

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 your letters to The Cheese Maker's Department.

A Champion Cheese Maker

One of the oldest, best known, and most successful cheese makers in the Dominion, is Thomas Grieve, of Wyandotte, Ontario, an illustration of whom is here published. Mr. Grieve has been making cheese for over 40 years. He did much to advance Canada's possibilities as a cheese country when in 1876, he exhibited cheese at the Pennsylvania Centennial Exposition, which won the gold medal and sweep-stakes. At that time, comparatively little interest was taken in

dairying in Canada. This victory aroused greater interest in cheesemaking, and had a pronounced effect in encouraging people to send their milk to the cheese factories. In the same year, Mr. Grieve sent cheese to an exhibition in New York, where he also won the first prize.

The best known cheese factory and creamery in Ontario is the Black Creek factory, erected by the late Hon. Thomas Ballantyne, of Stratford. Mr. Grieve made cheese in this factory for 13 years, having preceded for some time as maker, Mr. George H. Barr, now the Assistant Dominion Dairy Commissioner, who made cheese in the Black Creek factory for about five years. For 28 years, Mr. Grieve has been making cheese in the Wyandotte cheese factory. At last, he is suffering from the same cause that has driven so many of our cheese makers out of the business. Another maker has volunteered to make cheese for 8 cents a cwt. of cured cheese less than Mr. Grieve was making for, and will box the cheese in addition. The

patron of a cheese factory should store ice for use in the summer months. A small ice house can be erected at small cost and it is not a very difficult task to store a few loads of ice during the winter months. There is always a creek or pond near at hand at which ice suitable for this purpose can be secured. It will come in handy for other purposes as well as for cooling milk for the cheese factory. It will pay cheese makers to give some attention to this question dur-

ing the next couple of months. By explaining the necessity of cooling milk properly for cheese making patrons can be induced to take the matter up. The storing of ice by the patron is one of the needs of the business at the present time. The maker will have a much more satisfactory season in 1909 than he did in 1908, if he can induce his patrons to make preparations for putting in a supply of ice for use when the hot weather comes.

"PERFECT" Steel Cheese Vat



(Patented August 14th, 1906)

Durable—All Steel, Sanitary—Not a crack or spot for milk to lodge in and decompose. **Mandy**—Leaves and gears to raise and lower each by inch. **Ideal Drainer**—Built so the last drop runs out.

What Men who Know Say About Them:

An pleased to say that your steel cheese vat is coming vat. After testing it carefully during the past year, I can recommend it very highly to all dairymen.

C. B. LARRY, Finch, Ont., Dairy Instructor.

I have examined and carefully tested your steel cheese vat and consider it the best vat I have ever seen and take pleasure in recommending it to all factory men.

H. E. BRINTNELL, Kingston, Dairy Instructor.

Your steel cheese vat is superior to anything I have ever seen. As to sanitation and durability it is by far the best. It heats and holds the heat just as well as the wooden vat. I have pleasure in recommending it.

W. J. KAGDALE, Smith's Falls, Dairy Instructor.

This is to certify that I have had 40 years' experience using cheese vats and it gives me much pleasure to say that the vat manufactured by your company is the best that I have ever seen. I have one in use at the present time in the Plum Grove Factory.

JAMES WILLIAMS, Williams Corners, Cheese Mfr. and Buyer.

We have no hesitation in saying that we regard a steel whey tank as the best and most sanitary tank we use at the present time.

J. W. MITCHELL, Supt. East Dairy School, G. F. FELLOW, Chief Dairy Instructor.

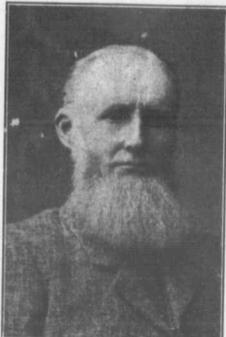
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FOR SALE OR RENT—The best equipped cheese and butter factory in the country. Good section and buildings; capacity 125 tons per season. Owner has other business. For particulars apply Box F, Farm and Dairy. E-113

TEN GOOD HUSTLING REPRESENTATIVES among cheese makers to work for us in each county. Exclusive territory given to each party. Send for full particulars to C. B. M., Box 933, Peterboro, Ont.



Thomas Grieve, Wyandotte, Ont.

management of the factory has accepted the offer of this new man, and now Mr. Grieve is without a position. This tells a tale about the cheese business, about which so much has already been said, that we hardly deem it necessary to make further reference to it.

November Cheese Not Wanted

While speaking at the annual banquet of the Belleville cheese board, Mr. H. Hodgson, of Montreal, the well-known cheese exporter, advised dairymen to stop making November cheese and to manufacture butter instead. The exporters want all the butter in November that can be made. The November cheese is not wanted because, generally, it is hard and leathery.

Mr. Hodgson urged dairymen to use larger boxes and suggested that 95 lb. boxes would be the most convenient. He did not want the dairymen, however, to put an 85 lb. cheese in a 95 lb. box.

Induce Patrons to Put Up Ice

One of the chief troubles cheese makers had to contend with last season was over-ripe milk. During the hot months the quality of the cheese made in many factories was materially injured because the milk when received by the maker was in an over-ripe condition and the finest product could not be made from it.

The only remedy is to cool the milk, and keep it cool, until it is ready to be sent to the factory. Unless the farmer has plenty of cold spring water, the only way to keep milk cool in hot weather is with ice. Every

WINDSOR SALT

Best for Butter

WINDSOR SALT is a money-maker and a money-saver.

It makes money for farmers and dairymen, because it makes richer, tastier butter.

It dissolves quickly, and works in evenly.

It actually saves money, because it is absolutely pure, and requires LESS to properly season the butter.

Every grain is a perfect crystal and does not cake or harden.

If you want prize butter use WINDSOR SALT.

Best for Cheese

WINDSOR CHEESE SALT is prepared especially for cheese-making.

It dissolves slowly and stays in the curd.

It salts MORE curd at LESS cost—and salts the curd thoroughly and evenly.

It insures a smooth, firm, rich cheese, preserves the fine flavor, and aids much in making the cheese "keep"

If you are not getting as good cheese as you think you should, try WINDSOR SALT.

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YOU ARE INVITED

TO ATTEND THE

32nd Annual Convention

OF THE

Eastern Ontario Dairymen's Association

TO BE HELD AT

PRESCOTT

Jan. 6th, 7th and 8th, 1909

Do not forget the dates. There will be something worth hearing all the time. It will pay you to attend

For all information, apply to—

R. G. MURPHY, Secretary, Brockville, Ontario

It is desirable to mention the name of this publication when writing to advertisers

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