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Send to-night for your trial
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fall calves. They will thrive on it
in a way that will surprise you.

Calfine will save you money

CANADIAN CEREAL AND
MILLING CO., LIMITED
Toronto, Ontario

Cheese Department

Makers are invited to send contri-
butions to this department, to ask
questions on matters relating to
cheese making and to suggest sub-
jects for discussion. Address letters
to The Cheese Maker's Department.

Harvesting the New Ice Crop

By L. C. Corbett in U. S. Bulletin.

In order to keep so perishable a
commodity as ice it is necessary in
the construction of a storage struc-
ture to consider carefully those phys-
ical and mechanical principles which
underlie its preservation. (1) To
keep well, ice must have a minimum
surface exposed to the air or to the
packing material. This is most easily
accomplished by piling the ice in the
form of a culc. A mass of ice 12 by
12 feet exposes less surface than the
same tonnage piled in any form less
nearly that of a cube or of a globe.
(2) The keeping of good ice depends
upon the completeness of its insula-
tion, whereby it is protected from
external influences, such as heat and
air. (3) Drainage is important be-
cause the lack of it interferes with
the insulation. (4) The ice itself must
be packed so as to prevent as com-
pletely as possible the circulation of
air through the mass. The more
nearly the mass of ice approaches that

of a solid cube, both in shape and
texture, the easier, with good drain-
age and insulation, will be the keep-
ing problem. The keeping of ice, then,
depends upon the shape of the ice,
mass, its insulation, its drainage, and
its solidity.

CLEARING THE ICE FIELD
If the ice field is covered with snow
the formation of ice will be retarded,
as the snow acts as a blanket and
raises the temperature, thus retard-
ing the ice formation. If the ice
sheet is sufficiently thick and the
falls upon it, the snow must be re-
moved before harvesting can proceed;
or if, on the other hand, it is desir-
able to increase the thickness of the
ice after the snow falls, the field may
be flooded and the snow saturated
with water, which is allowed to freeze,
thus adding a layer of snow ice.
Flooding of small fields may be ac-
complished in either of two ways:
(1) By "overflowing," which consists
merely in conducting water to the
field, or by piercing the ice field here
and there with a bar or auger, to al-

low the water to force itself to the
surface and gradually to saturate the
snow.
Snow may be removed from small
fields, when necessary, by means of
shovels, but upon large fields it will
be economical to use horsepower
scrapers. A simple plan scraper will
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In the Land of Our Greatest Competitor for Foreign Trade

New Zealand is steadily and surely enlarging its export trade in dairy produce.
New Zealand cheese, a few years ago a negligible quantity on the British market,
is steadily displacing Canadian and recently has commanded a premium in price
over our product. New Zealand butter is being sold on a par with our own in
Canada. Notice the substantial style of factory our competitors erect.

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HARVESTING THIN AND THICK ICE

Ice not over four inches thick and
ice from six to 15 inches in thickness
require very different methods of
procedure. The thin ice in general
will be broken into more or less regu-
lar cakes, which will be loaded as best
as they will into sleds or wagons and
hauled to the shorehouse, where they
may be arranged in layers and adjust-
ed as closely as possible, the spaces
between the cakes being filled with
crushed ice or snow in such a manner
as to cause the whole mass to freeze
into as nearly a solid block of ice as
possible. It is more difficult to store
and keep ice of this character than
that harvested in regular cakes.

Harvesting ice from six to 15 or
more inches in thickness permits the
use of tools and implements that find
no place in harvesting thin ice. The
field may be laid off so as to cut the
cakes to standard dimensions of 22 by
22 inches or 22 by 32 inches. Oblong
cakes have some advantages over
square ones, as they can be lapped so
as to break joints as they are stored,
thus reducing the possibility of the in-
filtration of air passages in the ice
heap.

TO GET REGULAR CAKES

In order to obtain cakes square or
rectangular in form a square made
of light strips of boards with
straight edges may be used. A square
with sides 12 to 16 feet long will serve
the purpose nicely. Draw a line across
the ice field parallel with each side of
the square and with a hand marker
or with a saw accurately follow this

or hauled off, floated to the loading
platform, and placed upon it by hand
or by horse power. The extent to
which labor-saving devices may be in-
troduced is measured by the cost of
labor, the extent of the harvest, or
the dispatch desired.

The Salary of the Maker

C. W. Norval, Dundas Co., Ont.

I am not habitually a knocker, but
I would like to register one knock just
the same. It concerns the salaries of
cheese makers. I don't believe that a
brainy young fellow can afford to be a
cheese maker now-a-days. He can
make more money in almost any other
line of work. As a result too many
of the boys now going into the busi-
ness are of a distinctly inferior class.
Some of them spend a couple of years
around a cheese factory without pay-
ing any particular attention to the
business and then call themselves
cheese makers. There are the fellows
who are making cheese in our small
factories, turning out a poor article
that will do little to establish a good
reputation for our cheese.

The same applies to the salaries of
our dairy instructors. I don't com-
plain myself as I have to do with one
in which the factories are in a consi-
derably small area and I can reach
them all from my home without un-
due expense. Some of the other in-
structors, however, in districts where
dairying is not a specialty, have to
cover parts of three counties, travel-
ing a great deal by train and their
expenses must be tremendous.

When we go for an increase in pay
we are told that there are lots of men
to fill the positions. But are they the
best men? The dairy instructors have
a great big influence on the
dairy industry and only the best men
should be employed, and to get good
men for the cheese factory and for the
road the price must be paid.

IF YOU

are at all interested in

Home-Mixed Fertilizers

I would like to send you my book on
the subject. It contains formulas and
plenty of information for farmers who
want to get the most and the best for
their money. The book will be
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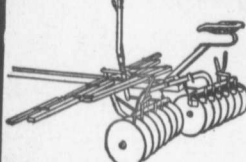
Dr. William S. Myers

Director Chicago Nitrate Propaganda

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