



(16)

MILK WE BUY IT

Perhaps you have been sending your supply of Milk to a local factory,-then you do not know the advantages of sending to the Largest and Most Up-to-Date Dairy in Canada. LET US TELL YOU. WRITE NOW for information and copy of contract. Give your shipping station and railway.





-----The Makers' Corner Butter and Cheese Makers are in-vited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discus-

<u> Вавававававававае</u> инстере

A Few "Reminders"

Frank Herns. Chief Dairy Instructor for W. Ontario

N OW that the cheesemaker's many "warm weather" worries are over, a few may be inclined to Yover, a few may be inclined to relax somewhat in their efforts and instead to the second second second second finest quality of fall cheese. The cheese business requires that human frailities be as far as possible guard-ed against. Mistakes are costly, not ed against. Mistakes are costly, not only in dollars and cents, but in re-putation as well. Constant vigilance only brings success. Turnip Flavor

M 'k known to be flavored with turnips should be rejected. The marips should be rejected. The ma-rity of patrons do not feed turnips. few persist in doing so. It is un-A few persist in doing so. It is un-fair to the other patrons for a few to be the means of not only lowering the quality of the cheese but probably responsible for a cut in price. Pasty frestured Obesene, not retining a base developed before suffi-ctions much moisture left in the curd) sore the chief causes. It is better to

(too much moisture left in the tarts) are the chief causes. It is better to wait a little longer for the milk to be-come ready to "set" than to use an excessive amount of culture. "Set" excessive amount of culture. "Set" sweet enough to have the curd "firm" before it is ready to dip. These prinbefore it is ready to dip. I need the vear ciples apply at any season of the year and should not in any case be neglect-ed during the fall months. Raise the "cooking" temperature a degree or two if necessary. The Culture

Continue to pasteurize the milk used for the culture, noting carefully the "setting" and subsequent tempera-ture. Do not on any account depend ture. Do not on any account depend upon the natural starters (raw milk allowed to sour), as uniformity can-not be obtained. Avoid slow work-ing, poor flavored cultures. Avoid by ut Milling and Saiting It is important that tests for acidity to be both milling and salting.

be made for both milling and salting. Acidity tests at these stages in the Acidity tests at these stages in the cheese making process are a check on the acidity at dipping and a factor in turning out uniform cheese from

day to day. Temperature in the Curing Room Every fall, buyers complain that some makers are careless regarding some makers are careless regarding this important point. Keep a little fire in the curing room. A uniform temperature of about 400 degrees will get a start in curing before they leave the factory. The rind will dry and the factory. The rind will dry and there is less danger of pasty testures and insipid flavor. Finish

Every cheese should be properly finished and well boxed. Use plenty of hot water when bandaging. us make a special effort to have every fall cheese from every factory free of defects.

Specifications for Cheese Boxes

J. A. Ruddick, Dairy Commissioner S UPPLEMENT No. 5 to the Cana-dian Freight Classification, No. 16, which contain the new specifi-16, which contain the new specifi-cations for cheese boxes as approved by the board of Railway Commission-ers has just been issued, and the specifications are reproduced herein: Note. - When cylindrical cheese

boxes are used as outside containers, they must meet the following requirements:

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(a) Tops and bottoms (headings) to be not less than 56 inch in thick-ness, and consist of not more than three pieces.

(b) Hoops and bands to be not less than 1-5 inch in thickness. (c) Hoops to overlap at joint not less than five inches and to be fas-tened with staples or nails not more than one inch apart and firmly clinch-

(d) Bands to be nailed to the heading (top and bottom), as follows: One nail on each side of every joint, with additional nails not more than four inches apart. (e) Bottom rim to be not less than

(c) Exotoni rim to be not ites than 1% inches in width, and top rim rot less than three inches in width. (f) Covers must fit closely and boxes must be trimmed flush so that the heading of the cover shall rest on the cheese.

Cheese in cylindrical boxes net meeting these requirements not taken. The order of the Board of Railway Commissioners makes the foregoing specification effective on Dec. 1, 1915.

Dairy Situation in New Brunswick By J. B. Daggett, Secretary for in

culture. EALERS in butter in Nor Sruns Dealers in outer in a soon for complaint that the buster precomplaint that the bucker pro-duced in this province was often poor in quality and especially lacked uni-formity. There has been no system of inspection or means by which the poor butter maker could be marked, the

poor butter maker could be marke, and his butter recognized on the mar-ket. The good and careful butter-makers, of vhom we have many, have The Dairy Act of the Federal Gor. The Dairy Act of the Federal Gor. Was very generally welcoad by those producing a good article of butter, and is generally opposed by the poor and carelese maker. The 4. ficials in this province are carnetic endeavoring to enforce the law, and endeavoring to enforce the law, and

they believe good results will follow. In 1906 there were forty-one cream-In 1906 there were forty-one crean-eries in operation in the province. These produced 967,203 pounds of but ter during the year. In 1909 the creameries had been reduced to sizteen and the product had fallen off to 644,779. That was the "low water" mark in the dairy business in the pro-vince. There has been an increase 644,779. vince. each year until we now have twenty creameries, with an output last year of 1,090,501 pounds. The Department of Agriculture has adopted a new policy, discouraging the establishment of mall creameries and advocating the large, central creamery, with cream routes, with the idea of remedying the conditions of the past and produc-ing a better and uniform quality of butter. The farmers in Madawaka county have taken up the idea of their amalgamation and several of creameries have been abandoned and a large central creamery has been a a large contral creatmery has been as tablished at St. Hilaire. It will be in operation this year and we are watching the experiment with much interest. If it works out as well a it is h ped for this policy will be gun-erally adopted throughout the prevince and large creameries at centra points, serving as large an area possible, will be established.

This Department has placed a dairy instructor and inspector in the territory served by the oreamery in Made tory served by the createry in any wasks county, and during the same mer months"all his time will be give to assisting and instructing the fam-ers in the proper method of producia and handling their milk and creat Dairy superintendents now make re ular visits during the producing as vince, and are endeavoring to ove come man- of the faults in butterpa duction of th past .-- Gazette.

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HOLSTEIN-FRIES

Farm and Dairy is exponent of dairying The great majority o of the Canadian Hol Association are re-paper. Members of t are invited to send i st to Holstein bree-lication in this colum

SEMI-OFFICIAL RECORD FRIESIAN COWS FR SEPT. 36, Mature CL

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