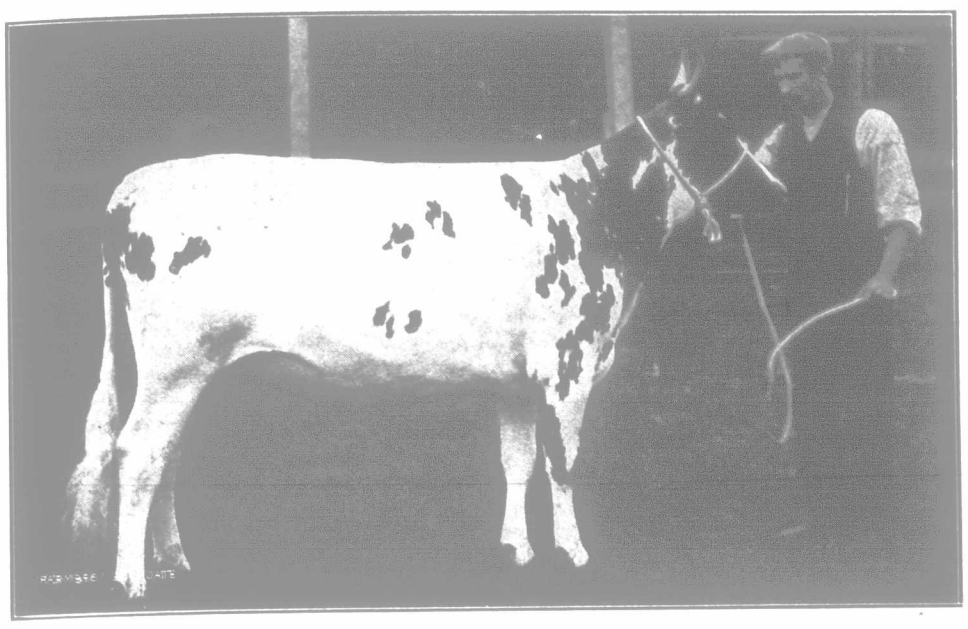


A First-prize Ayrshire Heifer at the Highland Show.

THE DAIRY.

A First-class Haldimand County Cheese Factory.

The only cool-curing room in the Brantford group of cheese factories is at Jarvis West, in Haldimand County, Ont., having been fitted up when the factory was rebuilt, in 1904. The Jarvis factory, and its companion business at Black Creek, are owned and operated by an enterprising dairyman and farmer, J. J. Parsons, ex-president of the Western Ontario Dairymen's Association, whose fine 150-acre homestead adjoins the Jarvis factory. This factory was first erected about 1875, by a Mr. Hunter, who ran it three years, and then sold for $700 to W. C. Parsons, father of the present proprietor. Mr. Parsons, Sr., built Black Creek in 1885, and both plants were rebuilt in 1904, having been continuously in the family up to the present. Mr. Parsons' son, Charles, made cheese at Jarvis for a while, having learned with the late Robert Facey at Harrietsville. Commencing with very small support, the busines has gradually grown, until, last year, nearly a million and a half pounds of milk were made in the six months, besides two or three tons of butter. Butter is manufactured from the first of November to the first of June, butter being made, as well as cheese, during May to accommodate patrons who desire skim milk during that month for feeding. The total amount of butter made during the whole seven months was 41,784 pounds. About a dozen more patrons are sending milk this year than in 1909, the total being 90; Black Creek has about a hundred. More milk is being received than last year, and when visited by "The Farmer's Advocate," in the middle of August, the Monday make was two cheese larger than in July.

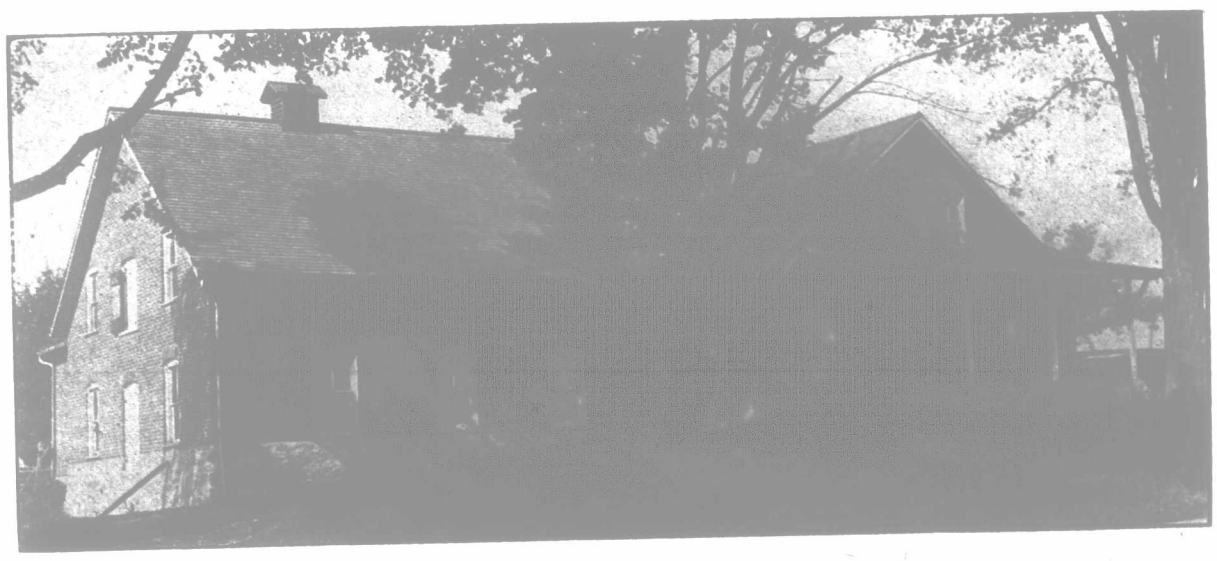
The Jarvis factory is a substantial, pleasing, well-situated, red-brick building, which cost, complete, $5,000, in 1904, but, of course, could not be duplicated for that now. There has since been added buttermaking machinery, pasteurizing equipment, and a 24-bottle turbine Babcock tester, together with other facilities, amounting in all to probably $500. The factory to-day is exceptionally complete in equipment, and managed upon up-to-date lines. Proceeds are now, for the second season, being distributed at both this and its companion factory upon the basis long advocated by Prof. Dean (per cent. of fat, plus 2, the figure 2 being supposed to represent the approximate cheesemaking value of the casein). No doubt, as a result of this method, the average test of the milk is slightly higher than in 1909. The whey is pasteurized thoroughly, and the tanks cleaned every day, except sometimes on Monday. A set of curd test cups enable the maker to make curd tests of each individual patron's milk, to ascertain the source of gassy or bad-flavored milk. Most factories depend upon the district instructor for this service. The wash-water is taken care of by a small three-compartment septic tank, about 5 x 3 feet in size. When Mr. Parsons put this in he did not know that he was providing a septic tank, but reasoned that such a receptacle would collect the solid matter, and allow the liquid to drain off. This purpose it answers very well, though it would be better if about 12 x 6 x 6 ft., or larger. However, by cleaning out the accumulation two or three times a year and burying it, the tank gives fairly good satisfaction. A five-inch sewer pipe carries the effluent to a creek, connection being provided with another drain from the tank where the starter is pasteurized, and also with a drain around the building. The whey is ejected direct from the vat to the elevated tank, and pasteurized while being ejected. With a two-inch pipe (inside measure), a vat can be emptied in about eight minutes. Water for all purposes is drawn from an elevated tank supplied from a drilled well.

The brick smokestack is fifty feet high. Slab fuel is used this summer, but coal will be burned again next year.

The curing-room, about 30 x 32 feet in size, was built before details of insulation and circulation were worked out to such a fine point as at present. For the walls, studding was boarded on each side and covered with building paper, then stripped on the inside and lined with matched lumber. Outside they were bricked up, with about an inch of space filled with brick and mortar. The ice-chamber, 24 x 14 feet, inside, was insulated the same as the curing-room, except for the paper. It is now understood that the ice-chamber should be insulated better than the curing-room, so as to guard against waste of ice. It is possible to have a curing-room too well insulated, thus deadening the circulation, causing dampness, and increasing the tendency to mold, but the ice-chamber should be as perfectly insulated as is consistent with economy in cost of construction. The better the insulation, the less ice required. A feature of the circulation system here is that, instead of having return flues along the ceiling of the curing-room to draw off the warm air, holes were made in a false ceiling, above which the warm air passes back to the ice-chamber. Whether this answers as well as the flues, is doubtful. The shelves in the curing-room are made from seasoned maple, two years in the log. The cheese are conveniently loaded from windows in one end of the room. The cheese on the shelves, when inspected, on August 19th, were too green to judge well of their quality, but appeared to be clean-flavored and close.

The charge for making at this excellently-equipped factory is 1¾ cents, covering everything. For hauling, 6 to 8 cents per cwt., according to route, is assessed on the patrons. The maker is W. J. Clark, who attended the O. A. C. Dairy School in 1907, and Cornell in 1908.

The Jarvis factory is a credit alike to the co-operative dairy industry, to its proprietor and its patrons, and has been a valuable example and impetus to the cheese business in Southern Ontario. May its kind increase.



Cheese and Butter Factory at Jarvis West.

Trend of Price and Yield.

Some interesting figures of price and yield for fourteen years past were furnished us lately by J. J. Parsons, of Haldimand County, proprietor of the Jarvis West and Black Creek cheese and butter factories. The figures of both price and yield are averages for their respective seasons. The figures are taken from the books of the factory at Jarvis West:

Year.	Av. price of cheese.	Average Yield.
1896	8.25 cts.	10.6
1897	8.3 "	10.6
1898	7.833 "	11.03
1899	10.0 "	10.98
1900	10.2 "	11.25
1901	8.833 "	10.9
1902	10 "	10.57
1903	10.125 "	10.77
1904	8.31 "	10.96
1905	10.583 "	11.
1906	11.5 "	10.96
1907	11.63 "	10.95
1908	11.73 "	11.18
1909	11.43 "	11.2

Community Breeders' Associations.

Bulletin No. 189 of the Wisconsin Exp. Station discusses community breeders' associations for dairy-cattle improvement.

Advantages in buying and selling are secured through co-operative advertising, through the purchase of the best breeding males for use in several herds, and through co-operation in purchasing and importing a number of choice animals. By exchanging animals the members may improve their herds with good blood without importing animals from a distance. The members may combine in selling to fill large orders of a distinct dairy type, and thereby attract buyers from important dairy States. Carloads of selected animals have been shipped from Wisconsin to many Middle States, the Pacific coast, and even to Japan and Mexico, as a result of such organization in this State.

Shipments of cream to the United States, says Dairy Commissioner J. A. Ruddick, continue to increase.

Cute 2nd.

Jersey cow in milk. First and champion, Royal Show, 1910.