



CHEESE FACTORY—GLENGARRY CO.

Owned by D. M. Macpherson, Lancaster.

Building 30 x 60 ft. For 500 cows. Two vats; two presses (20 cheese); one boiler 36 x 96 in., sixty 2-inch flues. Whey vats elevated over boiler room, filled from sunken tank and elevated by injector or rotary pump. Whey drops into milk cans from two-inch pipe (iron galvanized) with two outlets. A large elevated water tank is situated in the attic, above the lower water barrel. This is filled by the same injector that fills the boiler. The drain has two openings similar in size, so that the plug can be alternately used in each to let off whey or water. The cheese ranges have three tiers or shelves, and hold 400 cheese.