

## Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address letters to The Cheese Makers' Department.

### Payment by Quality

Andy McLaren, Prince Edward Co., Ont.

There is something radically wrong with the method of marketing cheese in this country. A few weeks ago the cheese from our factory, which was 14 days old, cool cured and made with the most up-to-date equipment, sold for 12½¢. The same day I got a letter from a brother in Gleanery county telling me that their cheese too had sold for 12½¢. I was well acquainted with his factory. It is old, poorly equipped, and a cool curing room has never been thought of. When I lived in Gleanery they sold the cheese from that factory almost directly from the hoop and I presume they do yet. And yet they get just as high a price for their cheese as we do.

Isn't it somewhat strange that the worthy cheese makers who come around telling us how much they prefer cool cured cheese and that it is

the only cheese that will continue to find a place on the market, will turn right around and pay as much for green cheese as they do for the cool cured article? I am perfectly willing to listen to good advice, but if the cheese dealers wish to have me pay any attention hereafter to their high talking, they will have to practice a little more as they preach.

### The E. O. D. A. Convention

At a meeting of the Executive Committee of the Eastern Ontario Dairy-men's Association, held in Toronto last week, letters were read from the towns of Cornwall and Smith's Falls, inviting the association to hold its next convention in their municipalities. A committee, composed of Messrs. Publow, Leggett, Sanderson and the secretary, was appointed to look into the matter and decide which of these invitations should be accepted. January 7, 8 and 9 was set as the date of the convention.

At the next convention there will be an exhibition of dairy products. A liberal prize list has been prepared and will be published shortly. As this is the first exhibition of the kind that has been held by the association, it is believed that it will be one of the most important features of the next convention.

The official prosecutor, Mr. T. H.

Thompson, of Madoc, reported that the number of prosecutions for the adulteration of milk has exceeded last year's number. Up to date seven cases have been settled and 17 are pending.

Messrs. G. A. Putnam, G. G. Publow, Pres. G. A. Gillespie and Sec. T. A. Thompson will arrange the dates for the district dairy meetings to be held this fall.

### W. O. D. A. Convention

A meeting of the directors of the Western Ontario Dairy-men's Association was held in Toronto last week. It was decided to hold the next convention at Stratford on January 14 and 15. The prize list for dairy products was gone over carefully. It will be practically the same as last year, except that five instead of three prizes will be offered for flat and Striped cheese, and the value of the prizes will be slightly increased.

In the dairy herd competition this year there will be offered for the first time the silver cup donated by Mr. Henderson, of The Windsor Sait Co., up to the last year, L. W. Scheinhoff, Toronto; Jas. Biffen, Stratford, and Fred Dean, Woodstock. For cheese they will be: W. W. Gray, Stratford; Geo. E. Booth, Ingersoll, and Robt. Johnson, Woodstock.

### Dairy Cattle at Sherbrooke

Dairy cattle were out in strength at the great Eastern Exhibition at Sherbrooke. It was one of the best displays of dairy cattle ever seen at that fair in that a large number of exhibitors showed good sized herds, all fairly uniform in quality, with a smaller number of tail enders than is usual at Sherbrooke. Likewise, prize money was more evenly distributed than usual.

Generally speaking, the condition of the entries was good, nearly all classes showing considerable care and fit and almost each class every class competition was fairly close. Some few exhibitors got a large share of the prize money, but a great many smaller and newer exhibitors had reason to be satisfied.

Ayrshire entries numbered about 80, with all classes well filled and many herds represented. Mr. Drummond, of Ottawa, placed the awards. A few of his decisions caused considerable comment among exhibitors and spectators, particularly in the aged bull and the aged heifer classes. Senator Owens' bull was placed first and W. J. Logan's second. Many thought these places ought to have been reversed in good judging. In herds McArthur won first on a basis, none of which had stood very far up as individuals except one heifer, but Mr. Drummond favored them for uniformity of type.

**LION'S SHARE TO SANGSTER**  
Niel Sangster won the lion's share of the Holstein awards. The small local exhibitors of Holsteins who competed with him should take a lesson from the small Ayrshire men and bring their stock out in more creditable condition. The Holstein exhibit suffered in this respect. Mr. Stephenson was judge.

In Jerseys Mr. Ruiter, of Cowansville, had a splendid string of business cows of the right type and deserved the large share of prizes he received. French Canadians had the usual number of exhibitors, and one might almost say the same stock as usual. It would seem that show animals among the herds of the regular exhibitors cannot be numerous as the

same old cows in many classes parade for years. Some good stuff was shown, but there was a greater exhibition of this breed than in any other. The Guernseys made a second in this respect. In the latter breed Hon. Sydney Fisher's herd was the only one with any standing.

It seems regrettable that so much trash, especially in some breeds, can be brought out year after year and be decorated with ribbons. This year showed much improvement, but there was still much disgusting material. Judges and societies should stiffen up on this and make it a specific part of their duties to discourage such graft. They should raise the standard in the tail-enders and stop the exhibiting of cattle for those prizes alone. Competition or no competition, inferior animals, conspicuous as such, should be given the "grand bounce."

### Cold Cream on Early Train

B. B. Howes, Hunts Co., N. S.

"Say Howes, I'd certainly like to get into the cream business." So said a fellow farmer to me one bright summer morning as we waited at the station for the early train. I had a can of cream; he had a can of pork and a box of butter.

"If this train didn't get in so early," continued my friend, "I might try it. As it is, I don't see how I can milk, separate, cool the cream and drive in to catch the train; I'd have to get up at midnight."

"Well," I replied, "if I had to get up at midnight I wouldn't ship cream either. I ship the morning's cream the next morning." "Don't you get a lot of kicks from town?" asked my friend. "Of course I know you use ice but then your cream is a day old before it gets off your hands—on Mondays it would be two days old; surely that cream is going to go bad soon after it reaches the city."

"Not at all," said I. "Just look at it this way: Suppose I got up a lot earlier and got the milk separated and the cream put in ice water for a while before taking to the station. Unless I stayed up all night that cream would only be partially cooled. By the time I got it to the station and it was on its way to town it would soon get warmed again and commence to sour."

### COOLNESS—NOT AGE

"Instead, I keep the morning's cream in ice water till the next morning. By that time it is as cool as the ice water. With ordinary care it can't get warmed up before it reaches town. The dealer there keeps all his cream on ice and the cream never gets a chance to become sour. The temperature is the important point to be considered, not the age. New cream that is warm will sour much more quickly than old cream that has been kept cool."

"I'll just give you one instance," I said. "Last summer a friend from town was visiting us and on her return we gave her a quart of cream as a souvenir. She afterwards wrote us that when she got home she put the cream in the refrigerator; it lasted five days and was still perfectly sweet. 'If that's the case,' replied my friend, 'I'm going to get into the cream business. There's a third more money in cream than in butter during the summer months. I'm glad you told me your method. Good lay!'"

Robert W. Wade, B.S.A., for some years Associate Professor of Animal Husbandry at the Ontario Agricultural College, has been appointed Director of the Live Stock Branch of the Ontario Department of Agriculture, in succession to Mr. P. Westervelt, who resigned to become manager of the Winter Fat Stock and Dairy Show.

## CLEARING AUCTION SALE

OF 47 HEAD OF REGISTERED

## OSSEY-FRIESIAN CATTLE

AT

Hillview Farm, Komoka, Ont.

(19 miles West of London on C.P. and G.T. Railways. C.P.R. Stn. on Farm; G.T.R. 1 mile.)

On WEDNESDAY, OCTOBER 22nd, 1913

At 1 o'clock Sharp, Storm or Fine.

This comprises one of the best herds of dairy cattle in Western Ontario. The twenty-one cows in milk are a grand lot of producers, including a number of specially promising two-year-olds. Five choice yearlings are a feature of the offering; and nineteen calves, eleven heifers and eight bulls are second to none, big fashionably bred and showing high individual merit. All these cattle, over one year old, were injected to the tuberculin test in May and not a single animal reacted. C.P.R. noon trains going both ways will stop at Komoka on day of sale.

Catalogues on application to D. Campbell, Prop., Komoka, Ont.

LINDSAY, POUND & DIBB, Auctioneers. JOHN McPHERSON, Clerk.

## FOR SALE AND WANT ADVERTISING

CREAM—Iron Pipe, Pulleys, Belting, Rails, Chain, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list, stating what you want.—The Imperial Wire and Metal Co., Dept. F.D., Queen Street, Toronto.

LEARN FREIGHT, TICKETS, BAGGAGE AND TELEGRAPHY and get into the transportation business. Our Rail Course will lead direct to a good salary. Write us—Shaw's Telegraph and Railroad School, Toronto.

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Buy the highest city prices for cream delivered sweet or sour at any express office. We supply cans and remit promptly, with an accurate record of each shipment. If 15 years' experience counts, ship your cream to the Toronto Creamery IT PAYS.

If interested you should write us.

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TORONTO

## Tavistock District Hostests

IN THIS GREAT AND WELL KNOWN DAIRY COUNTY OF OXFORD

Represented By

H. BOLLERT, J. LEUZLER, C. BOLLERT, A. MOGK and E. RUBY

Did you notice the natural view of our leader (King Lyons Hengerveld) in Exhibition Number, August 22nd issue? He seems to feel proud of himself. Is there any reason why he shouldn't, since he is heading noted herds of very highly bred and well selected Females, which are being developed into high Record of Performance and R.O.M. cows? A few young Bulls are for sale by above Sire.

If you are looking for foundation stuff, come to Tavistock. We will fill your bill. An appointment with me will take you to all our members.