

Cheese Department

Makers invited to send contributions to this department to ask questions on matters relating to cheesemaking and for suggestions on subjects of interest. Address: **The Cheese Maker's Department, 1177 King St. East, Toronto.**

Co-operative Selling in Quebec

An event of great importance to our cheese industry in general and to the province of Quebec in particular, was the first selling of cheese at public auction held by the Co-operative Agricultural Society of Quebec Makers in the province of Quebec. This event marks the beginning of a new method of selling cheese. The principle of co-operation, which has been applied so successfully to other lines of business, can be used just as well in the cheese business; to a few of the cheese makers in Quebec belongs the honor of first co-operating in the disposal of cheese on an extensive scale. Thirty first-class factories are now numbered in the society; more are quite certain to enter the organization as the importance and profitableness of this method of selling cheese becomes better known.

PRESIDENT SYSTEM UNSATISFACTORY.—Many disadvantages attend the prevailing system of disposing of cheese. Neither makers nor patrons have ever been satisfied with the sale methods that have been in vogue. The grading of cheese, after it has been sold and is in most cases a long distance away, is about as unsatisfactory a system as could well be. Under the co-operative system recently inaugurated, the cheese is graded according to quality by an expert appointed by the Department of Agriculture, while it is still in the hands of the factory man. After it has been graded it is sold at public auction to the highest bidder.

ADVANTAGES OF THE NEW METHOD.—Some of the advantages to be gained by the farmers from this means of selling cheese follow: Where the cheese is all sold on one large central board as at Montreal, practically all the buyers will be able to have representatives present; hence the competition will be keener. The Society supplies only one salesman and manager for all the factories, thereby eliminating the travelling expenses of individual salesmen for each factory. When the grading is done by a disinterested Government official, the patrons are more apt to be satisfied with the awards than when the grading is done by the exporters. Heretofore when there was a big demand for cheese and sales were made readily exporters have been more lenient towards poor grade cheese than they were at times when there was a slump

in the market. Such practices did not permit of uniform grading, and it confused the maker; when markets were good, it tended to make him careless. With a disinterested official doing all the grading, the grading should always be uniform, and this should encourage the production of a better quality of cheese. This co-operative system will be appreciated not only by the patrons and makers, but by the big exporters as well. The buyers under this new system will be able to get larger quantities of cheese at comparatively low boards, and it will not be necessary for them to keep expensive or high salaried buyers all through the country as is necessary under the present system.

Pleased with Cool Curing Room

"I would not be without it" are the words in which Mr. R. H. Little of the Pine Grove cheese factory, Peterboro Co., Ont., explained his appreciation of his new cool-curing room to an editor of Farm and Dairy who called on him recently. "It does not matter what the weather is like now. With our cool-curing room we can produce good cheese in the hottest weather. Before we had our cool-curing room, I have actually seen the grease running off the shelves on hot days. The highest temperature in our cooling room so far this season has been 64 degrees, and we have not had the drafts from the ice chamber open yet."

Mr. Little's cool-curing room is made of hollow cement blocks and is thoroughly insulated inside. Here the cheese are kept two to three weeks before shipping. No green cheese are allowed to leave the factory.

Mr. Little operates a whey butter plant. He gets one and one-half to two pounds of butter for every 1,000 pounds of whey. This butter commands a ready sale among his patrons at the price paid for good dairy butter. Mr. Little considers the profitable manufacture of whey butter a profitable side line to the regular make of the cheese factory.

Cool the Milk without Aeration

Frank Herna, Chief Dairy Instructor for Western Ontario.

Many patrons are improving in the matter of caring for milk. The new methods are being adopted for cooling. Many, however, have yet to

put in proper facilities for cooling the milk during the hot weather. In some sections patrons who have never made any attempt to cool milk except by dipping or stirring last year put in cement tanks large enough to hold the cans surrounded with cold water or ice. Some put up milk houses in which a tank is placed.

There is still, however, enough tainted and over-ripe milk arriving at the factories to cause much trouble in making the finest cheese, sections where cold water is plentiful there is no excuse for any patron sending over-ripe milk when a little care will reduce the temperature of the milk sufficiently to insure arrival at the factory in good condition.

Had the aeration of milk without cooling accompanied all that was expected, further experiments would not have been required, but it was fully recognized that the condition of the milk did not improve as rapidly as it should through the system of aeration. Hence the necessity for some simple, inexpensive system that would be more effective. The cooling of milk in tanks or tubs of cold water seems to meet the requirements, and I have yet to learn of a patron cooling the milk by placing the can in cold water without any attention being paid to aeration that the milk arrived at the factory in less condition. In fact, all reports regarding this simple method of cooling milk that have come to me are quite satisfactory. The method hides fair where practised to make a rapid improvement in the milk supply.

Dairy Notes

W. W. Moore, Chief of Markets Division, Ottawa.

Reports received from all parts of the country indicate that this season to date has been very favorable for dairying and that as a consequence the production of both butter and cheese has been larger than for several years past. According to the Trade Bulletin the receipts of butter at Montreal up to the 16th inst. amounted to 92,300 packages compared with last year, an increase of 22,200 packages. As yet this season no shipments of butter have been made to Great Britain.

The receipts of cheese at Montreal up to the 16th inst. aggregated 281,705 boxes, showing an increase of 18,

000 boxes over the same period last year. The total exports from Montreal and Quebec from May 1st to June 11th amounted to 193,943 boxes as against 209,937 boxes in 1909.

In the face of liberal receipts the market for both butter and cheese has continued surprisingly firm, sales of the finest townships butter having transpired in Montreal last week at from 25 to 28½ cents a pound in car lots. At the same time last year Montreal quotations were 22½ to 23 cents.

Montreal quotations for finest western cheese were 11-18 to 11-16 cents last week ending June 18, compared with 11-7-8 cents a year ago.

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