

MANY FAULTS IN NEW DAIRY ACT

A Very Practical Letter From a Hastings County Cheesemaker Shows That in Several Important Respects the New Dairy Act is Unreliable and Unworkable.

Editor Ontario.— I have been reading with much interest several letters written to your paper, also letters in Farm and Dairy, The Ottawa Journal, and other publications, —letters written by farmers, B. S. A. men from Guelph, and others higher up in the dairy business, discussing the pros and cons, the merits and demerits, of the New Standard Dairy Act, but as yet have failed to see one letter written by a cheesemaker,—the men who should be as much interested in it as anyone else.

The Government, I understand, is going to carry on a propaganda of education this year to prepare the people for the initiation of the test, another year, and, as it will have to be done through printed matter or the press of different publications, I take this privilege at the present time to express my views.

I do not propose to try to dispute any of the principles of the Babcock Test. Anyone with any knowledge of the specific gravity of the different contents of milk, know that when Dr. Babcock, of Wisconsin, applied the natural law of centrifugal force to milk through a machine built for that purpose, he gave to the world a means of quickly extracting butter-fat from milk; which had only been done before by the gravity system. And the same principle is applied to the cream separator, where centrifugal force is the sole agent. The Babcock Test is now used almost universally in the one hundred and eighty or more creameries in Ontario; also in the laboratories of our Dairy School, Agricultural Colleges, and by city milk inspectors when a simple and reliable test is needed to determine the butter-fat in milk.

Also the fact that it is a recognized agency in the Law Courts in conjunction with the lactometer, to convict a man of watering or skimming his milk, is sufficient proof to show that its principles have never been questioned by those understanding them.

Most of the letters written have been from a theoretical point of view, but I propose writing from a practical point of view; and the application of the Babcock Test to the cheese factories of today under average conditions.

I have made cheese for twenty five years; most of that time in three factories, amongst the largest in Eastern Ontario. During that time I have had all the ups and downs—good and bad luck, poor and good cheese—of the average cheesemaker. Before the days of pure culture starters, I have had claims on off-flavored cheese, with money earned by the sweat of my brow over hot vats—money that went back into the pockets of the patrons, which should have gone to buy clothes for my wife and children. There is no class of men in the world today outside of those who sell their muscle and brain to cheese companies and private owners of cheese factories, but what get greater recompense for their labors. Scarcely any young men are learning the business, and the demand for better yields and the competition between factories in paying prices per hundred, is driving the best men out of the business, and good men are becoming harder to get every year. The Government now proposes to burden us still further with the care of the Babcock Test—the responsibilities of taking the samples, cleaning and sterilizing of bottles, and keeping them under lock and key for a month at a time.

When the different speakers were trying to hypnotize the farmers at the Eastern Ontario Dairymen's Convention at Napanee, they told them the Government does the testing. All the expense you have is to buy the bottles and machines. No mention was made of the cheesemakers. They were apparently beneath their notice. But when the test goes into operation, the farmers will find that their largest item of expense will be paying the maker for his work in connection with it.

Along about fifteen or twenty years ago, quite a number of factories in Eastern Ontario adopted the method of pay for milk on fat basis, and the factory I was employed in was amongst the number. We, as cheesemakers received it with open arms, for, were we not told by its sponsors, that we would witness one of the greatest evolutions in the care of milk. No more sour milk goes, or had flavor, and the farmers were told the better care they gave their milk, the better it would test. By thoroughly cooling and stirring, and preventing any cream from appearing

on top, there was no limit scarcely to what their milk might test. In fact some poor fellows believed so implicitly in those statements that they would get up at night and stir their milk in case any cream would rise.

The results of the first few tests were a disappointed bunch, myself included. During the second year of test, which was voted in by a majority of votes, no one made any pretence at cooling milk, and I got the same old gassy, sour milk, in hot weather, that I got before. I took out samples for eleven years in two different factories, and I found that the test, as far as it applied to testing milk one month old, kept in a hot cheese factory, was nothing but a farce and a humbug. I became so disgusted with the results of the amount of work I had to do in connection with it, and the delusion under which the patrons lived, that I left the factory, hoping that I had seen the last of the test. We invariably found about one third of the samples every month, when testing every four weeks, to be so rancid, and decomposition set in to such an extent, that they could not be tested. The man employed to do the testing was a graduate of Kingston Dairy School and a first class man, but he always carried a copy of the former test, in a note-book for reference in case there were samples he could not test. And I want to tell you that in the months of June, July, and August, his book was called into use quite frequently. We had to go testing every two weeks at last and still we lost samples. I do not mean to imply that it is impossible to keep milk for a month. Perfectly sweet milk, made with proper strength of preservatives, especially at daylight Monday mornings, will not keep for a month (as the Government proposes to keep it); and some of it not even for two weeks. I have used double the quantity of preservative recommended on the package and the sample went bad before one month old.

The owner of the factory, the man employed to do the testing, and myself believed in the old proverb that "when ignorance is bliss, it is folly to be wise." Those patrons whose samples went bad never knew it, but they got the average test of the factory in most cases, and whether they were below it or over it we had no idea.

The fact that nearly all the employees of the Government in a Dairy capacity are speaking in its favor is no guarantee of its perfect application to cheese making. To be an employee of the Government, one must be obedient to its wishes, and speak as they wish you to speak. If you don't your services will be dispensed with.

What remains a mystery to me is, why in common sense this new act was not introduced before now. I have attended all the meetings of the Eastern Ontario Dairymen's Association for twenty years and I never heard a resolution proposed or discussed that would give a hint that the people wanted it or thought of it. It seems also a strange time for a Government to introduce so drastic an act putting more expense on the farmer, more work on the cheese makers, and giving employment to twenty or more new Government officials when the Empire is calling for more men, more cheese and greater land production; and the farmers and cheese makers are at their wits' ends to know where to get help to do even as well as they have done.

We were also told by one of the government speakers at Napanee, that the adoption of the test would never do away with the adulteration of milk. I cannot agree with this speaker on that point. There is a certain class of people in this world, and they are fairly well distributed around among the different cheese factories—who are never content to leave well-enough alone, but must be either adding to or taking away.

We had one of these in one factory that was being paid by test, and, on a visit to his home, I saw evidence of the cream separator being in use, and, on calling in the milk inspector, who made an investigation, found he had been making butter for his own use all summer and throwing the skim-milk back into the can; and when he was a very surprised man indeed when he found he had broken the law. His milk was testing as high as the average of the factory even after he took out the half of one per cent.

Marmalade
I made it with my same old recipe but I used

Lantic Sugar

On account of its Fine granulation it dissolves instantly making a clear jelly.

2 & 5 lb. cartons, 10, 20 & 100 lb. sacks



due to receiving milk with a high acidity. To my mind, the milk supply to cheese factories is no better today than it was twenty years ago. In sections where milk is drawn on wagons the milk sits on the stand by the roadside, and in 90 per cent of cases no attempt is made to cool it. If Mr. Publiflow or Mr. Zuleit doubt my words, I can prove them by taking them through the Napanee or Belleville section any time during July or August of this year.

I believe the cheese made today are .25 per cent better than twenty or twenty-five years ago, but this is due to pure cultures, better equipped factories, the thorough Dairy School training we receive, and the untiring efforts of Mr. Publiflow and his staff of instructors.

A good many factories east of Kingston pay by fat test, and I made a comparison with the yearly statements of some Belleville and Napanee factories with theirs and found that they took as much milk to make a pound of cheese as we did, and sometimes more. Also, that in most cases we were getting a higher price than they were for our cheese. One of those factories had the test in for twenty years and it took this year 11.30 milk for a pound of cheese for the season. Who can claim that the test encouraged the patrons to breed for butter-fat in that section?

What we want is more milk, better cooled in hot weather, and until we are assured of this there is no use of putting a premium on butter-fat to run into the whey tank. We all remember the old underground whey tanks, where the farmer elevated the whey into his can with a log pump and the pump left six inches of grease and whey in the bottom at all times. We used to skim butter-fat off dipper-fuls, those days, and hold it and rub the ends of cheese with it—butter-cream caps came into vogue. It also kept half of the neighborhood in soft soap. It furnished cow-cases and louse-destroyer for all the pigs and calves in the community. The whey tanks of today would show just the same evidence of butter-fat under the same conditions, but we elevate our whey now into upper tanks and the butter-fat is kept in solution through heat. Also the sanctioned law compels us to cleanse our tanks twice each month at least, so that the butter-fat has very little opportunity to show itself in any large amount.

As I said before, if the Government enforces the act and assures itself that all adulteration of milk is a thing of the past, it will be furnishing people with means to juggle milk to suit their own ends. There will be nothing to prevent a man from skimming a pail or two of milk, add the cream extracted to the balance and give the separated milk to a new calf he wishes to raise. This has actually taken place. Another man asked me, as he was going to have a sale, if I thought it would be any harm to add a little cream to his whole milk, as he wanted to have his cows test up well that summer. I told him I preferred cream to skim-milk, and as far as I know he practised what he proposed. At least he had a high test and sold his cows for a big price.

I want to say in conclusion that those instances are no fault of the test, but go to show the abuses and disadvantages it labors under, and which will prove in time that it is about as unreliable as the pooling system.

A DRY CANADA IS DESIRED

Kingston Presbytery to Petition Government to Prohibit Liquor Manufacture and Importation.

At Cooke's church, Kingston, the Kingston Presbytery unanimously adopted a resolution requesting the Dominion Government to prohibit the manufacture and importation of intoxicants in the Dominion. The motion which was moved by Rev. E. C. Currie, of Belleville, and seconded by Dr. McTavish, of Madoc, was as follows:

In view of the fact that several of the legislatures have passed measures prohibiting the retail sale of intoxicants, and inasmuch as a considerable inter-provincial trade in spirituous liquors is still being carried on, this presbytery respectfully requests the Dominion Parliament to enact a law prohibiting the manufacture and importation of intoxicants in the Dominion, and that a copy of this resolution be sent to the premier and to the press." The moderator and clerk were also authorized to sign in the name of the presbytery the petitions on this behalf being circulated by the Dominion Alliance.

A good deal of time was given to the reception and discussion of reports of standing committees. Dr. Gracey gave a very interesting report of the Home Mission fields and the recommendations of his committee regarding grants to such fields and to augment charges were agreed to. Among these were: \$200 to Amherst Island; \$350 to Demorestville; \$250 to Eldorado; \$350 to Foxboro; \$250 to Glenvale; \$100 to Roslin; \$240 to Sunbury; \$240 to Tamworth, and \$100 to Tweed, to be asked of the assembly's H. M. Board.

Rev. E. C. Currie, of John Street Church, Belleville, D. V. Sinclair and Dr. McTavish of Madoc were among the commissioners appointed to the General Assembly.

The next ordinary meeting of the Presbytery will be held at Madoc at 8 p.m. on the last Tuesday in June.

R. G. ROW AND PASSED AWAY

Well-Known Young Bellevillian Succumbed to Pneumonia.

(From Thursday's Daily)

Richard George Rowland, only son of Mr. and Mrs. Arthur Rowland, passed away this morning about six o'clock as the result of pneumonia. The news of his death was received with expressions of deep regret as the young man was well known and highly respected. Born in Belleville thirty-two years ago, he had always lived here. He learned the trade of machinist at the Walker Foundry. For several years he followed farming but this winter returned to his trade. He was an active member of the Royal Templars of Temperance and of Victoria Ave. Baptist Church. He leaves besides

When Tired and Nervous

If the end of the day finds you weary or irritable, with aching head and frayed nerves, you need something to tone and strengthen the system.

BEECHAM'S PILLS

are a remedy which quickly helps in restoring normal conditions. They act on the stomach, liver and bowels, and so renew the strength, and steady the nerves. A few doses of these world-famed family pills will

Bring Welcome Relief

Prepared only by Thomas Beecham, St. Helens, Lancashire, England. Sold everywhere in Canada and U. S. America. In boxes, 25 cents.

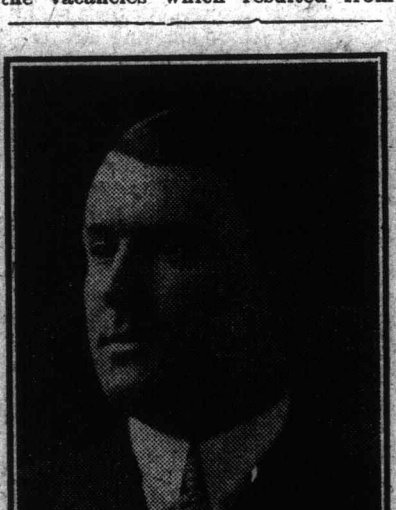
his parents, his widow and a son, Willie, who is between three and four years of age. Two sisters also mourn his loss—Misses Ella and Mabel Rowland.

The deepest sympathy is extended to the bereaved relatives.

W. E. BURKE NOW A DIRECTOR

Former Belleville Resident Received Appointment Yesterday

At the annual meeting of the Canada Steamship Lines, Limited, which was held at the head office, in Toronto yesterday morning, W. E. Burke, Assistant General Manager, a former resident of Belleville and F. S. Isard, General Comptroller, were elected to the Board of Directors. The election of these two officials of the company to the board will fill the vacancies which resulted from



W. E. BURKE

the appointment of Sir H. Montagu Allan to the London board and the resignation of Mr. Aemilius Jarvis of Toronto.

Mr. Burke's connection with the shipping business began in 1904, when he entered the service of the Richelieu & Ontario Navigation Co. A few years later he went with the Merchants Mutual Lines, of which Mr. J. W. Norcross was then President. In 1913, when the Merchants Mutual Lines, the Richelieu & Ontario Navigation Company and other inland lake lines were amalgamated with Mr. Norcross as Managing Director, the latter appointed his assistant to the post of Assistant Manager of the newly-formed Canada Steamship Lines.

TWO LOCAL BOYS JOIN THE NAVY

Herbert Hector and Percy Phillips Will Soon Go Overseas.

Herbert B. Hector, younger son of Sergt.-Major F. B. Hector, W. O., of this city, has enlisted in the British Navy. He is in Belleville on a visit and leaves tomorrow for Toronto, whence he will go, to Halifax and thence to Britain.

Sergeant-Major Hector has another son on active service, Sydney Frederick Hector, of the 155th Battalion. He is now in France.

Another Belleville boy to join His Majesty's Naval forces is Percy Phillips formerly employed at the Marchmont Home.

FOR BETTER LAW ENFORCEMENT AT MARMORA

Mr. Stokes of Tweed, Principal License Inspector for this district, was in town this week. It is reported that considerable liquor is being brought into the village and steps are being taken to see that the law is enforced. The penalties are very heavy for infractions of the Act.—The Herald.

TRENTON RAISED \$22,000.

Good Prospect of Patriotic Fund Yet Reaching \$30,000.

Trenton, March 8.—Citizens of Trenton in their "Victory Campaign" raised a fund of \$22,000 and there is a possibility that the total will yet reach \$30,000. The objective was \$20,000 and the Citizens' Committee is very grateful, and pleased with the result. Mr. W. Hyndman, the district organizer is given much credit for the success of the campaign.

MADOC BOY AMONG THE FALLEN

No. 219,742 E. Tumely, of Madoc, has been killed in action, according to today's casualty list. He was a member of the 39th Battalion. It is thought that he fell in the recent advance of the Canadians, when Ontario troops attacked the German trenches.



This is an invitation to everyone to come to our jewelry store. We want to show you our big stock of beautiful things; we want to show you the real quality in our goods; we want you to learn our reasonable prices.

When you come into our store we will welcome you and we know our fine jewelry and low prices will make you come again.

ANGUS McFEE
JEWELER MFG OPTICIAN
216 FRONT ST.

ROYAL PURPLE CALF MEAL

25 lb. Bags \$1.25
Best By Test—Guaranteed

OSTROM'S DRUG STORE
"FORMERLY WATER'S"

A Question of 'Balance.'

Is your feed bill an investment or an expense? Is your stock getting full food value for what you spend?

Tilson's Dairy Feed, Ground Wheat, Ruby Chop, Cotton Seed, Meal will help meet your requirements; giving you the best return at a minimum of expense.

W. D. HANLEY & CO.
Phone 812 339 Front St.
Dealers in live Poultry, Seeds, Butter, etc.

GREAT CLEARING SALE

The Finnegan Carriage & Wagon Co.
Belleville Ont.

<p>Phaetons Auto Seat Top Buggies Platform Spring Democrat Wagons Platform Spring Democrat Wagons Canby Top Democrat Wagons Steel Tubular axle Lumber Wagons Cheese Factory Wagons Royal Mail Wagons Grocer Wagons Coal Wagons Bolster Springs</p>	<p>Painting Repairing Upholstering all kinds of Automobiles Repaired Painted, and Upholstered, commercial Bodies for Ford Cars</p>
--	--

Willis
PIANO and PLAYER
Canada's Best
On Sale At E. J. Podd's

150 Front St. opp. Market Place Phone 182

1 second hand Willis Player.
6 second hand Pianos.
15 second hand Organs.

We have the largest stock of Pianos in the city.

Call and see them, and the prices are right to you at your own terms.

When Tired and Nervous

If the end of the day finds you weary or irritable, with aching head and frayed nerves, you need something to tone and strengthen the system.

BEECHAM'S PILLS

are a remedy which quickly helps in restoring normal conditions. They act on the stomach, liver and bowels, and so renew the strength, and steady the nerves. A few doses of these world-famed family pills will

Bring Welcome Relief

Prepared only by Thomas Beecham, St. Helens, Lancashire, England. Sold everywhere in Canada and U. S. America. In boxes, 25 cents.

EVIDENCE IRREGULAR

Case Enlarged 8 at Opening—M... penings.

All the evidence of irregularity at the... performed at the Ja... in Wednesday enlarged until ne... gument.

At the resump... Belleville Police... which John Bu... charged with vio... of the ballot and... to vote after he... Clarence Garlet... witness called. H... saw Mr. Wm. Co... self as an open... opportunity to... "I did". Witness... that the ballot... Coulter's sons, J... ter, were there... voting. No one a... poll. Witness w... the poll. To Mr... if they wanted... he would have... agents told him... it is a custom... poll.

Mr. A. E. Kl... agent for Mr... Money more. T... he testified, W... Wm. Coulter, o... the afternoon... known that he... quired to vote... did not ask for... asked him any... up to the table... whom he was... read the name... told the name... reported and the... Mr. Burley, E... Ernest Coulter... the time and... his father you... been present.

Peter and L... ed openly. Th... vote registers... Burley asked... vote for and... candidates... were P. Lave... McLean. All... voted, unless... hearing. The... while Peter... Alex. Weir... Mr. Burley... mark his bal... ley mark it... Nobody wa... thought.

Harry Ho... Mr. Burley... ing to take... ballot. He sa... vote. People... the vote... "I did not... at all. There... John Burley... and forward... he tried the... Witness... Shannons v... Cross exa... first time at... each of sec... parties dur... no right to... jection to t... Thos. Serst... smith walk... him a ballo... parment a... did not th... own ballot... too fast an... two, revee... ter read... Stokes. He... name. Wit... Coulter w... There at... one being... rest of aw... out of the... "I did... Others di... "In fact... thing their... "No... Samuel... of the pre... amined. F... ty-five m... Carleton... came in... He said... ley asked... ing... "Did y... ed for"... "Yes... "Were... ton all t... "Yes..."