

## Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

### A Model Cheese and Butter Factory

Joe. Burgess, Oxford Co., Ont.  
The Avonbank cheese and butter factory, situated six miles from the town of St. Mary's, in Perth County, is owned by the Avonbank Cheese and Butter Manufacturing Co., Ltd. This company is fully aware to the importance of having an up-to-date factory in which to manufacture their milk into butter and cheese. Since 1908

chamber were installed during 1909, and cost about \$730.00. The ice chamber will hold about 15 cords of ice, and the curing room will hold 680 casks.

In 1910, 89,920 lbs. of butter were made, which sold at an average price of 27.47 cents a pound, realizing \$24,702.84. The total cheese made was 236,725 pounds and sold at an average price of 10.90 cents a pound, realizing \$25,579.41. The total value of the output in 1910 was \$50,282.25. The average pounds of milk required to make one pound of cheese in 1909 was 10.74; while in 1910, in the cool curing room in good working order, it only required 10.40 pounds of milk to make one pound of cheese. Just what proportion of this saving is due to the fact that they had a cool curing room in 1910 is difficult to estimate, but it is safe

as made at St. George are proving very popular on the market. Orders are being received faster than they can be filled. At the time of our call Mr. Malcolm had 15 carloads on order waiting to be filled.

St. George farmers may well congratulate themselves upon having this thriving industry, which so vitally concerns them, within their reach. In many other districts dairy farmers would pay handsomely—in stock if need be—to have such an industry come into their midst. Some of the larger farmers and milk producers in the vicinity of St. George placed themselves on record with our representative as believing that the presence of the condensery entailed their farms to an increased valuation of \$10 per acre.

But notwithstanding all this, however, before St. George farmers will profit as they should from the splendid market they now have for milk, they will need to obtain a better class of cows, many in the district being little short of mediocre. Some splendid cows and herds are to be found near St. George, but too many of them, as is so common elsewhere, are poorly bred and poorly fed and it is a wonder how the farmers can expect to make much money out of them.

Skim Milk Cheese is the sound, solid, and ripened product made from skim milk by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments and seasoning.—A. McGill, Chief Analyst, Ottawa.

## World's Best Can Be Seen For The Asking

Our local representative will be glad to show you and give you a thorough explanation of the

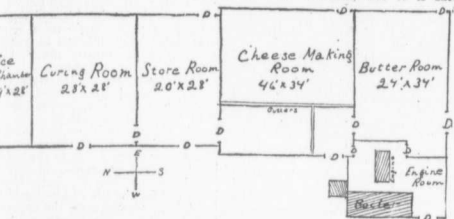
### SHARPLES Dairy Tubular Cream Separator



Examine every part of it yourself. See for yourself that it contains no disks or other hard-to-wash contraptions. See why it produces twice the skimming force, skims faster and twice as clean as others. Think over the fact that it will wear a lifetime and is guaranteed forever by the oldest separator concern on this continent.

Then ask yourself how you can afford to risk anything on any "peddler's" (or other so-called) cheap separator, the average life of which is but one year, when you can own and use a world-famous, wear-a-lifetime Tubular for less than any other kind. The manufacture of Tubulars is one of the country's leading industries. Write for Catalogue No. 25, and ask for name and address of our local representative.

**30 yrs**  
The SHARPLES SEPARATOR CO.  
Toronto, Ont. Winnipeg, Man.



Ground Plan of the Avonbank Combined Cheese and Butter Factory

they have spent \$3,164.00 in building a modern cool curing room and have now one of the most modern combined cheese and butter factories in Ontario. The building is frame, with cement floors throughout. The butter and cheese making rooms are fitted with all the latest apparatus and conveniences for making fine cheese and butter.

#### PLAN OF FACTORY

The arrangement of the rooms, as shown in the plan of the factory, is very convenient for making cheese in the summer and butter in the winter. The cool curing room and ice

to say that the patrons are receiving a splendid interest on the money invested in the cool curing room.

#### GOOD INTEREST ON INVESTMENT

The president of the company says: "We have not made any tests as to what we gain by preventing the cheese from shrinking in weight, but we count that we are making good interest on the investment, and as there is a tendency towards not shipping cheese so green, the gain will be still more."

Mr. T. J. Humphreys, the maker, states: "The cool curing room made a great improvement in the quality of the cheese. They were finer in texture, better in body and flavor than in the old curing room and there was no trouble with mold. Besides this, we have the satisfaction of knowing that the cheese can be held in the curing room for any reasonable length of time without injury to the quality."

### A Satisfactory Milk Market

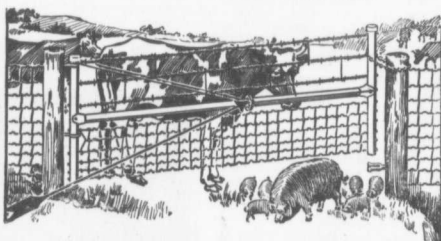
The condensery at St. George, Ont., has gotten off to a good start, and during the past year has been a splendid thing for the farmers, who there find a market for their milk. During the past winter \$1.20 a cwt. was paid for the milk at the farmers' milk stands. "The summer price is set at \$1 a cwt., also on the stand, the proprietors of the condensery, J. Malcolm & Son, providing the means to haul the milk."

#### OVERCOMING HANDICAPS

For a time this condensing industry, which should mean so much to the farmers within reach of St. George, was considerably handicapped by conflicting factions and the presence of an opposition creamery. Now, however, the condensery has gained the confidence of the great majority of farmers locally and a splendid business is being established. Two weeks ago one of the editors of Farm and Dairy called on Mr. Malcolm at the condensery and learned that about 10,000 lbs. of milk a day was being received. Cream is also taken from those patrons who desire to send it, this cream being made up into butter along with cream taken from the milk from which one of the special brands put out by this condensery is made.

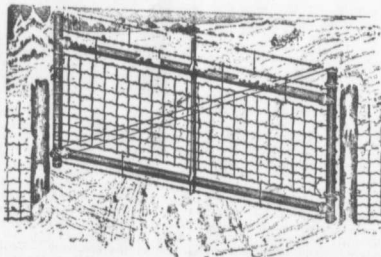
The three brands of condensed milk

## IN THE SUMMER



It is often convenient to be able to raise one end of a gate so that, while your cattle are kept in a field or yard, your sheep and hogs may be free to go into another field.

## IN THE WINTER



The same raising device will enable the gate to swing over the snow; no more need to take your gates off their hinges. THE CLAY GATE is made of heavy, high carbon steel tubing.

Write for particulars of our sixty day free trial offer.

**Canadian Gate Co., Limited, Guelph, Ont.**

### FOR SALE AND WANT ADVERTISING

#### TWO CENTS A WORD CASH WITH ORDER

FOR SALE—Iron Pipe, Pulleys, Belting, Rails, Chain Wire Fencing, iron Posts, etc., all sizes, very cheap. Send for list, stating what you want. The Imperial Waste and Metal Co., Dept. F.D. Queen street, Montreal.

ESSEX-GROWN White-cap Dent Seed Corn \$1.00 per bushel. Correspondence solicited. Jos. J. Totten, North Ridge, Ont.

ASSISTANT BUTTERMAKER—Wanted position in creamery in Ontario or Quebec.—W. J. Weatherill, Bethany, Ont.

HARDWOOD ASHES—Best fertilizer in use.—George Stevens, Peterboro, Ont.

POTATOES—Empire State; registered seed; 3 years selection; \$1.50 bag. Summer, the new feed grain, the bushel—A. Hutchinson, Mount Forest, Ont.

WANTED—Good Second-hand Pasturemaster; state make, size, condition and price.—Locust Hill Creamery Co., Locust Hill, Ont.

LIVE MAN OR WOMAN WANTED FOR work at home, \$12 or \$15 per day with opportunity to advance. Spare time can be used. Work not difficult and requires no experience.—Winston, Limited, Spadina Ave., Toronto.

LIVE AGENTS WANTED in every locality to sell the newest household article on the market. Profit 100 per cent. Goods sell on sight to every housewife as it is indispensable. Best opportunity. Write now for particulars.—The Canadian Mail Order Co., Dept. 8 Box 20, Quebec, Canada.

WESTERN FARM LANDS—Large returns, easy payments. For reliable information regarding choice farm lands write to H. H. Suddaby, Sec. Frost, Farmers' Board of Trade, Box 111, Herbert, Sask.

WANTED—100 acre farm; clay loam, good buildings and good supply of water. Possession in fall. Write Alex. Kerr, Port Stanley, Muskoka.