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SALE rick with s section; ons. For RO. ONT.

RTISING H ORDER Wrappers ing Com Belting, on Posts, for list, Imperial Btreet,

MAKERS t during for Farm ry given Frite for Manager, Ont.

an to do tant pre-once. Ap-ges, etc., eterboro, paying le house, ta's best informa-, Alta.

factory; the best Address eterboro,

ER 83 nager. Cheese Department
Makers are invited to send contributions
to this department, to this department, to this department, or inatters relating to cheesemake and the contribution of suggest any local for the contribution of the co

Cheese Men Meet

Cheese Men Meet .

Instead of holding district nheetings this fall, the cheese men of Western Ontario held one central meeting at Guelph cn December 7th. There were no set speeches. Many there were no set speeches. Many the second of vital interest to cheese men of discussed. The interest never flagged and a keen discussion was kept phroughout the whole afternoon. Atout 150 cheese men, both makers and buyers, were present. While seemany cheese men did not attend this xentral meeting as would have taken advantage of the district meetings, the gathering was fairly representative and the general impression was the seemany cheese men did not attend this xentral meeting as would have taken advantage of the district meetings, the gathering was fairly representative and the general impression was the seeman seeman of the seeman se

Offine Instructors's report

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Many interesting statistics regarding the cheese industry in Western
Omario were given by Mr. Frank
Herman in his annual report. Mr.
Herman in his dispread with Professor Dean.
In his climits to the patrons.
The price paid by the close Creamerry. 25.1. cents, was the price over than the average creamerry thronger than the average creamerry received. If there was a large thronger to the control of the price over towards the creameries, the price over towards the creameries, the price of butter would in all probability decline and cheese would go up. Patchina and cheese would go up. Patchina and cheese would go the proposed of butter would in all probability decline and cheese would go the two," said Mr. Herns. In 1909, 17.
S85 tons of cheese were made, an against 11.083 k were required as against 11.084 k were required as against 11.085 k were from the features my her the conduction of whey has resulted in cleaner whey tanks. Even those factories not passed the conduction of whey have come to the conduction of the price of the conduction of the conduction of the price of the prin

tanks. Even those factories not pas-teurizing have come to the conclusion that it is cleaner whey anyhow. Whey this year has been better than ever before. Therefore, we consider that our agitation has been a success."

DEFECTS IN OUR CHEESE

The subject, "Defects in our Cheese The subject, "Defects in our Cheese during the past season and suggestions for Improvement," brought out a lively discussion. That the quality of the cheese was better than ever before was the general opinion of the meeting. The severest criticism of meeting. The severest criticism of western ontario Cheese was made by R. W. Steinhoff of Stratford who claimed that the makers were using too much salt during the warm weather and producing thereby a dry mealy cheese with an open and harsh texture. Many cheese makers expressed themselves on this point and all were themselves on this point and all were agreed that with the curing rooms which we now have it would be immediately be make a cheese which would sand the temperature and at the sand the please the Luyer without increasing the salt a little in the warm increasing the salt a little in the warm

weather. We must have cool curing rooms.

"Keep the milk clean and cool it. Who has a better method?" Was the way in which Mr. Waddell opened the discussion on the subject, of improving the farm supply. Mr. Barra advecated cooling the evening milk to 65 dogrees: if the milk from the cevening's and morning's milkings were could be cooled to 55 degrees. Milk to be the evening's milk should be cooled to 55 degrees. However, we want to be cooled to 55 degrees. The word of the cooled to 55 degrees. All the to be kept from 50 degrees. Milk to be kept from 20 degrees. Milk and 20 degrees. Milk to be kept from 20 degrees. Milk to be

The absolute necessity of dairy authorities coming to some conclusions as to the proper method of dividual control of the production of cws was falling off, three factories in easily group and the herds of 50 mos for each factory were selected by one for each factory were selected by the production of the production of the production of the production of 58 herds and 7.416 ccws Records of 658 herds of 658

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logues and full information.

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