

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. Address letters to The Cheese Maker's Department.

A Prosperous Farmers' Factory

J. F. Ketcheson, President Zion Cheese Factory.

The photos reproduced herewith are of the Zion Cheese Factory situated on Lot 12, in the 8th Concession of Thurlow, Hastings Co., Ont. Last season our make of cheese sold for \$37,000. Our factory is owned by stockholders. It is well equipped with steel vats, steel presses, agitators, and with all up-to-date machinery.

The piggery as illustrated is in connection with our factory. It has a capacity of 500 hogs. It is divided into two pens, each one being 40 ft. by 80 ft., and is fitted with cement floors, troughs and gutters. The roof is self-supporting, no scantling running from the floor to the roof.

Last season we sold \$14,000 worth of hogs, 1,200 hogs having passed through the pen. This year our business was, \$14,000 for hogs in eight months, \$37,000 for the cheese manufactured in eight months, a total of \$51,000. This sum was divided amongst 62 patrons after expenses were subtracted. Our patrons all live within a radius of three by one and one-half miles of the factory.

Pay Each Patron His Due.

Alex. Thompson, Peterboro Co., Ont.

Where milk is paid for at a cheese factory on the basis of the pooling system, a man who sends skim milk, or milk low in butter fat, gets as much for that milk as does his neighbor who sends milk much richer in butter fat, and which therefore is worth much more. There is surely

Well DRILLING MACHINES

Over 70 sizes and styles for drilling either deep or shallow wells in any kind of soil or rock. Mounted on wheels or on skids. With engines or horse powers. Strong, simple and durable. Any mechanic can operate them easily. Send for catalog.

WILLIAMS BROS. Ithaca, N. Y.

SEED CORN

Twenty-one leading varieties of seed corn. All guaranteed to grow. Buy directly from the grower. Nearly fifty years' experience. Send for seed catalogue.

M. A. JONES

RUTHVEN, ESSEX CO., ONT.

GALVES RAISE THEM WITHOUT MILK

Booklet Free
STEELE, BRIGGS SEED CO., LTD.
TORONTO, ONT.

THE IDEAL GREEN FEED SILO



Save your hay
Decrease Grain Bills
Produce More Milk
Make More Money

With one of our Silos you can do it. Thousands and in use. Built in all sizes, and shipped complete. Send for Free Catalog.

CANADIAN DAIRY SUPPLY CO.
LIMITED
MONTREAL

nothing fair about such business, and it has always been a surprise to me that more of the cheese factories of Peterboro County and of Eastern Ontario do not pay by test, or I should put it, that any factory would countenance the pooling system at all.

Let us figure this matter out on the basis of the figures from the Eastern Dairy School quoted in the editorial in Farm and Dairy, April 7. We find that 325 pounds of milk testing three per cent. yielded 37 pounds of cheese. An equal quantity of milk testing 3.8 per cent. fat yielded 35.5 pounds of cheese—a difference of 8.5 pounds from the richer milk. This valued

Since then if a patron chooses to send his skim milk to the factory, he gets skim milk prices for such milk and no more. He is not permitted to share in any part of the proceeds which rightfully belong to other patrons who send rich milk.

Of course we have a few kickers who would rather that we pay for milk by the pooling system. We have a good competent man with us, however, who has his diplomas, etc., and who knows his business and we get along very well indeed. The majority think that the fat-plus-two is the right way to pay for the milk and this majority always carries the day when it comes



Piggeries Run in Connection with the Zion Cheese Factory

These two pens have a capacity of 500 hogs. Last year 1200 hogs passed through them, which brought in a gross return of \$14,000.

at 11 cents a pound comes to over 90 cents more than the cheese realized from the three per cent. milk. Figuring this difference upon the basis of 100 pounds of milk, we find that milk testing 3.8 per cent. of butter fat is worth for cheese making approximately 19 cents a cent. more than milk testing three per cent.

SHARE IN OTHER'S PROCEEDS.

It goes without argument that the man whose cows produce the richer milk should receive this extra 29 cents that it is worth per cwt. more than the milk from his neighbor's cows which test three per cent. It is a patron's own fault if he is content to allow his neighbor to share in that part of the factory proceeds which rightfully belongs to him.

I was surprised to learn from Farm and Dairy that there are so many cheese factories in Eastern Ontario still paying by the pooling system. It would seem that patrons have not given this matter the attention that, in their own interests, it deserves.



A Prosperous Farmers' Cheese Factory

The illustration shows the Zion cheese factory in Hastings Co., Ont., which last year did a business of \$51,000.

They have perhaps, left it for the makers to decide, and as paying by test makes more work for them, we cannot expect them to be very enthusiastic over abolishing the pooling system. The matter of how the proceeds of the factory shall be divided is one that almost wholly is the patrons' concern. If the matter is to be put right and if paying by test is to be universal in Ontario, each patron must speak up and assert his rights demanding that pay by test be adopted at his factory.

PAID BY TEST FOR OVER TEN YEARS.

At our factory, of which I am president and salesman, we have been rid of the pooling system for years. Some 10 or 12 years ago by a popular vote, we decided to divide the proceeds of the factory by the fat-plus-two method.

The Women Send Him Flying

Farmers' wives know that only Sharples Dairy Tubular Cream Separators are free from the disks and other contraptions used in all common machines. The woman who must wash the separator will not approve the purchase of any common machine even though the agent may misleadingly claim it is simple or easy to clean. Such agents care nothing about causing women needless care and trouble. Women have good reason to send such agents flying. Why not? Washing 40 to 60 disks is no pleasure and women are wise to avoid it.

Sharples Dairy Tubular Cream Separators

have no disks, yet produce twice the skimming force, skim twice as clean, skim faster and wear longer than common separators. The World's Best. The manufacture of Tubular is one of Canada's leading industries. Sales

exceedly exceed most, if not all, others combined. Probably replace more common separators than any one producer of such machines sells. Write for Catalogue No. 251

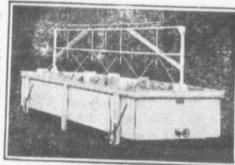
THE SHARPLES SEPARATOR CO.
TORONTO, ONT. WINNIPEG, MAN.

LAND PLASTER

Car Lots or Any Quantity.
WRITE FOR PRICES
TORONTO SALT WORKS
G. J. CLIFF, Manager.

PERFECT STEEL CHEESE VAT

Our 1910 Steel Vat is going to be just a little better than ever before. Can't improve much over last year—it was a dandy. The tin lining in this year's vat will be 20 gauge—the heaviest ever used—4 gauges heavier than your local tinmith uses. The outside frame will be all galvanized, and then painted, making it absolutely rust proof. It will interest you.



Patented August 14, 1909
Write for new catalogue with prices reduced.

THE STEEL TROUGH AND MACHINE CO., Limited
TWEED, ONT.



The Secret of Pure Sweet Milk

You dairy-farmers can't afford to ship impure, germ-laden milk into the towns and cities. Our medical authorities are severely—don't you run any risks. If you pass all your milk through the Root Cooler-Aerator immediately it leaves the cream for per gallon. The

Root SANITARY MILK Cooler-Aerator

will keep the milk sweet for 48 hours because it kills the animal heat quickly and cools the milk to the same temperature as cold running water. The water is admitted at the bottom, flows through the milk as it runs, then from the water outside the milk. The second tube and so on until it reaches the top. Thus the cylinder is kept perfectly cold all the time, and the tainting pan thoroughly cooled and sweetened. Cool down a milk stand heavy water prostrate. Porters, simple to operate—no complicated parts—a child can easily handle. Operates in 2 to 3 minutes. Made in various sizes—will cool the whole machine in a hour. Write us today for catalogue and price—every dairyman should have a Root Cooler-Aerator. Address: W. A. Drummond & Co., 177 King St. East, Toronto

