

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 your letters to The Cheese Maker's Department.

Caring for the Milk

Geo. Bree, Oxford Co., Ont.

Those patrons of cheese factories, who wish they were in a condensation district so that they could get a larger price for their milk, were they to take the same care of their milk when sent to the cheese factory as is necessary when sent to a condensation and were they to take into account the amount of cheese by-products fed on the farm, one would be found to be about as profitable as the other. A great deal of milk that is taken into the cheese factories would never be taken into the condensation. Condensations are much more strict regarding the care of the milk.

If each and every patron would take the proper care of his milk and thoroughly stir it while it is cooling, there would not only be less butter fat going off in the whey but the milk would

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make more cheese. The cheese made therefrom also would be better flavored and the patron, if not at once, would in time receive a better price for his cheese because he would be putting on the market a better article.

The patrons of cheese factories are often hard worked and have a good deal to look after, consequently the milk is sometimes neglected. They know that neglect causes loss. Surely then it is wise to give as much attention to the milk as is necessary. Attention has been called to the loss of butterfat in cheese making from the fact that several factories have undertaken to make whey butter. The fat is extracted from the whey by means of the cream separator. The process, however, is not very remunerative.

LOSSES IN THE FALL

The greatest loss of butterfat in cheese making occurs during the fall months. This is largely due to the care which the milk receives at that time, much of the fat actually going off in it during the fall months. A few years ago before separators were used and milk was set in pans to raise the cream, a great loss was sustained if the milk was not set before it had cooled. When the milk had been disturbed after being cooled, the fat globules would not rise so well and there was consequently more loss as the cream could not be as thoroughly extracted from the milk.

When the milk is intended for cheese, though, a different object is desired. However, the fat globules should not be started from the rest of the milk more than possibly be helped. For that reason the milk should be stirred during the process of cooling so as to disturb the cream and mix it to the surface. Then there would not be so much loss of fat in the whey when the milk is being made into cheese. Once the cream is separated from the rest of the milk and has become somewhat clotted, it is difficult to get it incorporated again with the milk for cheese making.

ATTENTION IN COOL WEATHER

The general management of milk in the fall, as is commonly practiced, tends to make a great loss of butterfat. As the weather becomes cooler, the patron thinks the milk does not require so much attention as it does in the summer for during the cool nights of autumn, the milk will not sour and therefore it will pass the weigh scales at the factory. The result of cooling milk without stirring is to throw the cream to the top of the can. Not only does the cream separate but the cream rising to the top of the milk does not give the milk a chance to aerate and the milk is consequently not as good flavored as it

might otherwise be. Thus the cheese made from this milk not only entails a loss of butterfat but does not make as nice a flavored product.

While this loss does not mean that cheese is made each day, there is a still greater loss of butterfat in the whey when the cheese is made only every two or three days when the milk is not properly cared for, owing to this separation of the cream from the milk.

A "TIP" TO THE CHEESEMAKER

The loss of fat is only to be controlled by the patrons taking better care of their milk. It might be possible for the cheese makers to so manipulate this milk as to save some of the loss. While this is a very difficult thing to do, the starter at a later hour, thus giving the butterfat a chance to be incorporated with the milk before it is set for cheesemaking.

Butterfat is too valuable a product to be losing so much of it in the whey. It is a great deal of labor to run the milk through the separator and make the product into butter. It would be much better if this loss could be avoided by the patrons taking better care of their milk and the cheesemakers doing their best to so handle the milk as to make as little loss as possible.

As patrons have to take better care of their milk in order to get the condensation to accept it, why could they not as easily take the same care of it and send it to the cheeseries?

Canadian Cheese Retailers at 13c. in England

Cable reports last week announced that the big Lipton stores located in the leading cities of Great Britain, had reduced the price of Canadian cheese to the consumer to 6½d (13c). This means that Canadian cheese will be retailed over the counter to individual customers at 10c, or from 3c to 4c a lb. cheaper than this same cheese is sold retail in Toronto. In fact Toronto wholesale dealers in cheese are quoting Canadian cheese at a retailer at the present time at 13c to 13½c a lb. for large and 13½c to 13½c for twine. For the Lipton's stores made the reduction Canadian cheese was selling over the counter in England at 7½d (15c) a lb. This figure is below what retailers here charge for cheese and shows the smaller margin of profit the middleman in the Old Land gets as compared with what he gets in Canada.

A few issues ago in discussing the home market for cheese we pointed out that the consumer in Great Britain could buy Canadian cheese cheaper than the consumer in Canada could. The above figures bear this out. Is there any good reason why it should be so? The Canadian middleman will tell you that Canadians are not cheese eaters and buy in such small quantities and so infrequently that he cannot afford to sell cheese at the same margin of profit the middleman in the Old Country is content to charge. This may be true. On the other hand it is not equally true, that one of the reasons why Canadians do not buy and consume more cheese is that the price at which it is retailed is too high? If the retailer in Canada would sell cheese at the same price that the retailer in England does, and he should be able to sell it cheaper, there would be an increase in the consumption of cheese here. Why should the Canadian consumer have to go 3,000 miles from home to get the best bargains in Canadian cheese?

Ten Factors in Ten Miles Square

R. J. Davidson, Leeds Co., Ont.

The ruling price for manufacturing cheese in this locality is 1c a lb. which is too low. It should be about 1½c a lb. Patrons are getting good prices for cheese and can afford to pay more.



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Besides everything used in manufacturing has gone up in price.

The building of new factories at every man's door is a very bad move. Within a radius of five miles from my factory, there are nine factories. This is getting them in pretty tight. Don't you think? I am in favor of putting a stop to so many factories being built and having larger and better ones.

Makers Should Come Together More

Ed. The Dairyman and Farming World—I heartily agree with the proposal to grant certificates to makers. Every maker with five years' experience or more, who can qualify should be granted a certificate. Young fellows with only one or two years' experience should not be allowed to take charge of a factory. They do not understand the business. An association, though working in conjunction with it, would help to get the makers together more frequently.—Thos. Napier, Middlesex Co., Ont.

One way of bettering the situation of makers is to have them come together more during the winter months and discuss methods of making, etc. An association for makers only, separate from the Dairy Farmers' Association, though working in conjunction with it, would help to get the makers together more frequently.—Thos. Napier, Middlesex Co., Ont.

Ten or fifteen years ago Prince Edward Island went into cheese production on a large scale. In 1900 the production was 4,657,519 lbs., valued at \$449,400. In 1907 production had decreased to 2,250,316 lbs., valued at \$204,400. This was a decline of 49.51 per cent in quantity and 44.05 per cent in value.

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