James Harris and John Adams began to make cheese on the associated county. It is getting milk from their neighbors and making the cheese at their home dairies.

THE PIONEER CHEESE FACTORY.
The pioneer factory was built by Mr. Harvey Farrington in the Township of Norwich in the County of Oxford and commenced to make cheese on June 20th, 1864, and made ten tons that year. Mr. Farrington continued in the cheese business for many years.

The second cheese factory to commence business in Canada was built by George Galloway, West Oxford, and commenced to make cheese on the first day of May, 1865. The factory was operated for many years. There were three other factories built in Oxford the same year and all commenced making cheese early in the season of 1865. There were then five factories in Oxford and one at Farmington, Quebec. The ones in Oxford were the Pioneer, built in 1864, West Oxford, Ingersoll, Salford and East Nizorra, built in 1865.

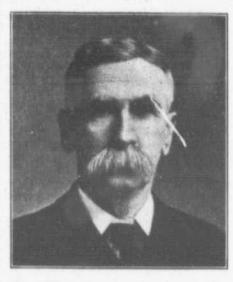
AN INDUSTRY OF IMPORTANCE.

Cheese factories were built in many parts of the country. Cheese making is almost by leaps and bounds from that time on, and it was only a few years until Canada was exporting 300,000 boxes of cheese annually. In the summer of 1866 Mr. James Harris, proprietor of the Ingersoll cheese factory, made the mammoth cheese weighing 7,000 pounds. It was the product of three factories, West Oxford, Ingersoll and Salford, brought to the Ingersoll factory and pressed in a steep hop made for that purpose. It was shown at Saratoga and Buffalo, also at Toronto, Hamilton and London. It was afterwards sold to a firm in England.

EARLY CHEESE BUYERS.
Mr. Hiram Crawford, of Ingersoll, was the first man to buy cheese for export in the County of Oxford and surrounding counties. Mr. A. A. Ayer came to Montreal in 1866 and exported Canadian cheese for others there. He began in 1867 to export Canadian cheese on his own account and has continued to do so up

to the present time. Cheese sold in 1878 and 1879 for five and six cents a pound, the lowest price ever paid in the history of factory cheese. The highest price ever paid for factory cheese was paid last year, 1911, when 14 3/4 cents was paid for many of the factories and in a few cases 16 cents was paid.

DAIRYMEN'S ASSOCIATION.
The idea of forming the Dairymen's Association was first introduced to the makers of Oxford in 1896 by Mr. Harvey Farrington, of Norwich,



The Oldest Cheese Maker in Canada.

James A. Crawford, Woodstock, Ont., has been making cheese longer than any other man in Canada. He has been personally connected with factory dairying in Canada since its first inception. Read his history of dairying in an adjoining article.

proprietor of the Pioneer cheese factory of Canada. He pointed out to the dairymen of Oxford the benefits to be derived from such an association.

The first meeting to organize the association was held in the Town Hall, Ingersoll, on July 31st, and at a meeting on August 1st, 1867, representatives were present from many parts of Canada, about 300 altogether. Charles E. Chadwick was the first president of the association and Mr. James Noxon, secretary.

Precautions in Pasteurization

Pasteurization should begin as soon as possible after the first whey reaches the tanks to prevent the development of acid and labor advantage of the temperature of 85 degrees before it begins to cool. Care must be taken that the temperature does not rise much above 160 degrees. A higher temperature will precipitate the albumen and cause the whey to be flocculent and slimy. A uniform temperature of 155 degrees each day will give good results.

If possible to avoid, small or large quantities of whey should not be left over in the tank from day to day as this will eventually become sour and act as a culture in the new whey, rapidly raising the acidity.

The boiler should be large enough to furnish economically the steam required. Inexpensive results cannot be obtained otherwise. The tanks should be close to the boiler and the pipes insulated to prevent condensation of steam before it reaches the whey.

Pasteurization of whey is advocated for the purpose of overcoming many of the difficulties of the whey question, and not as a panacea for the evils of improperly cared for milk, rusty, old, or carelessly washed cans. The wash water should not be run into the whey tank, as it dilutes the whey and introduces undesirable bacteria. Septic tanks or other means should be employed to dispose of wash water and other factory refuse. The patrons should cooperate with

the maker in emptying the tank each morning so that only the fresh whey will be in the tank from day to day. One of the methods adopted at many of our larger factories is to have a man hired to measure out the whey each morning; cost about 50 cents a day.—Bul. 188.

We Need Good Roads

R. J. Rennie, Stormont Co., Ont.
I notice that Farm and Dairy is making itself very much interested in the subject of larger cheese factories. It seems that we down here in Eastern Ontario and even some in Western Ontario are away behind the times when we permit small cheese factories to exist in the land.

Probably you are right. The whole tendency nowadays is towards concentration. But isn't it a discouraging proposition to try to haul milk to cheese factories three, four, and five miles off with roads such as we now have. I would just drop a suggestion to Farm and Dairy that a good roads propaganda is needed before we start in for larger cheese factories.

Where Others Are Ahead

G. G. Puhon, Chief Dairy Instructor E. Ont.

The need of better curing of our Canadian cheese was very forcibly impressed upon me in the Old Country last summer when comparing the quality of our cheese with the English and New Zealand. Very few of the cheese from these countries are placed on the market under the age of two months and as a result are much better cured, and give better satisfaction to the trade in general and demand about two shillings a hundredweight more in price. English and Scotch makers give considerable stress on having their cheese in best condition for the market before having them shipped, and this is one of the factors which enables them to get a higher price.

A number of merchants complained of our cheese being too heavy. They are not particularly anxious for cheese weighing more than 80 pounds. That weight seems to be the most popular. Some merchants prefer a lighter weight cheese. I also found a few merchants who are anxious for cheese weighing 100 pounds, but they are usually wanted for window advertising purposes, and cheese intended for this purpose require to be particularly well finished and to have clean sound rinds. Many of our cheeses are lacking in this respect and complaint was made that they did not strip well.

Our best farmers cannot afford to go on breeding good cows and feeding them well only to have much of their work go for naught through the inferior milk sent to the factory by other more careless patrons.—Chief Dairy Instructor G. G. Puhon, Kingston, Ont.

A maker who works to incorporate moisture in his cheese is making a mistake. We must endeavor to expel moisture up to a certain point, but if we then start to incorporate we will get into trouble.—W. Waddell, Middlesex Co., Ont.

One of the outstanding features of the dairy business at the present time is the scarcity of milk and more especially for the larger towns and cities. In many cases the cities are reaching out so far for a supply that it is having a serious effect on some of our cheese factories and creameries. One of the dairy situations is in a most healthy condition and there need be no fear of increasing the production, as all dairy products are ready to find ready sale at remunerative prices.



THE BUTTER-BUYER said—
"Your two lots of butter taste all right—but will they keep? What kind of salt did you use?"

THE FIRST FARMER said—
"I don't know—the storekeeper gave me what he had."

THE SECOND FARMER said—
"I used Windsor Dairy Salt."

THE BUTTER-BUYER said—
"I want your butter. I know all about Windsor Dairy Salt—and the man who is particular enough to always use Windsor Dairy Salt is pretty sure to be particular to make good butter."

I'll take all you make—as long as you use



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