THE FINCH DAIRY STATION.

REPORT OF PROGRESS.

BY

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ORIGIN.

The Finch Dairy Station was established in the year 1912, when the premises and good will of two small competing cheese factories located within a mile of each other were purchased by the department, and a new building creeted in the village of Finch, Stormont county, Ontario.

OBJECTS.

The objects aimed at in establishing this Station were to provide facilities that would enable the Dairy Branch to,

- (a) control and operate a model combined cheese factory, creamery, and milk and eream shipping station;
- (b) demonstrate the advantages of a well-conducted factory, equipped to take advantage of the highest market for cheese, butter, milk or cream;
- (c) encourage the production of winter milk;
- (d) conduct experiments and investigations relating to the manufacture of butter and cheese;
- (e) demonstrate new processes and to try out new appliances;
- (f) demonstrate ... of the cool euring of cheese; and
- (y) study the en . dairy factory operation.

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DESCRIPTION.

Figure 1 gives the floor plan and the original arrangement of the equipment.

The walls of the building are of hollow eement blocks throughout. The cheese-making room, used only during the summer months, is finished with a coat of paint on the smooth inside surface of the hollow blocks. The curing room is insulated with two courses of matched lumber, and a space of six inches between the sheathing and the inside surface of the cement blocks, which is filled with planer-mill shavings. The spaces between the joists in the eeilings are also filled with shavings. The ice chamber and the butter refrigerator are insulated with two courses of matched lumber, and a space of one foot between the lumber and the cement blocks, which is filled with shavings. The spaces between the joists in the eeiling are filled in the same manner.

The floors are of cement concrete throughout except in the ice chamber, the area of which is covered with coal cinders to a depth of one foot, on the top of which a layer of sawdust or planer shavings several inches thick is placed before the ice is put in.

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