

FANCY - CHEESE MAKING.

ITS PROGRESS IN NEW ZEALAND.

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UP to the present time the dairying industry in New Zealand has been chiefly confined to buttermaking and to one variety of hard-pressed cheese—viz., Cheddar.

As has already been stated in a previous article, the making of soft and fancy cheese is a most profitable industry. New Zealand offers an excellent field for the introduction of some of the numerous varieties of such cheese, from the small dainty cream cheese, only a few ounces in weight, to the large Cheshire, weighing 60 lb. or 80 lb. There is a growing demand for small cheeses of the soft variety, but the demand would increase enormously if only these were offered to the public in any quantity. Cheese is a good, wholesome, nutritious article of diet, and a good demand could easily be created. Two-thirds of a pound of cheese contains as large an amount of what laymen call the "muscle-forming" materials as a pound of beef of average composition. At the conclusion of some experiments carried on by the Department of Agriculture of Pennsylvania it was found that cheese was as easily digested as meat, and it may be used as a chief and a cheap article of diet; also that cheese compares favourably with other foods in thoroughness of digestion—that is, in the percentage finally digested.

For the manufacture of small cheese no expensive appliances are necessary, and the cost is nothing like as great as that for the equipment of a dairy or factory for the manufacture of Cheddar cheese. The process of making is not complicated or difficult to understand. As a side line in a cheese or butter factory, fancy-cheese making should prove a decided success, especially if in or near a large centre. In the making of soft cheese the ripening process is rapid, which means little loss of weight during ripening and a quick return financially. The work being light, interesting, and profitable, farmers should encourage their wives and daughters to take it up, as is done in most farmhouses in England. The cheeses likely to be the most popular are those weighing from 1 lb. to 2 lb. each, which in the first place is a size very suitable to the average householder, and presents a favourable appearance when placed on the table.