

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.

Making Butter Instead of Fodder Cheese

It would be a good thing for the cheese trade, if factories made butter up to the first of May. Taking one year with another, a six months' cheese season is enough. Cheese made earlier than May 1st, is never of the finest quality, and often injures the market and the sale of the full grass product when it comes on the market. Butter would be more profitable during the early months. A good quality can be made, and, as is the case this season, there is usually a good demand at profitable prices between the period of winter and full grass butter.

Good cows are hard to buy. Unless our farmers raise them themselves, their herds are bound to deteriorate. To raise calves and send the milk to a cheese factory, is a proposition that has not been satisfactorily solved. Young calves must have milk. If butter is made, the skim milk is at home for feed. This, if handled properly, can be utilized to good advantage, in raising calves to replenish the dairy herd, or for other purposes. By aiding the patrons to increase their herds in this way, the cheese factories will have their milk supply maintained, and increased. It will, therefore, pay both the factory owner, as well as the patron, to make butter instead of cheese during these early months.

Instructors for 1908

The following have been appointed cheese instructors by the Ontario Department of Agriculture for the season 1908.

Chief Instructor, G. G. Publow, Kingston; Instructors, Geo. Bensley, Warkworth; H. Brattnell, Belleville; J. Buro, Dairy School, Kingston; D. J. Cameron, Campbellcroft; J. Charbonneau, Plantagenet; S. S. Cheselham, Gananoque; W. W. Dool, Dairy School, Kingston; J. H. Echlin, Dairy School, Kingston; T. J. Ellis, Cheselham; R. Elliott, Carp; W. G. Gardiner, Easton; J. W. G. Graham, Vankele Hill; R. T. Gray, Campbellford; H. Howe, Belleville; C. B. Larry, Kempsville; J. B. Lowery, Frankford; A. J. McDonnell, Alexandria; P. Norval, Philippsville; C. W. Norval, N. Williamsburg; T. A. Whattham, Pictou; W. J. Ragsdale, Smith's Falls; I. Villeneuve, St. Isidore de Prescott; R. W. Ward, Foxboro; A. H. Wilson, Athens.

Mr. James Stonehouse of the Kingston Dairy School, will be instructor at the Easton Ontario School, in place of J. W. Mitchell, who will spend the summer in conducting a series of tests to show whether the making of whey butters is a profitable and wise undertaking for cheese factories to engage in.

A Rising Dairyman

Members of the Eastern Ontario Dairyman's Association will be pleased to hear that Mr. G. A. Gillespie of Peterboro, who is a director of the Association, has received the Liberal nomination for West Peterboro for the Ontario legislature. Should he be elected, there will probably be

two directors of the association in the legislature, one Mr. J. B. Dargavel on the Conservative side, and the second, Mr. Gillespie, on the Liberal side.

Mr. Gillespie has been coming to the front rapidly lately. He has been elected as a director of the Dairyman's Association by the dairymen of his section two years in succession, a big honor in itself. Last January, he was elected an alderman for Peterboro, polling the second largest vote of any alderman in the field, and now he has received the unanimous nomination of the Liberals of West Peterboro, a still higher honor.

Peterboro Cheese and Butter Makers Meet

The annual convention of the Peterboro District Cheese and Butter Makers' Association was held in Peterboro on Thursday, April 15. Pres. A. H. Campbell presided. The following officers were elected: Pres., David Oakley, Norwood; vice-pres., E. Demorest, Lakeland; sec-treas., Ashley Andrews, Bensford; asst-treas., H. Loeckie, Fraserville.

Several good addresses and discussions took place at the meetings. Dairy Instructor D. D. Cameron spoke on "Over Salting and Over Cooking." Instructor E. Ward gave an interesting talk on subjects of interest to makers. Miss Laura Rose, of the O. A. C., Guelph, talked on women's institute work in the province. Further mention of these addresses will appear in future issues of The Canadian Dairyman and Farming World. Much report was also made by Instructor G. G. Publow was not present. Every one expected him, but owing to a misunderstanding in dates, he was unable to attend.

A Canadian Honored

At the last meeting of the Board of Trustees of Cornell University, New York State, Dr. Charles A. Publow of Ontario, was appointed Assistant Professor of Dairy Industry. He went to New York City on Monday, April 14, to receive his appointment. He was one of the few Canadians who have been so honored.

Prof. Publow is a Canadian, a son of Chief Instructor Publow of Eastern Ontario. He went to New York State a year ago, where he is evidently giving a good account of himself. For four years he was instructor in the Prince Edward County Syndicate, and very much improved the cheese and character of those factories in that district. Previous to that he was engaged for several years in practical cheese making, and was once a year an inspector at Montreal. He is a graduate in Medicine from Queen's University, and also a graduate from the Kingston Dairy School, where he served one year as instructor.

We congratulate Dr. Publow on his rapid promotion, and wish him continued success.

Instructors Meet at Kingston

The instructors for Eastern Ontario have just attended a special course at the Easton Ontario School, Kingston. The course was of a week's duration and the subjects dealt with in the course were those having a direct bearing on the work of instruction and inspection. While lectures were given by the staff of the school, a good deal of time was devoted to discussion. In this, special attention was given to the consideration of the causes of the defects found in our cheese and the best methods of overcoming the same.

While general progress is being noted from year to year, we believe that it was more marked in 1907 than in any previous year. It would ap-



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pear that 1908 would be not lacking in this respect, as a special effort has been put forth during the fall and winter by a series of district dairy meetings and the supplying of speakers to annual factory meetings. The instructors are unanimous in their opinion that splendid results will be obtained from this work. The patrons are becoming more interested in seeing that suitable conditions exist for the proper manufacture of their dairy products and are devoting more attention to the care and production of the milk. Nothing is more gratifying to us than this, as we realize that with their cooperation in this respect, success is assured.—G. G. Publow.

"The pasteurization of whey increases its feeding value and tends, also, to prevent the spread of 'yeasty,' 'bitter,' and other flavors which cause trouble in the making of cheese."—Prof. Dean, O.A.C., Guelph.

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