

## Cheese Department

Makers are invited to send contributions to this department to ask questions and to receive answers relating to cheesemaking and to be subject for discussion. Address: Editor, The Cheese Maker's Department.

### An Obstruction to Progress

Small factories, poorly equipped, are the greatest hindrance in the way of improvement that has to be effected by the dairy instructors of the most easterly counties of Ontario. Now can we urge the installation of improved facilities for making cheese or of improved curing rooms to keep the cheese after it has been made when the cheese makers are already making a living as it is? Mr. J. B. Larry, Dairy Instructor in Prescott county, to an editor of Farm and Dairy, "I had one factory that last season made only a few tons of cheese. A few made six tons and the majority of them made about 100 tons of cheese the season. A factory with an output of 30 to 40 tons is the exception. Such small factories as these kill improvement. The small township in my district has 19 factories.

The patrons all draw their own milk, and therefore insist on having factories close at hand. It seems to me that large factories will be had only when the patrons find that it is not profitable for them to draw their own milk and install the system of milk drawers as practised in the Belleville district, which I along with the other instructors visited this summer.

Most of my factories, however, do not make the small class, as one with an output of 150 tons and another of 250. There has been a great improvement also in the small factories, particularly in sanitation. These are things as they were. When I first went into the district as a dairy instructor, there were 44 factories, and now there are only 36. This is slow improvement, however, and any scheme whereby small factories could be induced to combine into a few large ones would be well.

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conced by myself and the other dairy instructors who have similar conditions to cope with."

### A Good Use for Old Wells

Many of the cheese factory patrons in the Belleville district of Ontario who have the reputation of always sending good milk to the factory, have their milk stands built over a well.



### An Old Well Used to Advantage

The milk house here illustrated is built over a well in which the milk is cooled. The house is owned by Mr. T. H. Ketcheson, Hastings Co., Ont. Mr. G. G. Publow, Chief Dairy Instructor for E. Ontario, may be seen in the doorway.

—Photo by an editor of Farm and Dairy.

and the evening's milk is cooled by lowering the milk can into the well. Many such milk houses were noticed by an editor of Farm and Dairy who visited the Belleville district recently. The milk house illustrated on this page is of this variety, and is typical of many similar stands in the neighborhood.

The front of the house is of slats to permit of good ventilation, and near the back is a well 15 or 20 feet deep. Thirty-gallon cans are lowered into this well by block and tackle. Mr. T. H. Ketcheson, the owner, says that this method of cooling the milk gives perfect satisfaction. His house was erected at a cost about \$55.

The most serious objection to this style of milk house is that should any milk be spilt in the well, it would be several months before the well would be pure again, and the odor produced would cause bad flavors in the milk. The cheese makers of the district assured our editor, however, that it is very seldom that the wells are contaminated by spilt milk.

### Herd Competition in Western Ontario

Among the valuable prizes to be distributed at the Annual Convention of the Dairymen's Association of Western Ontario to be held at Ingersoll, January 10 and 11, 1912, will be those in connection with the dairy herd competition. Western Ontario dairymen whose cows have made good records this past year are advised to enter their herds in the competition.

There are special prizes for patrons of cheese factories and patrons of creameries. To the patrons who furnish the first, second, third, and fourth largest amounts of milk per cow to any cheese factory in Western Ontario from May 1st to October 31st, 1911, from herds containing eight to 14 cows, will be given prizes of \$10, \$7, \$8, and \$3 respectively. Similar prizes will be given to patrons with herds of 15 cows or more. Two similar classes are provided for patrons of creameries, except that the prizes are given to those patrons supplying the largest amount of butter fat per cow. Two milk stands valued at \$10 will be given as sweepstakes prizes.

Full information regarding this competition and application forms can be had from Mr. Frank Hearn, London, Ont.

I have no wife to bother my life, but I have Farm and Dairy to brighten it.—A. C. Yule, Carleton Co., Ont.

### All Endorse Cool Curing

All of our cheese makers endorse the wisdom and economy of installing cool curing facilities in cheese factories. There is not a cheese buyer anywhere but will say a good word for the superior flavor and texture of cheese that has been kept a reasonable length of time in a good cool curing room. Cool curing rooms are not more common because their advantages are not commonly known among cheese factory patrons, and because at privately owned factories the cheese maker cannot see that the returns to himself are sufficient to make the investment in a cool curing room profitable.

At a meeting of the cheese makers of Western Ontario the cool curing of cheese was discussed, and we here give some of the opinions advanced by Western cheese makers.

"We must have cool curing rooms. A room that will go up to 80 degrees cannot give good cheese."—W. Waddell, Middlesex Co., Ont.

"During the very hot weather, I find that cool cured cheese has a different texture than that taken from the ordinary curing room. It is almost like September cheese. The texture is fine. The milk received at the factories with cool curing rooms, however, is not better than that received at other factories, so the difference must be due to cool curing."—W. W. Ballantyne, Perth Co., Ont.

"Since we have gotten our cool curing room our yields are much better than in neighboring factories without cool curing facilities. With a temperature of 75 or 80 degrees, the cheese cannot be good in texture. We always get that smooth, silky texture even from July milk, and this we credit to cool curing."—A. D. Bell, Oxford Co., Ont.

"Our average make this year with cool curing facilities is higher than

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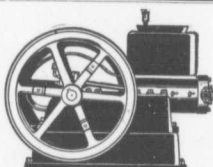
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