

WANTED A Man to take charge of a small dairy farm. Must be expert in the feeding and acre of cattle and wwine. Comfortable home, good warges and half interest in profits to right man. One with Agricultural College train-ing preferred. Apply PARCY SCOTT OTTAWA. ONT.





WE Pay Every Two Weeks Wente un



THE I H C LINE GRAIN AND HAY MACHINES Binders, Reapers Headers, Mowers Hay Loaders Hay Loaders Hay Preases CORN MACHINES Plasters, Pickers Binders, Calitvalors Emilage Catters Shellers, Stredders TILLAGE Combination,

Combination, Peg and Spring-Tooth, and Disk Harrows Cultivate Cultivators GENERAL LINE Oil and Gas Engines Oil Tractors Manure Spreaders Cream Separators Farm Wagons Motor Trucks reshers ain Drills ed Grinder nife Grinder nder Twino

when fed with warm, skim milk. You cannot get warm skim milk to feed them You cannot get warm skim milk to feed them unless there is a cream separator on your farm. There is more enough in this one advantage to pay for a cream separator the first year. This is specially true if you buy a close skimming, durable International Harvester cream separator—Lily, Bluebell or Dairymaid. These separators have all the points which make cream separators have any the to balanced bowl, the self-adjusting facek bearing, the tool steel spindles, the self-adjusting facek bearing, the tool steel spindles, then blue have any the point separator can be sain far base. Without which no sevarator can be sain

tary base, without which no separator can be satis-

tary base, without which no separator can be satis-factory. Some dealer near you handles I H C separators. If you do not know, write us and we will tell you who he is. We will also send you our cream sepa-rator book which tells you why it pays so well to buy an 1 H C separator.



FARM AND DATRY

The Makers' Corner Butter and Chesse Makers are to the and contributions to the department, to and questions on an and the second secon

New Creamery at Belleville

Mr. Mac. Robertson, well known to creamery men all over Western Ontario, where he was one of their popular dairy instructors, is now a popular dairy instructors, is now a creamery owner and manager, and grappling with the problems first hand on which he once gave instruc-tion. When in Belleville recently, an editor of Farm and Dairy dropped in on Mr. Robertson in his new creamer and found him busy get-ting out his first monthly statement. In establishing his creamery in Belleville, Mr. Robertson is invading farmons choose district Hostines famous choose district Hasting Prince Edward counties have and

and Frince Edward counties have been long famous for their output of cheese, and within easy driving dis-tance of the new creamery are some of the finest cheese factories in Can-ada, being equipped with cool curing ada, being equipped with cool curing rooms and very other facility for the manufacture of fine cheese. "All that was needed," romarked Mr. Robertson, "was a winter market for milk; and our creamery now offers this market to the farmer." The Belleville creamery occupies the premises once intended for a laundry. A few changes converted it into a desirable place for a gream-ery. Mr. Robertson has not set

ery. Mr. Robertson has not yet made all the changes and improve-ments for which he plan, but before he is through, he intends to make the Belleville creamery one of the best known in Eastern Ontario.

Skim Milk Cheese By T. A. Ubbelohde

A buttermaker asks how to make cottage cheese from skim milk, so it can be put up in cases weighing from 50 to 60 pounds, and so it will stand up when it is cut. We have never put up cottage

cheese in as large a package as this, but we see no reason why it could not be done if the cheese is firmed at a high temperature, so that it will stand up well enough to permit its cutting out of a large package.

METHOD OF PROCEDURE

To make this cheese at the creamery, as soon as you are through skim. Any creamery, receiving whole milk ming, add starter to the skim milk— ard having a market for cottage the buttermilk from the previous cheese, will find it a good side line churning will do if it has a clean to the butter business.

March 10, 1014

Receeseseseseseseseseses flavor. All the buttermilk at the factory can be disposed of in this way The skim milk should be kept at a temperature high enough to hasten the development of lactic acid and as soon as the milk thickens, it is ready to have the steam turned on

to have the steam turned on. Raise the temperature of your vat slowly to 150 degrees Fahrenheit. Use this for a standard to work by. The vat should be held at this tem-perature for at least two hours. If you find that your cheese is too dry, cooking at this temperature, cook at a lower temperature. If too soft to stand up well, try a little higher temstand up well, try a little higher tem-perature, but do not reduce the length of time holding your curd in the whey. Another point in connection with firming the curd is, the higher the acidity of the milk at the time steam is turned on, the drier your cheese will be. Do not add anything to the milk except your starter. DRYING THE CURD

As soon as the curd is dry enough. As soon as the curd is dry enough, run off the whey and leave the curd to drain. As soon as all the whey has drained off of the curd, it is ready to salt. We have drained this curd sufficiently by leaving it appead on the sides of a self-tilling cheese vat. Some makers prefer scooping it into bage made of thin cloth and hang-

bags made of thin cloth and hang-ing it up to drain. When salting the cottage cheese, it should be salted very sparingly, as many of the consumers do not like to detect the flavor of salt in their to detect the flavor of salt in their cottage cheese. To salt this cheese, break the curd up fine, by hand, then scatter the salt evenly over the curd, using one-half ounce of a good but-ter salt to a pound of cheese. This ter solt to a pound of cheese. This may be more than your trade will like. Mix the curd well so as to get it evenly salted. It is ready to put into a package as soon as salted. This cheese is never pressed and is ready for the table as soon as salted.

NO CURING REQUIRED

It requires no curing like American cheese, as it has no texture like American cheese. The milk, developing such a large per cent, of acidity. leaves a short texture in the cheese.

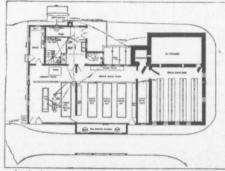
In putting this cheese in the pack-age for market, pack it down firmly so as not to leave any holes. In a large box, holding 50 pounds, a thin layer of curd should be put into the box, then pat it down firmly. This can be done with a butter ladle. This cheese should be kept as cool as hutter

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Interior Arrangement of the Finch Dairy Station, Stormont Co., Ont.

e station was opened by the Dominion Dairy and Cold Storage Department summer, with B. A. Reddick, a contributor to "The Makers" Corner" in rge. It is a combined cheese factory and creamery equipped thoroughly for both practical and experimental work. ia rize

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