

## 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.

### What Constitutes a First-Class Cheese?

The question was asked Mr. G. G. Publow, Chief Dairy Instructor for Eastern Ontario, by Mr. Campbell, of the Central Smith Cheese Factory, at the Cheese Makers' Convention held in Peterboro in April. "What constitutes a first-class report on cheese, such as is given by the instructors?" Mr. Publow replied that a first-class report on quality should read as follows: Flavor clean, body firm, texture close and smooth, color uniform, finis neat and stylish and of uniform size. This class of cheese is eagerly sought after by the merchants.

The question was asked, "If cheese are slightly open when young are they likely to become more so with age?" The reply was, yes, they were, unless cured at a uniform low temperature. When asked for a remedy for openness in the make of cheese, he advised having a good body at time of removal of whey, and maturing the curd well after milking, before applying the salt, and pressing for 48 hours. He also advised turning the cheese in the press in the morning.

He said openness of make was a common defect and could be largely overcome by this remedy.

### The Cheese Trade

From an exporter's standpoint the situation in cheese is a very unsatisfactory one at the moment, says the Trade Bulletin, and not a little mixed. English buyers are evidently wanting cheese and lots of business could be done if shippers would accept 6d. to 1s. a cwt. less money which, however, leaves no profit for cheese held here. Business however, has been done at 11 5-8c to 11 1/2c, and Easterns all the way from 11 1/2c to 11 1/4c and 11 1/8c as to quality, which prices are 1/2c to 5-8c below those of a year ago.

There is a prevailing idea that the make of cheese in Canada will be less than that of last year. Up to the close of last week (June 29), the quantity of cheese received in Montreal from May 1 was 379,953 boxes, against 387,182 boxes for the same period of last year. The flush of the season's make is now on and it is thought by well posted men in the

high. The cheese industry is bound to make rapid progress. Thos. Grieve, the veteran cheese maker of Ontario, has charge of the Burnt Lake factory and as usual is giving a good account of himself."

### The Farms are Being Judged

Judging in Farm and Dairy's prize farms competition is well under way. The four farms entered in the Durham county special competition were judged last Friday. This week the judges are at work in both Eastern and Western Ontario. It is anticipated that by the latter part of next week, all the farms will have been judged for the first time. They will be judged again for the last time next December.

The farms in Durham county were judged by Mr. J. H. Grisdale, of the Experimental Farm, Ottawa, and by Mr. Henry Bendinend, of Manilla, one of the editors of Farm and Dairy who were accompanied by Mr. H. B. Cowan, of Farm and Dairy, the Secretary of the Prize Farms Committee. Sixteen of the farms entered in the Durham county competition would

medal offered by the Quebec Government for the best farm in the 22 counties in the eastern townships of Quebec, including the Huntingdon District. Mr. Ness, while in the office of Farm and Dairy this week, stated that at the next year, Farm and Dairy could arrange to allow the farms in Quebec that have won gold and silver medals, to compete in a special competition against the prize farms in Eastern and Western Ontario this year, in a larger competition to decide the best dairy farms both in Quebec and Ontario, there would be about 65 farms in Quebec eligible to compete. Many of them, he thought, would be glad to take part. Mr. Ness felt that such a competition would increase the interests in the competition in Ontario. Farm and Dairy expects to be able to adopt this suggestion and would advise the prize farmers in Quebec to be getting ready to take part in the competition next year. This extra competition will not conflict in any way with the prizes that will be offered for the best farms in Ontario. Those prizes will be offered just the same. It simply means that if the farms that win the



Salesmen, Buyers and Others who are interested in the Madoc Cheese Board

Those in the illustration are: reading from right to left, front row—Messrs. Her Morton, representing Lovell & Christmas; T. H. Thompson, representing Jas. Alexander & Co.; Jerry West, Township Councillor, and salesman for Cold Spring Fy. The last gentleman is Geo. Bacon, salesman for Spring Creek Fy. Middle row, from right to left—Thos. Moore, Ex-Pres. of The Board, and salesman for Queensboro; Angus Nicola, Ex-Deputy of Madoc Township, and salesman for Rose Fy; J. Nicol, Treasurer of Madoc Cheese Board; T. E. Burnside, Pres. Madoc Cheese Board; H. M. Blair, Sec. Madoc Cheese Board; J. A. Caskey, salesman for Alexandra Fy; J. C. Dale, mgr. J. C. Dale & Co., Bankers; Christopher Wright, Pres. Madoc Township and salesman for Eldorado Fy. Top row, from right to left—The second gentleman from the end, Thos. Thompson, of Madoc Fy. (cool cured); John Lewis, salesman for Spring Hill Fy. (cool cured); P. Cottle, mgr. Dominion Bank; Larry Foley, salesman for Dairy Fy. the seventh gentleman, salesman for Bell Fy.; John A. McCoy, driver; Jas. English, Ex-Warden of Hastings Co.; Mr. Laycock, salesman for Delora Fy.; and Wm. Groat, salesman for Marble Spring Fy. respectively.

trade that production cannot overtake that of 1907, in view of the hot and dry weather in a number of sections. Of course this is the period when hot and dry spells are experienced; and we do not remember a time when a short make on account of drought was speculated on, that money was not lost in the cheese trade.

The Wicklow cheese factory never commenced a season with a more favorable report. Last Monday, June 28th, they made 35 cheese; they have received from a firm in the Old Country a very flattering offer for the whole of their output. The proprietors have introduced the most improved method for pasteurizing the whey.—E. B. Hinman, Northumberland Co., Ont.

Writing from Burnt Lake, Alberta, Mr. T. B. Miller says, "Prospects are bright for dairymen in Alberta. There is an abundance of wild grasses and fair prices are being realized for butter. The price of cheese is

hold their own with any farms in the province. On the farm of Mr. T. Baker, of Solina, some exceptionally fine pure bred stock were seen, while on the farm of Mr. A. Smith, of Enfield, the farm house, buildings and orchard were of unusual merit. Both these farms were so free from weeds that it was not an easy matter for the judges to find any, although both farms are large. Mr. Baker spends out the weeds on his farm each year.

Mr. R. R. Ness, of Howick, Ont., who is to judge the farms in Eastern Ontario was unable to reach Peterboro in time to go out with the other judges. Mr. Ness started work Monday morning judging the farms in Peterboro Co., and is now well advanced in the work of judging the farms in Eastern Ontario.

Farm and Dairy is arranging to get photographs and full descriptions of all the best farms which will be published from time to time throughout the summer and fall months.

### QUEBEC FARMS.

As has been previously stated, the farm owned by Mr. Ness won the gold

prizes for the best farms in Ontario next year are good enough to beat the farms entered from the province to the Quebec competition. The prizes offered for still larger competition.

From week to week, particulars will be published in Farm and Dairy about the competition as it progresses as well as descriptions of the various farms entered. A competitor, in District No. 2, not previously mentioned, is John Locke, of Campbellford.

We appreciate Farm and Dairy very much. We do not think it is right that we should be "fined" for improving our farms and we heartily endorse the excellent articles that have appeared in its columns on the taxation question. There are many good things in Farm and Dairy that we would not like to miss.—George K. White, York Co., Ont.

Have you forgotten to renew your subscription to Farm and Dairy?

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