

♦ **SIX FEET HIGH,**
 ♦ **28 FT IN**
CIRCUMFERENCE
 ♦ **22,000 POUNDS**
THIS 'FROMAGE
ELEPHANT' WAS MADE
FROM 207,200 POUNDS
OF MILK
(THE EQUIVALENT OF 1
DAY OF PRODUCTION FROM
10,000 COWS).

Local factories and cheese
makers took part in the making
of the cheese included:

Riverside (Perth), Mississippi,
 Drummond Centre, Balderson's
 Corners, Fallbrook, Harper's
 Corners, Bathurst Mutual, Tay
 Banks, Scotch Line Union, Lone
 Star, Stanleyville and Clear View.

Cheese makers involved were:

Jas. McCann, Jas. Clark,
 Richard Halpenny, Wallace
 Symes, David Ennis, W.J. Wrathall,
 Max Gibson, James Kirkland,
 Thos. Wright, Elijah Hughes,
 John McMann and John Wiltsie

SPECIAL POINTS OF INTEREST:

- * The gigantic container or "hoop" to hold the cheese was especially constructed by A. Fleck of the Vulcan Metal Foundry. It was constructed of a 5/16 inch steel boiler plate weighing 3,000 pounds, and was lined with galvanized wire screen. It was 7 feet high and 9 feet across and weighed 3,000 pounds.
- * The cheese had to be kept at a steady temperature of 40° during the winter to allow it to age and develop the proper taste and flavour required for world class cheese. In 1892 this was not an easy task for a 10 tonne cheese.

THE MAMMOTH CHEESE

THIS CHEESE STANDS ALONE!

PRODUCED THROUGH THE COMBINED EFFORTS of the Dominion Department of Agriculture and the Canadian cheese industry for the World's Columbian Exposition in Chicago in 1893 this big cheese was used to promote Canadian Cheese around the world.

Production of this big cheese took place at the Dominion Experimental Dairy Station set up in the railway yards in Perth under the careful supervision of Professor James W. Robertson, the Dominion Dairy Commissioner. The work of manufacturing and exhibiting the cheese was assigned to J.A. Ruddick who was in charge of the project. George Publow, the district Dairy instructor worked with the participating cheese factories. Perth was chosen because of its central location to the many cheese factories in Lanark County and the excellent shipping facilities of the Canadian Pacific Railway.

A MONUMENTAL TASK!

Twelve Lanark cheese makers were invited to participate in making a giant cheese to be exhibited at the Chicago Fair of 1893. Each donated a day's intake to the project. The filling process involved two full days of curd production for the 12 factories and an additional 3rd day's production for 3 of the larger factories. Horse drawn carts carried the milk to Perth in cloth lined milk cans and dumped into the huge hoop from September 23 to 25, 1892.

The curd was pressed after each filling with a pressure of more than 200 tons to remove all of the liquid whey and to begin the formation of the cheese block. Once the cheese was formed to a depth of 6 feet, it was sealed and rotated a full 360° every fortnight to ensure uniform texture and appearance. The hoop had a built in turning system that would allow two men to rotate it within five minutes.



THE BIG CHEESE

The cheese was housed in a freight shed in Perth throughout the winter of 1892-3. During that time the cheese had a number of distinguished visitors including

the Governor-General of Canada; the Right Honourable Baron Stanley; the Honourable John Carling, Minister of Agriculture; Honourable John Haggart, MP for South Lanark; D. Derbyshire,

president of the Butter and Cheese Association of Eastern Ontario and J.W. Wheaton, B.A. Secretary of the Dairymen's Association of Western Ontario and others from the capital.



The Perth Citizen's Band played "The Maple Leaf Forever" as several hundred people gathered to cheer as the cheese left Perth on its way to the Chicago World's Exposition on a special railway flat car.

MORE THAN 5000 PEOPLE MET THE TRAIN AS THE CHEESE ROLLED THROUGH TORONTO. BY THE TIME IT REACHED CHICAGO MORE THAN 10,000 SIGNATURES AND GREETINGS HAD BEEN WRITTEN ON THE OUTSIDE OF THE CONTAINER!

THE "CANADIAN MITE"

When it arrived at the exhibition the Mammoth Cheese proved too big for the Canadian display, promptly crashing through the floor. A new display had to be created on reinforced concrete on the main floor of the Agricultural Building. It was more talked about and written about than any other single exhibit at the fair. When judged, the cheese received 95 points out of a possible score of 100 points. It received a medal of distinction and a bronze medal.



Sir Thomas Lipton, the tea king, purchased the cheese and took it to England. When it arrived Mr. Lipton claimed that the cheese did not travel well across the

Atlantic and declared that he wanted nothing to do with a "high" cheese. It remained in the London railway depot until April of 1894.


Mr. Jubal Webb, a famous caterer, bought it and had it drawn by a team of 8 horses to his home. Twelve inches of damaged cheese were cut off the top and it was discovered that the cheese was still excellent. Mr. Webb arranged a

formal ceremony, followed by a luncheon at which the High Commissioner for Canada, Sir Charles Tupper represented the Canadian Government with the Hon. Hiram Black, a member of the Legislative Council of Nova Scotia, representing the Canadian Dairy interests. About 50 people were present. A large piece was sent back to the Canada to Professor Robertson who sent several large pieces to the House of Commons, Senate and Press Gallery. The 2 year aged cheese was excellent.

MONUMENT TO A MAMMOTH CHEESE

In 1943, the Cheese Producers Association of Lanark County organized a special 50th anniversary event to celebrate the making of the Worlds Largest Cheese. A replica, made of concrete was placed on the grounds of the CPR near the Perth Station.

The Mammoth Cheese display at the Perth Museum includes a piece of the actual cheese, original posters and other memorabilia.

1893  1893

THE MAMMOTH CHEESE

THE MAMMOTH CHEESE WAS MADE AT THE
DOMINION EXPERIMENTAL DAIRY STATION
 AT PERTH, LANARK COUNTY, ONTARIO.

It is going to form part of **CANADIAN DAIRY PRODUCTS** at the World's Columbian Exposition at Chicago.

207,200 pounds of Milk were used in making it; that quantity is equal to the milk, for one day in September, of 10,000 cows.

The CHEESE WEIGHS 22,000 Pounds

It is incased in a mould or hoop of steel boiler plate, 5-16 of an inch thick, and a pressure of more than 200 tons was applied to make it perfectly solid.

IT MEASURES 28 FT. IN CIRCUMFERENCE BY 6 FT. IN HEIGHT.

The Canadian Pacific Railway Company will run a special World's Fair Cheese Train Leaving Perth at 7:00 a.m., on **MONDAY, APRIL 17th, 1893.**

A SPECIAL TRUCK has been made for transporting the MAMMOTH CHEESE through Great Britain after it leaves Chicago.