

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.

Certificates for Makers

At the meeting of the executive committee of the Eastern Ontario Dairyman's Association held in Toronto recently it was decided to see what can be done towards making it compulsory for cheese and butter makers, to hold certificates before being allowed to take charge of factories. Messrs. John R. Dargavel, M.L.A., the president of the Eastern Ontario Dairyman's Association; G. A. Putnam, of Toronto, Director of Dairy Instruction for Ontario; and G. G. Publow, Chief Dairy Instructor for Eastern Ontario, were appointed a committee to look into the matter. This committee will probably meet soon, at the Dairy School, Kingston, to arrange the basis upon which makers not now holding certificates will be granted them. Makers who have never attended a dairy school, but who have done good work in their factories will probably be given permits.

It is expected that the committee will present its report at the next conventions of the Eastern and Western Ontario Dairyman's Association. If the conventions approve of the proposal, the Ontario Legislature will be asked next year to pass legislation making it compulsory on and after January 1, 1910, for cheese and butter makers in Ontario to hold certificates or permits before they can take charge of factories.

This is a forward step that has been advocated strongly, during the past two years, by The Canadian Dairyman. A little over a year ago The Canadian Dairyman published petition forms, praying for action along this line. These petitions were signed by over 350 cheese and butter makers. The petitions were presented at the annual conventions in 1907 of both the Eastern and Western Ontario Dairyman's Associations. Both conventions passed resolutions approving of the legislation asked for in the petitions.

The action of the executive of the Eastern Ontario Dairyman's Association is the most advanced and most important step the Association has taken since it started the agitation for the sanitary inspection of factories. The competition of improperly trained and inefficient makers has driven many of the best makers out of the business. Of late years it has been a difficult matter to obtain enough good makers at the wages offered. The proposed legislation would protect the best makers from the competition of the incompetent makers, it would ensure the manufacture of a better quality of cheese and butter and the patrons of the factories would reap the benefits of the higher prices their cheese and butter would realize. Makers are invited to send us their views on this matter.

Opportunity for Canadian Dairyman

A product that is made by the Obata Fathers in the northern part of Japan, and which resembles fresh Holland cheese, made a ready sale among the better classes in Japan. The demand for this cheese far exceeds the supply, says Commercial Agent W. T. R. Preston. There is a good opportunity here for Canadian dairymen to supply an active demand.

The large or ordinary cheeses are now offered for sale at Japanese provision stores throughout the large centers, and in reply to inquiries dealers assured him that, with the

changed condition of the people, there is an ever increasing demand for this article of food.

Small Factories

"One of the greatest hindrances to the cheese industry," said Mr. N. J. Kuneman, speaking recently at the Manitoba Dairyman's Convention, "is the number of small factories. Small factories run so cheaply all through the business, cheap makers, cheap buildings, cheap equipment. A factory can be profitable only after a certain amount has been made to defray expenses. Often we find a certain factory doing a good business when another one is put up close by. Consequently, neither will make a fair living. That is the time when the trouble begins. They will take in all kinds of milk to try to freeze each other out, whereas if there was only one good sized factory there would be better chance to get their cheese made cheaper and of better quality. The larger the factories, the better and more uniform will be the quality of the cheese and it is easier to secure improvements."

Difficulties to be Overcome

First and foremost in the production of a first class cheese, is the raw material; we must have a better quality of milk, as all depends upon the flavor of the cheese for its true value. The milk producer must make improvements in the quality of our dairy products is to be of the finest. A poor flavor is always to be traced back to the patrons of factories. Although people often send very inferior quality of milk to the factories, they expect the milk to turn out a first class cheese. If the maker is foolish enough to accept such milk he is blamed for everything.

Second to flavor comes the texture, for while we can hold the producer responsible for the greater extent, especially if his milk is over ripe. This over ripening is due to the faulty method of caring and handling of the milk. We cannot hold the patron responsible alone, however. The maker comes into the game. We cannot hope for any great improvement until we have makers who have the backbone to return bad flavored over ripe, or any milk that is not suitable to make the most and the best article out of. Many makers have not the courage to return bad milk. Some will not for fear of vexing their patrons so that they may leave them and go to a neighboring factory that is waiting with open arms to receive them.

Fortunately, defects in milk are not general, they are nearly always confined to a few patrons. The evil effects the whole, however. One or two defective cans of milk in a vat of about 5,000 lbs. will contaminate the whole lot, and the result is often reduced to the extent of 5 to 15 lbs. a 1,000 or about 25 to 65 lbs. on the whole vat. The resultant inferior quality may amount to from 1/2 to 3 cents a pound. Allowing 11 cents to be the price of cheese, the total reduction (taking 10 lbs. cheese a 100 lbs. of milk) would be \$9.63, striking an average on both price and number of pounds lost. In taking in such milk, therefore, a loss of about 3 times a maker's salary is incurred. Despite this fact the majority of offenders refuse to do any better.

If the maker wishes to run the risk of manufacturing this sort of raw material, and the buyer will accept the inferior product, it would be a step forward if we could place a penalty upon the maker for accepting such milk. We should hold the patron responsible for bad flavor and the maker for bad texture. Many makers depend nearly altogether upon the inspectors to keep their patrons in line. They do all very well, but it just so much energy expended for



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nothing. If the makers will not back the inspector and carry out his instructions, no good will be accomplished.—N. J. Kuneman, cheese factory instructor, in an address to Manitoban dairymen.

Prosecutors will be Appointed

The executive of the Dairyman's Association of Eastern Ontario, met at the Parliament Buildings, Toronto, on February 27, and consulted with Mr. G. A. Putnam, Director of Dairy Instruction, regarding the work of the coming season. It was decided by the Association, that they would furnish two men to deal with the question of adulteration of milk. These men will be known as public prosecutors. In the past more or less of the time of the inspectors has been devoted to this feature of the work, and as the Department is anxious that the inspectors and inspectors shall devote their whole time to purely instruction and inspection work, the Association has met their wishes by deciding to appoint two men to act as official prosecutors. The system adopted by the Eastern Association, was followed by the Western Association for the first time, last season, and the results have been entirely satisfactory.

It was decided by the Association to again arrange for district dairy

meetings in the fall of 1908. The Eastern Section of the province is now divided into 16 districts, and it is the aim to hold a special meeting in each of these some time during November or early in December. The Association expressed their gratification with the work done by the Department, in sending out instructors, and in furnishing literature to factorymen and producers. It is the intention of the Department to furnish each factoryman with a full statement regarding the intentions of the Department in the matter of instruction and inspection for the season of 1908. The co-operation of the factorymen during the past season has been much appreciated, and we are particularly gratified by the continuation of this co-operation for the coming season.

The Association recommended that the instructors so far as possible, visit the premises of the producers in order to give instruction and advice in the handling of milk on the farm. The Association highly approves of the action of the Department in sending speakers to annual meetings of factories last season. In this way a great many producers were given instruction as to the care and handling of milk, which is one of the most important features from the quality standpoint.

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