

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion, and to request letters to the Cheese Maker's Department.

Concerning the Makers' Wages

Ed. Farm and Dairy.—From time to time we hear a great deal about the remuneration of cheesemakers being inadequate. I notice however that it is only the money received by the man, who is proprietor, or by him who takes charge of a Company factory for so much per 100 lbs. that is ever discussed.

Throughout the Western section there are a great many men owning factories who, though professionally cheesemakers, are either too lazy or too much behind the times, to actively manage the actual making.

Such men require and depend on what is termed a "First man." The wages paid such a man, to whose skill and exertion, the real success of the factory is due, are something like \$30 or \$35 a month; in some extreme cases \$40; with board of course. In large factories there may be two or three as well as a 3rd man, the second receiving \$25 to \$30 and the 3rd, \$15 to \$20.

Contrast this remuneration with what these same men, with as much or less experience in butter-making, can demand. Incidentally I may remark that am in the position of comparative experience in both cheese and butter making, so I can speak from experience. For a first man, butter-maker, \$65 to \$75 and even \$80 a month are paid (board at \$16 a month) made by deducting making \$49, \$59, \$64. No man can make me believe that butter-making is as hard physical labor, that it requires as much experience, that it requires as much study, or mental activity as in cheesemaking. Why this disparity?

When I started in to make butter, I had previously chiefly made cheese. I was told by a cheese factory proprietor as described in the foregoing that no doubt I would get a little more money for the present, working for another man but when I was owning a factory of my own, I would be much better off with a cheese factory. If this is so, why don't the proprietors pay wages to those who make their conditions better than the owner of the creamery. Is it any wonder that so many promising young cheesemakers, switch around and go off butter-making?

CREAMERY WANTED

With Good Facilities for securing good supplies of Cream winter and summer. State full particulars.

BOX No. 45, FARM AND DAIRY.

Cheese and Butter Maker Wanted

THE MARION BEAVER CHEESE AND BUTTER CO. will receive tenders up to Nov. 15th for a cheese and butter maker for the season of 1910. The maker to furnish all supplies—box this ready for shipment. All supplies for the manufacture of butter to be supplied by maker. Applicant must be strictly temperate. Tenders will be opened at the Council Chamber, Palmerston, on NOVEMBER 15, at 2 p.m.

Tenders must be addressed to
G. V. POOLE, PALMERSTON
SECRETARY OF THE CO.

The make is about 100 tons of cheese.

It is always said that cheese factory proprietors are so jealous in their various districts that they cannot unite. On this question of paying starvation wages, they seem to unite very completely.—Ronald Macdonald.

Pasteurizing Whey of Great Benefit

Ed. Farm and Dairy.—Allow me through the medium of your valuable paper, to give my experience of the benefit derived from pasteurizing whey. Ours was one of the first factories in Western Ontario to start pasteurizing whey. It has proved to be very beneficial, both to the patrons and the makers and has helped in many ways to produce a far better article.

I have found since pasteurizing the whey that our cheese has greatly improved in flavor. This improvement can be easily seen to the changed condition of the cans due to the whey being heated up to 160 degrees. It is thus returned in a sweet condition at a temperature of about 140 degrees, when sealed in the cans, thus making them far easier for the patrons to keep sweet and clean. Before the whey was pasteurized the cans were more or less empty. Any curd which adhered, making it more difficult for the patrons to keep them sweet and clean, unless scrupulously was exercised in cleaning the cans.

With regard to the patrons (of whom there are over 180) as to the condition of the whey sent home, they all speak very highly of it for feeding purposes, and many have personally told me they would rather be without the whey, than have it returned not pasteurized.

Pasteurizing has been a preventive of the bitter or yeasty flavor in cheese. This flavor was certainly a very great source of trouble to makers before the whey was pasteurized, but now I am glad to say that I have not had one single cheese with this flavor since pasteurizing the whey. I certainly think from my observation of the condition of the milk which is now being sent in, that the patrons are taking greater care and trouble over their milk, especially as they find that the cans are far easier to keep sweet and clean than before.

With regard to the whey-tanks, the task of keeping these clean, which was a very difficult thing before pasteurizing, is now comparatively easy. The tanks can be easily washed in a few minutes.—Roland Johnston, cheese-maker.

Bright Factory, Oxford Co., Ont.

Over Ripe Milk

What is over-ripe milk? It is milk with one of the agents used in cheesemaking out of proportion; or milk with the lactic acid developed to too great a degree in order to obtain the very best result in curdling the milk into cheese. What are the agents used in separating the solids from the moisture or water content of the milk? They are rennet, heat and acid development, together with the cutting of the curd to get it into a convenient condition for the escape of the moisture. The heat should not be applied until enough milk is in sight to fill the vat. Why? Because as we raise the temperature we make more favorable conditions for the development of acid. Heat as quickly as possible to 82 or 83 degrees Fahrenheit and after testing for acidity set at this temperature. Why? Because, first, 82 deg. is less favorable for acid development than 86 deg. Fahrenheit; and the time or heating to 86 deg. is saved; and what is more important, you are able to get the rennet in sooner and a large quantity of it, thereby getting the acidity under control more quickly; if not un-

der control it is difficult to get it over in conjunction with the other agents, which contract and expel moisture from the curd.

In handling over-ripe milk we think it is always advisable to use more rennet—at least one ounce more per thousand pounds of milk, for several reasons: first, that it may coagulate the milk more quickly; second, it gives a firmer curd more quickly and is less liable to be broken when handling it, thereby saving to a great extent the great loss which usually is sustained from making over-ripe milk into the cheese. It also helps to break down the caseous matter in the cheese, giving it a better texture. Commence cutting the curd early and cut rapidly so as to keep pace with the rapid firming of the curd. If this is not done the curd will get into a condition which makes it very hard to cut properly. Use the one-quarter inch knife rather than cut the curd four times, as it leaves the curd more uniform and in better condition than when it is chopped finely. Heat quickly, and if necessary raise the temperature two or three degrees higher than for normal milk.

Here is where a great many cheesemakers make a mistake, by stopping the stirring and running off part of the whey when the curd is quite soft; while the whey is running off the curd is matting, then they go at it with the little rake and break it all up, thereby liberating a lot of the milk acids, giving them a high acid reaction in the whey, and the result is they have a sweet curd and a sweet cheese.

Just stop and think for a minute which is likely to do the more effective work, you with a rake, or the acid development in conjunction with the heat and rennet action? The natural tendency in this kind of curd is to run together, so the best way is to keep it stirred in all the whey until it firms up a little. Hard raking does not firm the curd, except so far as it breaks the curd. If agitators are used the curd can be kept apart and the whey lowered to quite soon enough without resorting to this high raking. One can readily see that if the whey is lowered quite close to the curd while it is in a soft condition it will be quite difficult to keep it from matting; and while you are keeping it matting, you are causing a loss, and also causing rough texture in the cheese.

It is always advisable to have the whey run down shortly before the dipping point is reached to avoid being caught with too much acid. When the curd is in a soft condition it is advisable to dip with a loose open condition in the curd sinks into it, and the surplus moisture is drained from the curd. If the curd is still a little weak, milk slightly earlier than usual. If not, treat as normal curd. Mature the curd well before salting.—C.H.R.

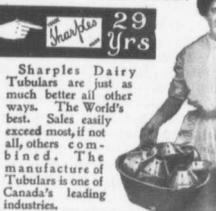
A word to the cheese maker: Attend some dairy school, as it will make you a stronger and more competent man in your profession. It breaks down and say the owners or managers of factories should insist upon their makers attending some dairy school, if they have not the cost of so doing. It will save them more in purchasing and saving with the product they manufacture.—J. Howie.

I have just received from Matthew Standish, of Rougemont, Que. a Chester White pig, as a premium for securing seven new subscriptions to Farm and Dairy. The pig was seven weeks old and proved to be a good specimen of the Chester White breed. Accept my thanks for my valuable premium, which has amply repaid my subscription for securing the new subscribers.—John Manson, Waterville.

TWO WOMEN

These women start to wash their cream separators. The upper woman has a simple, sanitary Sharples Dairy Tubular Separator—with nothing inside the bowl—but the tiny piece here shown in the dish pan—and washes the entire bowl in two minutes.

The lower woman has a common, disk-filled cream separator—with 40 to 60 disks inside the bowl—and spends twenty minutes washing the bowl. She wishes she had a Tubular.



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