

## 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.

### Cheap Milk Cooling Device

W. W. Anderson, Prince Edward Co., Ont.

The price of cheese has been fairly good this season, especially in the later part. It is up to us dairymen to take care of our milk and, by cleanliness in handling and cooling it, give the cheesemaker every chance to manufacture a first class article.

A simple and inexpensive way to cool milk that I have used is to dig a well or hole 10 feet deep, convenient to the roadside, and sufficiently large to hold four 40-gallon cans. We fill this well two-thirds full of water in the early spring and place a milk stand over it. We planted a post alongside of the well, close to the stand, five feet in the ground and 10 feet out. We attached a derrick to the post. Then we had a bale made for the cans.

#### IT TAKES JUST FIVE MINUTES

The milk, as soon as drawn, is placed on a cart, run up to the milk stand and, with double block pulleys, the can may be lifted right off the cart on to the stand, and then lowered down into the well. The water, coming up around the can as high as the milk is, cools it quickly, and the whole work can be done in five minutes.

The well being covered to prevent the sun warming the water, it will remain cool all summer. It will be sweet also, provided no milk is spilt in the well.

I have been handling my milk in this way for the last two years, and have not had the least trouble in cooling my milk down to 55 degrees in the hottest weather. The can seems to take air down into the water every time it is lowered, thereby it keeps the water pure.

#### COSTS \$25

The whole cost of such an arrangement, including milk stand, need not exceed \$25. There is nothing to prevent any dairymen doing the work for himself. This method is much cheaper than ice, and a good deal better.

I believe the time has come when quality cheese will be given the preference. Dr. Publow stated the other day in Belleville that he believed if the patrons of cheese factories would cool their milk down to 55 degrees during the hot weather, we would have a much larger average per standard, and, besides, we would get at least two cents more a pound for our cheese.

Let us as farmers cooperate and place nothing but the best goods on the market. We will be amply paid for our trouble.

### "Homogenized Milk"

Wouldn't it sound strange to hear a lady ordering a week's supply of milk to be delivered at one time? Or perhaps a month's supply of milk.

Yet such orders may be given in the very near future and be possible of fulfillment. The Farmers' Dairy Company of Toronto will in a few weeks be delivering "homogenized" milk. Homogenization is a process whereby milk is subjected to heat and pressure which breaks up the cream globules and distributes the fat equally all through the milk. A temperature of 220 degrees F. is used. The milk is therefore free from all germs.

Mr. P. P. Farmer, manager of the Farmers' Dairy Company, claims that homogenized milk is more digestible than raw milk, that it has not a cooked flavor, and will keep indefinitely.

#### MAY REVOLUTIONIZE MILK TRADE

Should homogenized milk be as satisfactory as Mr. Farmer says it will be, our present system of supplying cities with milk will be revolutionized. At present, due to the rapid deterioration in milk, the supply for cities is being drawn from within a limited area adjoining. With milk that will keep indefinitely, it can be shipped for hundreds of miles, and the farmer a long distance from a city would have a new market for this product opened up to him.

The influence of this new process would extend even further. Instead of dairy farmers producing a uniform supply of milk the year round for the city trade, they could produce their milk in the season when they consider it most profitable and hold it over, even as eggs are now held in cold storage. This would have the effect of making more uniform the price to the consumer.

Of course homogenizing is a new thing and may not live up to the claims made for it.

### Dairy Notes

The Brockville District has made a record in the production of cheese this year. The business of the Board of Trade of the Brockville Dairymen's Association has passed the \$3,000,000 mark. The estimated increase in this year's business is \$600,000. Through the cheese factory season buyers paid out to the dairy

farmers of the district an average of nearly \$90,000 a week. The cheese prices running over 15 cents have been the highest in the history of dairymen in Canada.

The Frontenac Cheese Board is nearing the close of a most successful season. The price of cheese has been higher than ever before, and in spite of a shortage make the farmers' receipts for milk will compare favorably with those of other years.

### Is it Fair?

One of our patrons has grade Holstein cows, the milk from which tests three per cent butter fat. Another has grade Jerseys testing 3.8 per cent. It takes 100 lbs. of the milk from the first herd to equal 75 lbs. of the milk from the second herd for value in cheese-making. As we do not pay by test, both get the same price a hundred—E. Demerest, Northumberland Co., Ont.

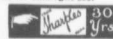
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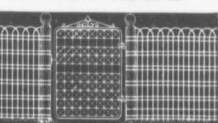


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Windsor Salt is absolutely pure and every grain is a perfect crystal. 42

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Married man preferred. Dwelling home furnished. State experience and salary required. Over 115 standards of milk in 300.

Tenders received up to Nov. 25th, 1911. S. T. GUNTER, President, WOOLER, ONT.

**FOR SALE** Up-to-date cheese factory (see land) received \$150 per 100 the cheese for manufacturing. 7/16 mile to school. Reason for selling—accepted the government position. This factory runs year round and receives \$300 to \$400 the milk per day in summer. Address

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