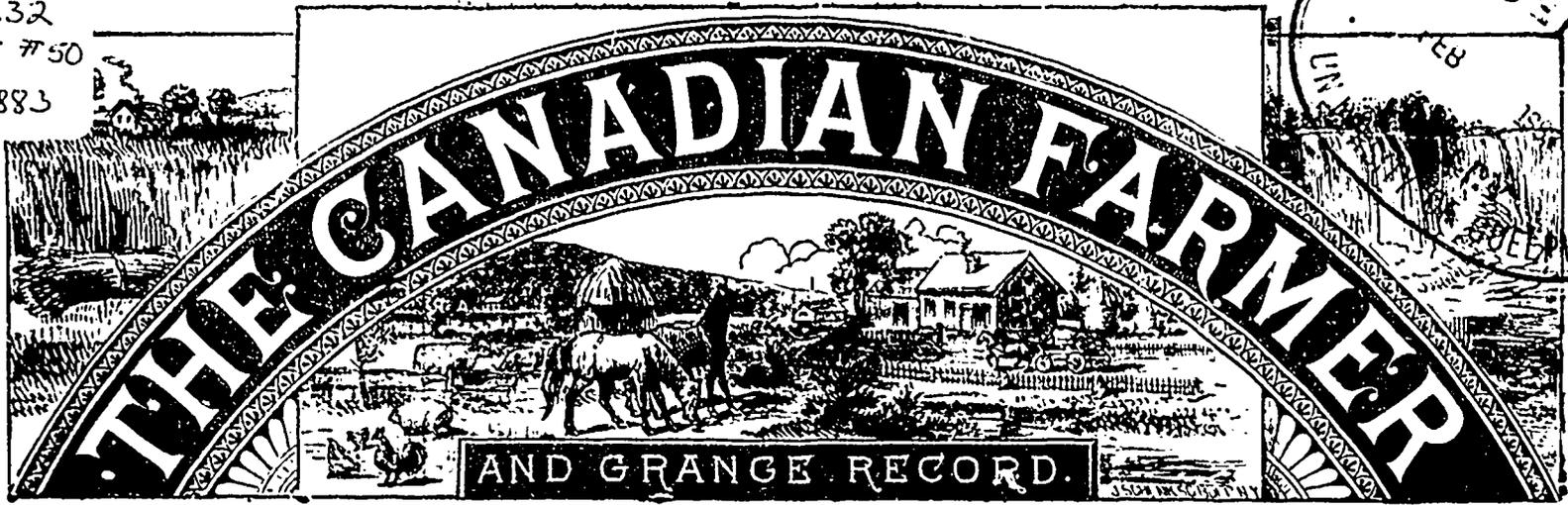


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AND ORGAN OF THE ONTARIO BEE-KEEPERS' ASSOCIATION

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No. 50 } 253 }

WELLAND, ONT., WEDNESDAY, AUGUST 15, 1883.

TERMS: { ONE DOLLAR
Per Annum,
IN ADVANCE

DAIRY.

DAIRYING.

The advance which has been made in the manufacture of cheese and butter within the past few years has been something phenomenal. The old dash churn with its splash splash, has given place to the scientific creamery, and the old hand lever press capable of pressing one small cheese, has made way for the full fledged cheese factory, turning out its hundreds of pounds weekly, or in some cases daily. Science has made huge operations possible, which by "the rule of thumb" it would be simply madness to attempt. The progress which has been made in appliances for making butter and cheese, will account to a certain extent for the immense increase in the production of these two important articles of food. Besides, the utmost intelligence being brought to bear on the subject, the result is that butter and cheese making has become as much a matter of certainty as any other business in which known laws can be applied to obtain certain results. Scientific research, combined with careful experimenting, has resulted in the establishing of positive rules, by following which failure in either of these operations is rendered, humanly speaking, impossible. It is this which has rendered the dairy business so important in both Canada and the United States. The export of cheese from Canada last year amounted to over 50,000,000 lbs., whereas in 1875, for instance, it was only about 32,000,000 lbs, an increase in 7 years of about 60 per cent. In butter a like increase has taken place. In 1875 the exports of butter amounted to over 9,000,000 lbs., while last year it was more than 15,000,000 lbs., an increase in 7 years of over 60 per cent. It must not be forgotten also, that the home consumption of cheese, especially, has greatly increased, so that while the export trade shows a large growth in the manufacture of this article, it does not show the whole growth, for it is undoubted that the home consumption has increased in equal proportion to the export trade. This trade brings millions of dollars to Canada yearly, and it is of the utmost importance to our people that it be increased if possible, for every dollar of increase in this trade is so much value to the country. As we stated at the begin-

ning of our article, the appliances for butter and cheese making are so greatly improved as to greatly facilitate the manufacture of our dairy products, thus reducing the expense of the dairyman, and enabling him to make a larger output than he would otherwise be able to do. Among the many new inventions for the use of cheese makers, is a very useful article called a gang press, a cut of which we give in this issue, also a cut of the Patent Gang Press Hoop. The following will give an idea of these useful articles, and also of the estimation in which they are held. Messrs. Burrill & Whitman, who are old dealers in dairy appliances, speak very highly of them.

"This Gang Press is constructed

ring, also representing the perforated bottom seen below E. C., the other side of the follower, showing grooves in which are holes for the passage of the whey. D, bandager, on which the bandage is placed and the bandager inserted in the hoop, the lower edge resting on the ledge seen on the inside of the hoop, nearly the width of the bandager from the top, forming a smooth surface on the inside of the hoop.

It is a hoop and bandager combined, and so constructed as to hold the bandage firmly, without cutting, chafing, or soiling it in the slightest degree. It has a perforated bottom attached, for the escape of whey, and so it can be handled when full of curd, and is tapered, so that the bottom of one will

bottom into the same grooves, and through transverse grooves to the circumference.

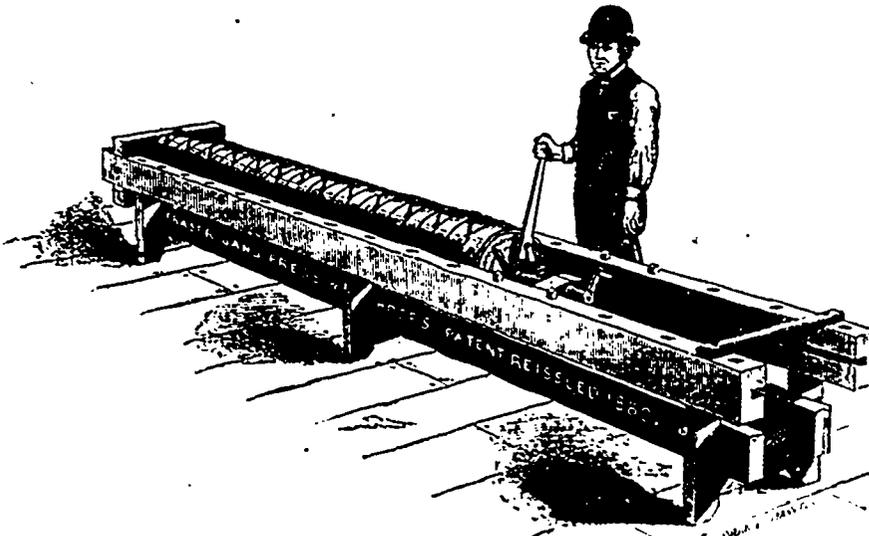
This press received the highest award at the New York State, and the New York Central Fairs, and also the local and county fairs where exhibited, and the cheese which received both first and second awards at the New York exhibition were pressed in this press. It is claimed that cheese made in this press stands better in the minds of buyers.

Persons who have the press in use in large factories insist that the amount of labor saved is fully equal to that of a man, but however that may be, it is certain that by this method the greater share of the labor is saved, while it is held that the cheese are more evenly and much better pressed than can be done by the old method."

HOW TEN-CENT BUTTER IS MADE.

J. A. Smith says in the Cedarburg (Wis.) News: "If an architect and builder should say to a man who wanted a fine building put up that he never used line, level, plumb, square, or rule, he probably wouldn't get the job even of the most ignorant. But it is no more absurd to attempt to frame a fine building without the proper tools, than to attempt to make uniformly fine butter or cheese, without the use of the thermometer. But that is the way the most of ten-cent butter is made. The mass of the butter sold goes for half price, year in and year out, and at all seasons of the year, largely caused by being churned at the wrong temperature, by persons too stingy or too stupid to invest 30 cents for a good thermometer. A variation of five degrees from the standard spoils, or greatly injures, either butter or cheese, while it is common not to guess within ten or fifteen degrees, when feeling the temperature with the hand. The unconscious condition of the body, and the state of the atmosphere, and our exposure to great heat or cold, leads even experts astray. Unlike most men, a good thermometer never lies."

Don't fill the system with quinine in the effort to prevent or cure Fever and Ague. Ayer's Ague Cure is a far more potent preventive and remedy, with the advantage of leaving in the body no poisons to produce dizziness, deafness, headache and other disorders. The proprietors warrant it.



THE FRASER GANG PRESS.



FRASER PATENT GANG PRESS HOOP.

horizontally, and the cheese are pressed in gangs from one to twenty, depending upon the thickness of cheese to be pressed, in each press, and in a horizontal position, as seen in the cut. The hoop is a part of the same combined machine, and is not used in any other press.

A hoop, B the side of the follower next the cheese, showing the press

enter the top of another telescopically far enough to press the cheese. It has a thin grooved and perforated follower, the grooves exactly corresponding with the perforations in the bottom coming in contact with it, so that the whey from one end of the cheese passes through the holes in the follower into the grooves, and from the other ends through the holes in the