

Cheese Department

Makers are invited to send contributions to this department, to ask questions or to suggest subjects for discussion. Address: Editor of The Cheese Maker's Department.

Pooling Milk is Robbery

John McKee, Oxford Co., Ont. In the sale of no other product sold on this farm is the pernicious pooling system followed. If a farmer properly sprays and prunes his orchard and thereby is enabled to grow a superior quality of fruit he gets a higher price than his neighbor who neglects to spray and prune. The law compels the grading of fruit according to quality, and the grower is paid on his basis.

The grower who raises high "class" horses or cattle gets paid for "quality" in his stock, yet when it comes to sending milk to a cheese factory the farmer who sends three per cent milk gets the same price per 100 lbs. as the man who sends milk testing four or 4.5 per cent of butter fat.

The experiments carried on at our cheese factories, agricultural colleges and experiment stations all prove most conclusively that the richer the milk the more cheese can be made from a given quantity. Then why should the patron sending the three per cent milk be paid the same price as the man sending the high testing milk? The system as followed at the great majority of our cheese factories today is nothing more or less than downright, legalized robbery of the patron sending the high testing milk.

Handicaps of the Cheese Maker

W. Waddell, Middlesex Co., Ont. A maker should not be asked to make milk with bad milk and poor curing rooms. We cheese makers should work to eliminate these defects. We cannot reach perfection in a day, but we should not get discouraged. A curing room that will go up to 80 degrees cannot give good cheese.

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Prof. Eckles, the author of this book, is a noted dairy authority. He has the practical experience with the well-knowledgeable training. For over 15 years he has had charge of a herd of from 30 to 50 dairy cows, many of the highest producing animals. For some years he has been Professor of Dairy Husbandry at the University of Missouri.
From this book, it will be found for you.

Price, \$1.75 postpaid.
Book Dept. FARM AND DAIRY Peterboro Ont.

We are improving in both of these particular ways. We should work to improve the patron and if it is a joint stock company, through them the improvement of the buildings.

Satisfying with Cool Curing Room

W. G. Locklin, Hastings Co., Ont. Three years ago we installed a cool curing room in the Rogers Cheese and Butter Factory. It gives good satisfaction. Such a room is a great advantage to any cheese factory of ordinary capacity.

The cost of installing our curing room was about \$700, or a little less.

The curing room was built by placing matched hemlock on studding, then two thicknesses of moist-proof paper covered with ship lap siding. Inside is matched lumber filled with shavings, then moist-proof paper and for about 1,000 cheese. There are cement floors in the curing room. Our ice chamber holds about 600 cases of ice. Usually we leave an air space at the bottom when filling with ice. The right tight against the sides. By the time the cool air is needed enough the ice has evaporated around the sides to give plenty of circulation. The result, we left space all around, but have since had better results by filling tight against the sides. The ice lasts the season through.

NO GREASE NOW We have complete control of the temperature in our curing room and can have our cheese firm and hard in the hottest day in summer. It is equal to fall curing. We never use any grease on the shelves. We have made no definite test to know just what we may be gaining by our investment in a cool curing room, but we know that we get a better average than we did with the old curing room and a better average than neighboring factories that used to be equal with our own. I am satisfied that we get more pounds of cheese from the milk manufactured and our cheese go on the market in much better condition than before.

Buyers do not give cool curing the preference they should nor as much as they promised to when agitating the system, but even with almost even the curing room more than pays its way.

C. C. James Goes to Ottawa

The appointment by the Dominion Government of Mr. C. C. James, Deputy Minister of Agriculture for Ontario, as Special Commissioner to inquire into the question of federal and provincial cooperation in the encouragement of agriculture, will deprive Ontario of a most valuable public servant. It is understood that Mr. James severs his connection with the Provincial Department of Agriculture permanently. It is not improbable that if he is not made the head of the prospective permanent agricultural commission, he will become deputy minister of the federal department in place of Mr. O'Halloran, the present deputy minister. Mr. James having charge of the agricultural sections of the department only, Mr. O'Halloran being given charge of the copyright, census and similar bureaus.

Mr. W. Bert Roadhouse, for three years private secretary to Mr. James, has been appointed Deputy Minister of Agriculture for Ontario to succeed Mr. James. The work formerly under the supervision of Mr. James has been divided, Mr. Roadhouse having charge of the inside work of the department and Mr. C. F. Bailey, as his assistant, will have charge of the outside work, such as supervision of the district representatives.

Experience with Fertilizers

(Continued from page 5)

Two years previous to this I tried the Union experiments Nos. 3 to 10, also on potatoes. That season the standing was not quite the same. Superphosphate led by five bushels an acre, manure coming second and the mixture third, closely followed by the potato fertilizer. The "Royal Canadian" nitrate of soda and potash were all about equal, giving just about one-third as much increased yield as did acid phosphate. Strange to say, the gain due to the use of phosphate was almost exactly the same in each test, being 73 bus. in 1908, and the yield per acre was also almost identical. In both tests the plots were situated on the poorest land on a five-acre field of potatoes.

In 1910 all the rest of the field received a dressing of about 300 lbs. of phosphate per acre, a large part of it giving a greater yield than the plots. Although acid phosphate gives such decided results on meadow land, which is a sandy loam, I would caution Farm and Dairy readers against the jumping to the conclusion that it is likely to do the same in all cases. I believe that nearly all soils that have been cropped for any length of time will respond to the application of some one or other of these fertilizers. Some may require one, some another and others again possibly a combination of the three elements. It is part of the farmer's business to find out what his land requires, whether the application of it will be profitable, and if so to apply it. Then, again, different crops require the elements of plant food in varying proportions, so that the fertilizer that gives the best returns with one crop may be of very little benefit to another. I find this very marked when using the same materials on mangels and turnips and fall wheat. I had also intended taking up the effect of these fertilizers on the grain crop succeeding the potatoes, but my letter is already too long, so I must reserve this for future consideration.

Holstein Breeders' Doings

(Continued from page 10)

Evergreen March at 8 years made 23.50 lbs. in 7 days and 97.81 lbs. in 30 days. Netta, Queen Jane, owned by H. J. Allison, made 22.86 lbs. fat in 7 days at 8 years. Olive Schuling Posch at 5 years made 22 lbs. fat in 7 days. She is owned by

Clara Mercedes De Kol, at 6 years, owned by H. Jerome, made 22 lbs. fat in 7 days. Aggie Mercedes at 4 years, made 21.60 lbs. fat in 7 days and 88.69 lbs. in 30 days. She is owned by J. M. Van Patter.

JUDGES FOR FAIR The following judges were selected by the board of directors: Toronto—R. S. Stevenson, Ancaster, Ont.; reserve P. F. Clemens, Sherbrooke and Quebec—R. S. Stevenson and A. C. Hallman, Breslau, reserve; London—E. Laidlaw, Aylmer West, with F. Malloy, reserve; Ottawa—Prof. Barston, MacDonald College, Que.; G. A. Brethorn, Norwood, reserve; St. John—R. S. Stevenson, D. C. Platt, reserve; Halifax—G. A. Brethorn, reserve; R. S. Stevenson, D. C. Platt, reserve; Winnipeg and Brandon—M. H. Haley, Springfield, A. E. Hueter, reserve; Regina—G. A. Gilroy, Glen W. Richardson, Victoria and New Westminster—D. C. Platt.

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