

Cheese Department

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

A Leeds Cheesemaker Writes

G. W. Brown, Leeds Co., Ont.
For the last three seasons I have been running the Wilson Cheese Factory, owned by J. B. Wilson. This factory is built of cement blocks and cement floors, with a galvanised iron roof. A spring nearly supplies the water, which is carried through pipes to a cistern in the factory and is pumped by an injector into the boiler and into an elevated tank. The water around the curing room two and a half times through pipes for the purpose of cooling the room.

This season I made nearly 10,000 pounds more cheese than last. It was not as good this year for milk, but we have three more patrons and more cows. We paid our patrons \$28 a ton for the first 18 days of November and \$21.12 a ton for the whole season.

Conclusions on Pasteurization

Frank Hens, Chief Dairy Instructor for Western Ontario.

It would be best if no fat was returned in the cans. But if it must be returned, then—

1. The advantages of proper pasteurization overcome the objections. The patrons should bear the cost, and it is to the advantage of the makers to look after the details. Moreover, they are paid to do so.

2. To get the best results from pasteurizing makes it more necessary for the factory to provide means for disposing of the surplus whey and wash water, which improves the sanitary conditions.

3. Properly pasteurized whey may be returned sweet, is superior to ordinary whey for feeding purposes, especially for young animals. A less tendency to diarrhoea is also claimed. The value for feeding has been in many cases underestimated owing to the un-

satisfactory condition in which much of it has been returned.

4. Skimmed whey, casein whey, whey fed at the factory and creamery skimmed milk and buttermilk should be pasteurized. Home skimming protects the stock only from mixed skim-milk.

5. Buyers state that the loss on fruitily flavored cheese is from 1-8 to 1-2 cent per pound. Pasteurization will diminish and in many cases eliminate the loss on fruitily and some other flavors. This is dollars saved and improvement in quality. Offers protection to the stock from disease germs.

6. The tanks are more easily kept clean. If proper arrangements are made there is no excuse for not keeping them clean.

7. The cans are more easily washed but must be scalded whether they are pasteurized or not.

8. The factory must have a sufficient supply of water and a boiler large enough to furnish the steam required. The boiler is better close to the boiler and the pipes insulated. A tight valve is required between the boiler and the tank.

9. Large quantities of whey should not be left over in the tanks from day to day or wash water run in. Properly constructed septic tanks will handle the surplus effluent.

10. A test for acidity will show fairly well if the details necessary to proper heating are observed.

11. The tanks should be covered. Sound wood tanks are to be preferred to improperly constructed cement, while steel is better than either. Rotten wood tanks will not stand the heating and therefore have to be replaced, which is an advantage.

12. All the whey should be heated in the lower and then elevated to the upper tank. One tank, preferably both, should be large enough to hold one day's whey, which allows the tanks to be emptied each morning.

13. Unclean, sour whey has probably turned many patrons to the hand separator as has the same kind of skim-milk from whole milk creameries.

14. Pasteurization is not a panacea for improperly cared for milk. We have figures to show that out of 134 prices offered for cheese during the past two years, 93, or nearly 70 per cent, have been won by factories pasteurizing the whey.

Since the inception of the cheese industry the difficulties of satisfactory handling which have been before the cheese-making public.

Pasteurization may not completely solve the problem, but simple details are observed this method goes a long way towards doing so.

Canadian Seed Growers Meet

The subject of how to improve the productive qualities of the 40 million bushels of seed required in Canada each spring for seeding purposes is one which will occupy the serious attention of leaders from both Canada and the United States, at the eighth annual convention of the Canadian Seed Growers' Association to be held in Ottawa on February 8th and 9th. This is a problem of great national importance, affecting, as it does, the very foundation of our prosperity as a nation.

Among those who will address this convention are: Rufus Stimson, special agent for agricultural education, Boston, Mass.; Hon. Martin Burrell, Minister of Agriculture, Ottawa; Prof. C. C. James, Deputy Minister of Agriculture, Toronto; Prof. L. S. Klinek, Macdonald College, Q. B.; J. H. Grisdale, Director of Experimental Farms, Ottawa; Dr. O. E. Saunders, Cerealist, Experimental Farms, Ottawa; and Mr. G. H. Clark, Seed Commissioner, Ottawa.

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The day sessions will be held in Room 7, Dairy and Cold Storage Branch, Canadian Building, while the evening session of Feb. 8th will convene in the Railway Committee Room of the House of Commons. All who are interested in the "Good Seed" movement should do their best to be present at this convention. Programs may be had on application to the Sec. C. S. G. A., L. H. Newman, Ottawa.

The Corn Show

Two of the features of the Corn Show held at Tilbury, Ont., last week were the farm case and barn in corn architecture shown by the farmers of Tilbury East, and the corn summer house in bungalow design in the exhibition of the Romney Farmers' Club. These are but two of the many ingenious ways in which the members of the Ontario Corn Growers' Association showed to visitors at the fair the wealth that lies in the corn lands of Ontario.

All of the competitive classes were well filled and competition was keen. Some of the award-winning prizewinners were: Best 10 ears flint corn, L. D. Hankinson, Gravesend; single ear dent corn, T. J. Shepley, Oustry; best 10 ears sweet corn, A. E. Wismer; best five ears, any variety, shown by boy or girl under 16 from Tilbury East, Harold Shepley, Oustry; best display of Farmers' Clubs, Tilbury East Farmers' Club.

I received my pure bred Yorkshire sow that you ordered Mr. Alex. A. Watt, of Brucefield, Ont., to send me as a premium for securing six new subscriptions to Farm and Dairy. She is a dandy and looks as though she would be a good brood sow.—T. Strachan, Wellington Co., Ont.