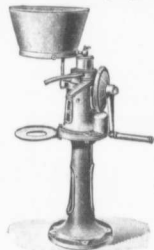


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The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

Getting in Line for the Season

B. A. Reddick, Stormont Co., Ont.

In the first place, what are we to get in line for? Of course, one would say, to run our business in the most profitable manner, which is only natural. If we have our fellow-man at heart, we will run it to the greatest profit for him, as well as ourselves, which is the only right motive of working. I think selfishness has done more to check the progress of dairying in this country than any other one thing, and if we endeavor to make it the success that we should we must work more for each other's good.

If this is to be done we must begin right at—Mr. Kelley called her some time ago—the Mother of our Nation, the dairy cow. Some may say, "This cow belongs to the farmer and not to the factory manager. She is of no interest to me." Certainly she belongs to the farmer, but we are all getting our living from her, and her produce. We should, therefore, have interest enough in her and our patron's welfare to visit her whenever possible, and help her owner to keep a complete record of her work, what she consumes, and what she produces. We must extend

nice, and is easily put on. One can buy it from nearly any grower in packages, which only requires to be mixed in cold water and put on with a large brush, and when dry will not rub off. One dollar to \$2 will paint nearly any making room, and I would recommend the same on the walls and ceiling of the curing room.

IN THE CURING ROOM

Clean the ranges well, and when dry give them a coat of boiled oil. It will take but little oil, and they will stay clean all season, but just rubbing them off with a cloth wet with a solution of formaline and water, after removing cheese for shipping.

The curing room is a thing that causes much anxiety through warm, damp weather, through mould development. By using a good disinfectant, a recipe of which I will give, when the room is clean and empty, will do much to keep down this annoyance.

Now that we have our dairy in condition to handle this milk, which is of far more value than some appear to realize when seen in their factory handling it, it is up to us, whether making cheese or butter, to keep in mind that valuable cows, valuable milk, a lot of time, money, and hard work all combine in making us our business, and it is now up to us to see our honest, true patron his just dues, which in too many cases he does not get; the other fellow, who is after us all the time, too often gets it all, and the very day we put him on the same ground with our true friend he leaves us and our factory to seek similar favors some-



The Factory Where the Problems of the Cheese Maker are Investigated

This splendid cement block factory is established by the Dairy and Cold Storage Division for the investigation of cheese makers and creamery men's problems. Mr. B. A. Reddick, a well-known cheese maker, is the man in charge. A plan of the interior arrangement of this factory in Farm and Dairy, March 1914.

this record to her sister as well, that she may not have both the burden of keeping us and the credit of keeping one of her useless stable mates as well.

AT THE FACTORY END

After we have helped our patrons all we can, which is a great deal in the spring time, we must now get ready at home to manufacture these profitable cows' milk to the greatest possible profit. In preparing our factory for the season's work let us make it as attractive as possible; for this is a cheap way of advertising. Again I hear some one say, "Yes, but this it takes time and money," and I can see some of those men in my mind now. But it does not take as much time and money as it does pride and ambition. A lot of this work can be done in a short time if we only go at it. I have no use for the man who is always letting these things stand until he gets help; for his helpers are pretty sure to be like himself.

If the factory has been painted, it does not take much to touch it up again, and if it has not been painted, anyone can give it a coat of white alabastine, which is very cheap, looks

where else and increase the high cost of living.

THE DISINFECTANT

A solution of calogen and formalin is quite well known among factory men, but calogen is not so common. It can be bought from any druggist. One block of calogen, with three ounces of water, to which is added six ounces of formalin, is sufficient to disinfect 1,000 cubic feet. Close all windows and doors tightly, place calogen in a clean pail or basin, add proper amount of water, have formalin measured in a vessel so that it may be poured quickly into the solution, and clear out, as the fumes arise very rapidly.

Curd in Hot Weather

Editor, Farm and Dairy.—Having been cheesemakers for over 30 years in England, Farm and Dairy news on this subject are interesting. Possibly the following bit of experience may be helpful to some of your readers.

In hot weather, especially when thundery, the milk develops acidity too rapidly, so that the curd gets a

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