Cheese Department

Makers are invited to a end contributions to the department, to ask questions on matter relating to chessenshing and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

The exhibits of cheese and butter at the Ottawa exhibition were the largest and best on record. There were 130 cheese shown comprising 65 exhibits. There were 90 to 55 exhibits of crean ery butter including a number from exhibits and being a non-exhibit. There were 20 to 26 exhibits of cream ery butter including a number from Quebec, there not being a poor exhibit among them. Most of it was very fancy. As usual, the majority of the prizes on cheese went to Ontario and a large proportion of those on butter to Quebec. The exhibit of dairy butter was the largest on record and showed a marked improvement of the control of the contro

was very uniform in make and make two points that go a long way to make a favourable impression on buyers. This, I believe, is due largely to the splendid work of the Dominion dairy division in promoting cool curing and to the work of the Ontario Department of Agriculture through the dairy in-structor, which has brought about uni-

formity.

"The quality of the cheese shown on the whole was good. Some was very fancy. A few cheese were not what they should be and indicated that makers should endeaver to acquaint themselves with what good cheese is that they may be able to the control of th own cheese

"The exhibit of creamery butter was not as large as it might have was not as large as it might have been. There is more butter made on our farms, however, than in our creameries. The exhibit of dairy but-ter was the finest that I have ever judged. As the first step in making good butter is to have good milk and cream the splendid exhibit of dairy butter indicates that the women on the importance of giving to realize to milk and cream.

SOME DEFECTS

Speaking to The Dairyman and Farming World, Mr. Mitchell said: "Perhaps the most common defect in the cheese was a few that showed fruity flavor and a few that were very weak in texture and in body."

Dairy Commissioner Ruddick also commented on the marked improvement in the quality of the dairy exhibits especially dairy butter and advised the management of the exhibition to separate the lecture department in the dairy building from the rest of the building so that the lecturers and speakers could be heard to better advantage. Miss Shuttleworth of Toravantage. Miss Shuttleworth of Toravantage are miss from the dairy building, and the lectured in the dairy building. Dairy Commissioner Ruddick also com-

94.

Best display, dairy prints butter.—
1st Miss M. A. Tucker, Smiths Falls;
2nd, W. H. Stewart; 3rd, Mrs. P.
Dumas, Maryland.
Best lot of dairy butter.—1st and
diploma, Miss Tucker; 2nd, F. E.
Caldwell, Manotick; 3rd, Alex. Meldrum, Wymas.

An Aid to Cleanliness

The many letters we have receivedfrom cheese-makers, who have com-menced pasteurizing the whey, indi-cate that one of the chief benefits to be derived from it is, its aid to clean-liness. Patrons, and especially the women folks on the farm, who have to wash the cans are enthusiastic about it. The sour whey flavor, so long a menace to the making of fine cheese and the keeping of the milking utensils clean and sweet, disappears when pasteurizing begins. If this were the pasteurizing begins. If this were the only benefit to be gained by pasteurizing whey, the cost of doing it would be worth while. But there are other beneficial effects. The whey is of beneficial effects. The whey is of more value for feed. It can be fed to young stock without any bad effects resulting. The whey tanks can be kept in better condition and the surround-ings of the factory made more sanitary and healthful.

and healthful.

The cost is small as compared with the general beneficial effects derived from pasteurizing the whey. As one correspondent puts it. The whey from 500 lbs. of milk can be heated to 160 degrees at a cost of one cent. That much milk at present prices will make nearly \$6 worth of cheese. The increase in feeding value alone is worth more than this cost to any farmer, let in promoting cleanliness and freedom from bacteriological infection generally.

erally.

A great deal is being done these days to induce greater cleanliness on the part of patrons in caring for and handling the milk. "Will not pasteurizing the whey greatly aid in this direction? A maker who allows his whey tanks to remain in a filthy condition and sends home to his patrons sour and badly flavoured whey cannot with good grace, ask them to exercise cleanliness in earing for milk. He must show that he is endeavoring to do his part by keeping his factory and surroundings in a clean and sanitary way. tary way.

A Secretary-Treasurer's Experi-

ence separate the feetive department in the dairy building from the rest of the building so that the lectures and speakers could be heard to better advantage. Miss Shuttleworth of Toronto, who lectured in the dairy building had a trying time of it making hersel heard.

DAIRY AWARDS

The awards in the dairy classes were as follows:

Best 2 factory colored cheese.—lat, Gordon Hough, Beachburg, Ont., 96%; 3rd, Alf. Park, Westmeath, Ont., 69; 3rd, Alf. Park, Westmeath, Ont., 69; 3rd, Alf. Park, Westmeath, Ont., 69%; 3rd, Alf. L. Tallman, 76ck-vale, Diploma for best 2 factory white cheese.—Int. Alf. Park, 96%; 2nd, L. Tallman, 76ck-vale, Good of the contenses, Gordon Hough.

Best 2 factory white cheese.—Int. Alf. Park, 96%; 2nd, L. Tallman, 76ck-vale, Ont., 96%; 2nd, L. Tallman, 76ck-vale, Ont., 94%; 4th, W. F. Gerow, Naverum order of the parton season's Ont., 94%; 4th, W. F. Gerow, Naverum order of the parton of the

Cheese Department

Makers are invited to send contributions to relating to the experiment.

Makers are invited to send contributions to the department. The action of the contributions to relating to the experiment, to ask questions on matter position. Que, 50 ; 2nd, W. H. Stewart, Frontier, Que, 94; 3nd, did and took the young man has form-department.

Pairy Products at Ottawa

Exhibition

The exhibits of cheese and butter at the Ottawa schibition were the largest of the theory of the contribution of

fit.

Like in everything else the success of any business depends largely upon the quality of the man, whether young or old. If the young man had been a smoking, drinking, sportloving chap, neglecting his business, he would not now, after only seven years' work, own the valuable plant which he

Let cheese makers render themselves indispensable and their salary will be forthcoming.—J. M. Kaiser, Secretary-Treasurer Delaware Cheese Secretary-Treasurer Delaware Factory, Middlesex Co., Ont.

Heats to 150 Degrees

Editor, The Canadian Dairyman and Editor, the Canadian Dairyman and Farming World:—We have been pas-teurizing our whey for the last two years and it has proven satisfactory in every respect. The milk on the in every respect. The milk on the whole has been clean, and the bitter or "yeasty" flavour has entirely dis-appeared. . The patrons find it easier to clean their cans than form erly and the butter which formerly rose to the top and was wasted now goes back with each patron's whey.

The tanks are no trouble to keep clean as nothing but a little scum rises to the top. The practice here has been to clean them every day for which purpose a man is employed by the year, who in addition measures out the whey. We have found that the best heating temperature is from 140 to 150 degrees. This prevents the acid increasing and destroys some of the worst forms of germ life that the cheese-maker has to contend with. Cheese-maker has to contend when.
Our patrons are well pleased with it.
The pasteurized whey makes a more
satisfactory feed than unpasteurized.
—E. M. Johnston, Cheesemaker, Innerkip Factory, Oxford Co., Ont.



DAIRY BOOKS

Our 36-page Catalog of Dairy and Farm Books sent free on request. Write to The Canadian Dairyman & Farming World Peterboro, Ontario

LOVELL & CHRISTMAS

WEST SMITHFIELD

-AND TOOLEY ST., LONDON, LIVERPOOL and MAN-CHESTER, ENGLAND

MONTREAL - CANADA

Our British facilities give us an unexcelled opportunity to pay

HIGHEST PRICES

FOR BUTTER and CHEESE

THE LINDE BRITISH REFRIGERATION CO.

HEAD OFFICE

MONTREAL, P.Q.

REFRIGERATING AND ICE-MAKING MACHINERY

Special Machines Designed for Dairies WRITE FOR CATALOGUE

