## Cheese Department

### Some Sound Advice For Cheese Makers

Ed. Dairyman and Farming World,
—In your issue of March 25th,
"Young Cheesemaker," in his article,
"Who is Right?" asks a question
which may arise in the minds of othwhich may arise in the minos of others. My reply would be to any young or old cheesemaker: "Follow the advice of your instructor." There are no men in Canada to-day so well able to judge of the best methods to adopt in the cheese factories as the instruc-They know the conditions the factories; they see the methods adopted by our most successful makers, and they see the results of these methods in the quality of the cheese.

I might also say that there are no nore reliable men to take advice from in regard to making cheese than the chief instructors in Ontario. They have opportunities to compare dif-ferent methods of handling curds which no other person can have, and I do not think that any one can dispute the fact that the methods advo cated by the instructors in Ontario during the past six years have been successful in improving the quality

of the cheese.

Any remarks I make in regard to cheesemaking or defects in cheese, are based upon my experience and ob-servations as a cheesemaker and in-structor, and I believe that I am safe in saying that every instructor in On-tario will agree with what I said at Cowansville: "That in nine cases out of ten looseness and openness in to stee to caused by salting the curds too soon, or to leaving too much moisture in the curds."

The following instance which came under my notice while acting as ofunder my notice while acting as of-ficial referee in Montraal last year, goes to show the danger of leaving a lot of moisture in curds. I exam-ined the cheese many times from a certain combination of factories, and all season I found the cheese from one of these factories open or loss, one of these factories open or loss, Mr. Publow about the trouble, and he found that the cheesemaker would he found that the cheesemaker would persist in leaving much more mois-

.................. WORTH TAKING

One ounce Fluid Extract Dandelion: One cunce Compound Salatone; Four ounces Compound Syrup

Mixed and taken in teaspoonful doses after each meal and at bedtime, in pronounced by a prominent physician to be the best mixture for the cure of the kidney, bladder; and all urimary troubles.

urinary troubles.

This says the dector, is the most simple though remarkable prescription awar written to cleanse the system of impurities and waste master. It suck as a powerful tonic to the kidneys, forcing them to filter out the caids and poisons, overcoming rheemalism, lame back, sciatics and other afflictions arising from sour, impure blood.

The ingredients can be uncourred at

sear, impure blood.

The ingredients can be procured at any good drug store, and being purely vegetable and entirely harmless, can omily be mixed at home.

If you have a sufficing friend show this to him, as he will undoubtedly be pleased to learn of so simple and highly recommended a remedy.

ture in his curds than the makers in the other factories of the combina-tion were doing, with the result that time and again his cheese were put in

second grade.
This raises the question, much more moisture was left in the curds. There is no test for the per cent. of moisture left in curds, and no such test is being used in the fac-tories. All I can say is that there was more moisture in one case than was more moisture in one case than in the other, and as there has been no test made of the percentage of moisture left in the curds in the cheese factories of Canada, I think anyone can readily see it is, to say the least, unwise to advocate leaving more moisture in the curds.

All I will say in regard to salting curds is, if we could get the milk delivered at the factories clean and sweet, free from gassy fermentations sweet, free from gassy fermentations and taints, the curds could be salted with safety very much sooner than many of them are at present. But with the quality of the milk we have been receiving, and are likely to re-ceive, a maker is taking long chances if he salts his curds during the sumif he salts his curds during mer months any earlier than is the custom at present.

Let me again say to the cheese-makers: Follow the advice of your instructors.

George H. Barr. Dairy Division, Ottawa.

Prof. Dean Says: "Go Slow on Whey Butter."

Whey Butter."

Ed. The Dairyman and Farming
World: Owing to the scarcity and
high price of butter, quite a number
of cheese factories, both East and
West, made butter from whey last
year. This was profitable, in some
cases, at least. Where the percentage cases, at least. Where the percentage of fat in the milk in the vats tested over four per cent, where the factory had 10,000 blo. of milk, or over, daily, and where the factory was already equipped with power separators and buttermaking machinery, one can readily see that there might be some money in the proposition, especially when butter is ranging about 30 cents a pound. The foregoing facts have been magnified in some cases, so as to make it appear that all factories, under all conditions, will be able to make a "pot" of money out of whey butter.

As the result of experiments made As the result of experiments made by us during the past winter, we find that about three pounds of butter a 1000 pounds of whey, or five and a half pounds of butter a ton of milk is the actual amount of butter that we have been able to make. This amount of butter, however, was made under conditions more favorable for a large yield of butter than usually prevails in summer. The milk used in these experiments tested over 4 per cent. fat, and was two or three

days old before being made into cheese. As a consequence, the loss of fat in the whey was higher than usual. The tests of the whey averages nearly three per cent. fat. The quality of the butter was fair when first yof the butter was fair when first short time, developing a pungent taste. The "infer taste" of the butter was decidedly objectionable. One lot made from whey, where the milk had been colored for cheesemaking, was a "bricky" color. We doubt if marketable butter could be made where colored cheese is manufacture. where colored cheese is manufactur

When we consider expense for machinery, labor, inferior quality of butter, danger to reputation of Canadian creamery butter, and danger from the temptation to skim some of the milk before making it into cheese we should certainly advise going slowly. If ed. When we we should certainly advise going slowly. If a couple of factories, one east and one west, were to co-operate with the Dairy Department of the Ontario Agricultural College, during the coming season, in a further test we should have some valuable data as a basis for sound conclusions. In the meantime, there can be harm in de-lay, for a time, at least. H. H. Dean.

The quality and quantity of cheese the quality and quality of cheese depends upon the curing. The weight is affected to the extent of about 1½ lbs. on an 80 lb. cheese, in about one month.—N. J. Kinneman.

CREAM SEPARATOR Far in Advance of all Competitors. Combines the thousand and one recognized superior features (over all other makes) with new and marked improvements in construction, which make the handling of milk still easier, quicker and more profitable. Since tests with the leading makes of separators of the world have proven the U. S. to Hold World's Record for Clean Skimming for fifty consecutive runs, what more is nec-essary to prove to the doubtful purchaser on what machine to decide? Write to-day for "Catalogue No. 100 ' and any desired particulars VERMONT FARM MACHINE CO. Bellows Falls, Vt.

### SECURED A CHEESEMAKER

I have received many applications from all over Ontario in reply to from all over Ontario in reply to rough the control of the

CHEESE FACTORIES FOR SALE.—An advertisement in this column of The Canadian Dairyman and Farming World will ensure a quick sale.

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dershood by all. They can be fully undershood by all. They can be fully un

The Makers will Meet.—The annual meeting of the Cheese and Butter Makers' Association of Peterboro Makers' Association of Peterboro County, will be held in the City Council Chamber, Peterboro, on April 15. Chief Instructor G. G. Publow, will be one of the speakers. There will be morning and afternoon ses-

# FACTORYMEN!

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