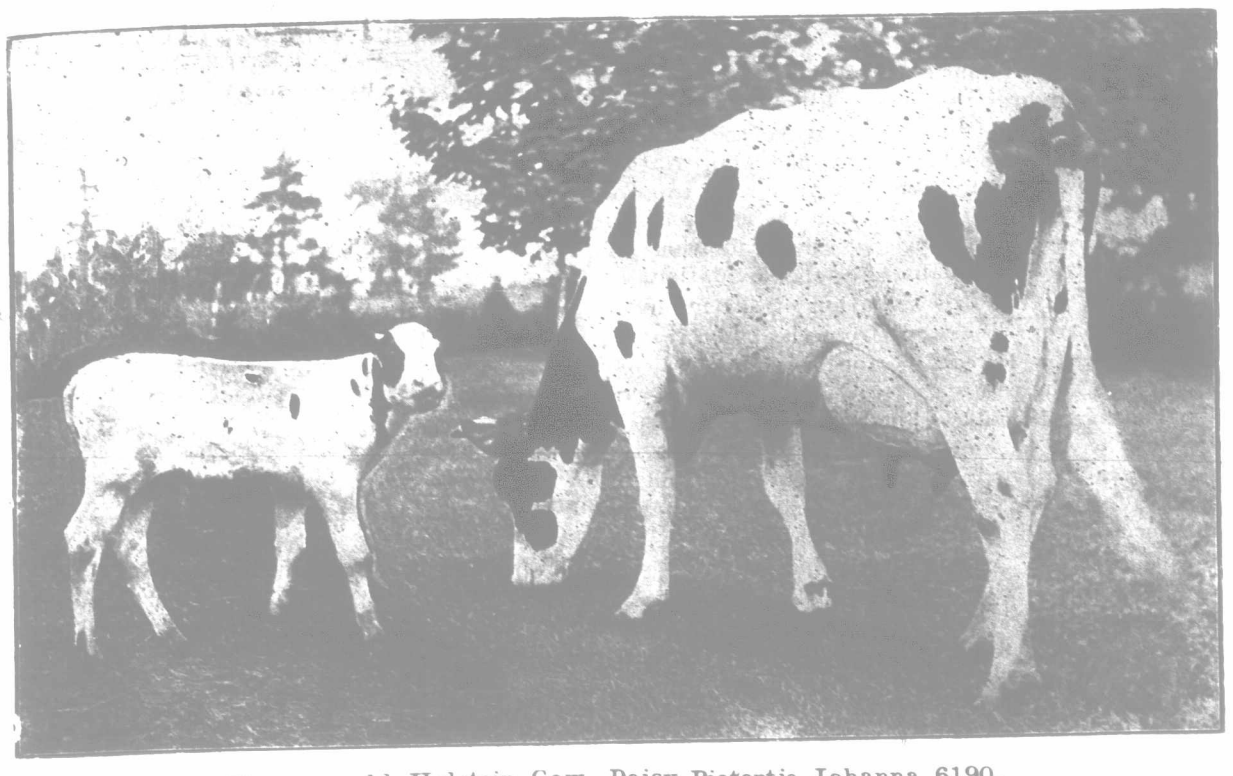


Five-year-old Holstein Cow, Daisy Pietertje Johanna 6190.

Completed an official record in July last, making over 27 pounds butter in seven days. Owned by D. C. Flatt & Son, Millgrove, Ont. Her latest bull calf appears with her. His sire has four 30-pound half-sisters. Messrs. Flatt have also a 2-year-old son of this cow. Both bulls are for sale.

are few indeed. The specialization seen in the factory is the outcome of an evolution which has been going on for more than a hundred years. A similar evolution is now going on in agriculture. It will not probably take so long to reach, here, the perfection now seen in the factory, since the factory has done a great amount of pioneering of which the farm may share the benefit. But when farm management shall have been placed on the same level, in attention to detail, and in business-like procedures, as the factory, then every acre of land will be made to produce manyfold as much as to-day; and he who is capable of securing the very best results from every one of a hundred acres, will rank with the "captains of industry" in our great manufacturing centers.

THE DAIRY.

Profit from Cool-curing at Foxboro Factory.

A very neat and attractive three-vat cheese factory is that of the Foxboro Cheese and Butter Co., Hastings Co., Ont. The building is constructed of hollow cement blocks, and was erected four years ago. The curing-room, built where the make-room of the old factory had been before it burned down, has a two-foot stone wall lined with four thicknesses of matched lumber and four-ply of damp-proof paper between. Its inside dimensions are 22 x 25 feet, the ice chamber at the end being 15 x 22 feet, with a ten-foot ceiling. The temperature is readily maintained at 58 degrees in the warmest corner, except in the evening, when the sun shines upon the thermometer in that part of the room, causing it to register a couple of degrees higher. The ice is never all required. The annual charge for putting it in is about $45. The cost of the factory, with curing-room and ice chamber, was about $3,500. The increased cost of the cool-curing facilities over the cost of an ordinary room is placed at about $1,000. This factory, by the way, has employed the same maker for the last fifteen years, and there has been no change in the officers for several years.

As to the advantage of cool-curing, we quote the president and salesman, John Holgate, who writes under recent date:

"It is pretty hard to say accurately what has been our saving by cool-curing, but comparing our factory with neighboring factories before we put in the ice chamber, and comparing our factory with the same factories since putting in the ice chamber, we find that we have a saving of from 2½ to 3 lbs. of cheese per 1,000 lbs. of milk, which in a factory of the size of ours would represent a saving of about 6,000 lbs. of cheese; that, at 16 cents per lb. net, would be $600.00. We made in 1908, 199,655 lbs. of cheese; the number of lbs. of milk used for a pound of cheese, 10.80. In 1909 we made 203,572 lbs. of cheese, with about the same yield. Our old factory (which was a good factory of the ordinary kind) burned in September, 1906; we rebuilt the same fall, putting in all modern improvements. We think that the cool-curing room means a saving to us in shrinkage of from $500 to $600 per year, with cheese at 11 cents per pound, besides always having first-class cheese. Outside conditions have no influence on our curing-room. Our room does not vary one degree, no matter how hot the weather is outside."

Stilton Cheese.

These cheese are usually made to weigh from 10 to 12 pounds. They belong to the variety known as the blue-veined or blue-mold cheese. One hundred to one hundred and twenty pounds of milk is required for each cheese. The milk should be all morning's, as the rennet is added when the milk is perfectly sweet; though a fairly good cheese can be made from mixed milk if it is sweet.

The milk is brought to a temperature of 84 to 86 degrees F., and a little coloring and culture are added, if necessary, depending on conditions. Rennet is added at the rate of 2 drs. to every 120 pounds of milk, and should be thoroughly mixed in for at least five minutes; ten minutes later stir the surface to prevent the cream from rising to the surface.

In from one to one and a quarter hours the coagulation should be firm enough to cut with the curd knives. In cutting the curd, use the perpendicular knife first, lengthways and sideways of the vat, then lengthways only with the horizontal knife, using ⅝ or ½-inch knives. Allow the curd to settle for from half an hour to one hour, to allow some of the whey to separate from the curd. Now raise the temperature two or four degrees, stirring carefully all the time; when the temperature required is reached, allow the curd to settle again. This raising of the temperature is not always necessary in the summer.

In about 2 hours to 2½ hours the curd may be dipped, removing it to a draining sink lined with cloth. In half an hour open out the cloth, and cut and turn the curd, and cover up again. The curd should be turned again every three-quarters of an hour, leaving it exposed to the air after the first two turnings.

When firm enough, and sufficiently acid, it may be milled, either by breaking in pieces with the fingers, for a small quantity of curd, or using a curd mill for a larger quantity.

After milling, the curd is thoroughly stirred, and then salted at the rate of 1 ounce of salt to every 5 pounds of curd; stir the salt in well, then bank up the curd at one end of the draining sink and leave for about five minutes, to allow the salt to thoroughly dissolve in the curd.

Place the curd in hoops lined with a cloth, being careful to keep the larger curd to the center, and the smaller round the outside, the object being to produce an open center in the cheese.

Now remove the cheese to the press, only using sufficient pressure to make the outside of the cheese nice and smooth, without making the cheese too solid. In about one hour remove from the press, turn, and place back in the press again.

The following morning take out of the press and bandage, then put the cheese on a shelf in the curing-room.

FRANK G RICE.

The wives and daughters of farmers who have become expert in the art of buttermaking, and have had no training in a school or factory, will not be asked to compete against what might be termed "Professionals" in the buttermaking competitions at the Canadian National Exhibition this year. By a new regulation all those who have had experience in a factory or dairy-school training, as well as those who have taken a first prize in previous years, will not be allowed to compete in section one.

POULTRY.

Ventilation, both night and day, is essential to the health of poultry. Many diseases among fowls are traceable to the want of pure air.

* *

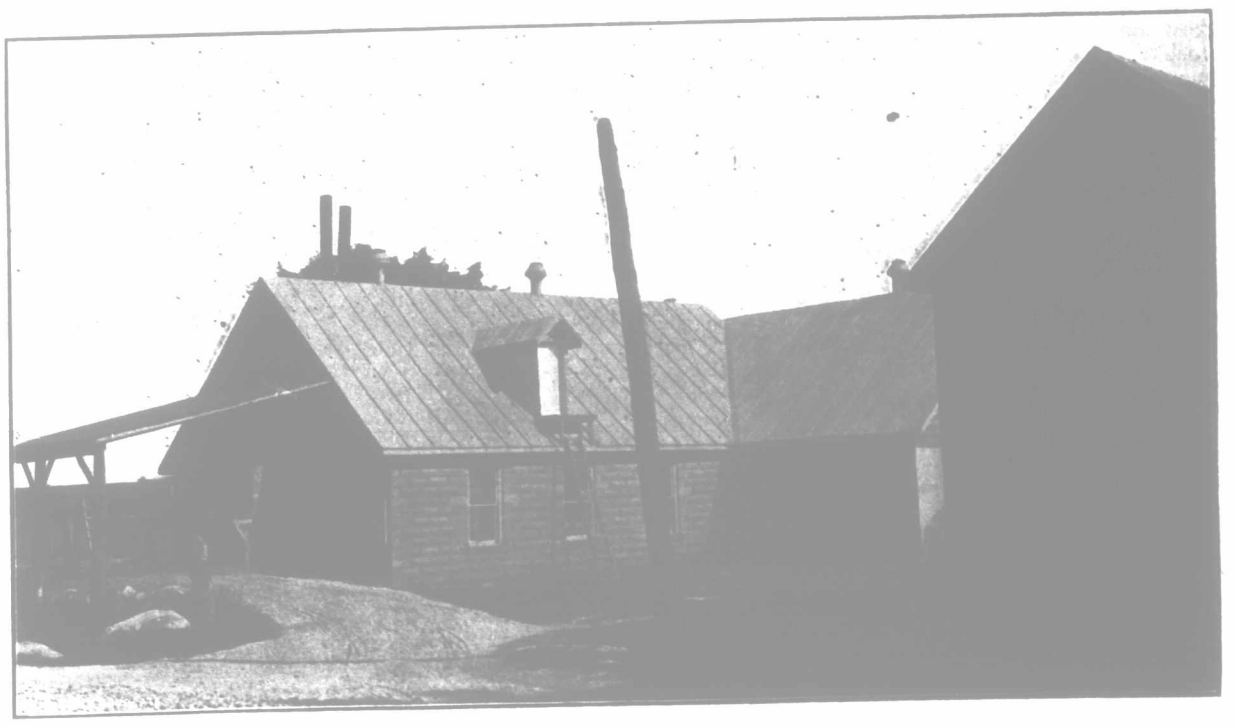
Remember to supply plenty of grit to the young poultry. They need it as much as mature birds. Grit forms part of their digestive system.

* *

The incubating season is practically over with poultry, so far as profit to the owner is concerned. All old nesting material should be taken out and burned, and all nesting boxes be disinfected and given a coat of liquid lice-killer, after which fresh straw may be placed in them for late layers. The creosote preparations sold at lumber yards for wood preserving have been used with good effect as lice-killers.

Charcoal for Ducks and Geese.

The Journal of Agriculture for Ireland, in a recent issue contains an account of experiments conducted by H. de Courcy, for the purpose of deciding the exact value of charcoal as a means of keeping birds that are closely confined in good health during the period of fattening. Eighteen large, healthy Aylesbury ducklings were selected from a large flock, and divided into three pens, each pen containing six ducklings. The ducklings were fed upon foods which previous experiment had shown to be profitable and economical, namely, boiled potatoes, barley meal, ground oats, skim milk and tallow greaves. The method of preparing the food was to boil, strain, and pound up the potatoes, which before boiling would constitute about one-third by weights of the mash. Barley meal and ground oats were then mixed in



Foxboro Cheese Factory.

A neat cement-block factory in Hastings Co., Ont., with a first-class cool-curing room. Part of maker's residence included in the picture.