

Remove Conditions Favorable to the Growth of Mould

To the Editor of FARMING:

In reply to yours of the 26th ult., I would say that we have not had much experience in the use of Formalin in preventing mould on cheese, but have no doubt if used in the way Mr. Barr recommends the results will be entirely satisfactory. We have been trying another plan which has given very satisfactory results, that is by removing the conditions (as far as possible) that are favorable to the growth of the mould. If you could do this entirely you would have no mould. The conditions that are most favorable to the growth of mould in curing-rooms are *darkness* and *dampness*. Remove the former by letting in the light. There should be at least 14 square feet of window glass to every 2,400 cubic feet of space in curing-room. Have the outside glass frosted on the inside to reflect the heat of the sun. If there are shutters that close down from the top of windows open them so that they will be at right angles from side of building, like an awning over window. White-wash on top to also reflect the heat of the sun and let the light in.

Remove the dampness by ventilation. There should be at least one ventilator, ten inches in diameter (with damper near the ceiling, so you could open and close as required) running from the ceiling of the curing room up four or five feet above the roof of building to every 7,000 cubic feet of space in curing-room.

We have been using an ice-box this season constructed on the plan recommended by Mr. A. T. Bell, of Tavistock, and it has given very satisfactory results. You can keep the temperature in a curing-room almost where you want it, and it will also dry the atmosphere in the room if, when using the ice-box, you would close the ventilators.

Two of our neighboring factories have put sub-earth ducts into their curing-rooms this season. One is reported to be giving satisfactory results in lowering the temperature of curing-room, but the cheese are moulding badly owing to the excessive moisture. The other is reported as not giving satisfactory results owing to defective construction.

In our opinion the quality of the cheese made during this season is superior to that made during the same time last season.

JOHN BRODIE.

Mapleton, Ont., July 31st, 1899.

Ventilation of Curing-rooms: Improvement in Quality

To the Editor of FARMING:

Your favor of July 26th is to hand, and, in reply, I would say that I have not had very much experience in the use of Formalin, but, from what experience I have had, and from what I can learn from others who have used it, I do not hesitate to recommend it to cheese-makers as a great help in preventing mould on cheese. It has been my experience that where curing-rooms are properly ventilated, there is very little trouble with mouldy cheese. In curing-rooms where the windows are high and shutters are provided for the outside, I would recommend opening one window on each side of the room and a little from the top. This will cause a free circulation of air and allow the hot air at the top of the room to escape, and will aid very materially in preventing mould on cheese.

There has been considerable improvement in a number of factories in the methods adopted for curing cheese, but there is still room for great improvement along that line.

None of the factories in my district have put in sub-earth ducts yet, but some are intending to do so. A great many factories are not favorably situated for sub-earth

ducts, not being high enough to be able to get proper drainage.

Quite a number of factories have put in ice-boxes, and the experience of the makers, as given to me, has been that if the boxes are all kept filled they will aid very materially in keeping the temperature down in a good curing-room, but if the room becomes heated it takes a long time to cool it and a large quantity of ice.

The quality of cheese made in this district this year is, in my opinion, superior to that of last year, the reasons for which are: The weather has been more favorable; there has been an abundant supply of rain and good pasturage. The nights have also been cool, which has aided a great deal in the production of a better quality of milk, and in preventing the cheese from becoming heated in the curing-room.

At most factories the salesmen are selling regularly, and the cheese are being shipped as soon as they are sufficiently cured. The quantity of cheese made in this district this year is not nearly as large as last year, owing to the high price of young cattle, the farmers keeping a large quantity of milk at home to feed calves.

I am experimenting with a new style of ice-box for cooling curing-rooms, concerning which I will write later on, if it will be of interest to you.

ARCHIBALD SMITH,
Cheese and Butter Instructor.

Harriston, Ont., July 31st, 1899.

Several Good Methods of Preparing Land for Wheat

To the Editor of FARMING:

Your letter re some information on fall wheat was forwarded to me at Guelph. I am working in the Experimental Department at the college now but am home on my holidays.

1. In answer to your first question. I might say that there are several very good methods of preparing land for fall wheat. I think plowing down clover sod and working up a fine seed bed on top is about the best. Of course, if a person is to have a summer-fallow I think the day of the bare summer-fallow is past. It is better to sow a green crop and plow it under and work the land on top.

Rye sown in the fall and turned under early in June, then a mixture of peas and buckwheat sown, make a good preparation for fall wheat. The peas and buckwheat should be plowed under a couple of weeks before time of seeding.

2. Haven't used any commercial fertilizer.

3. I consider the first week in September the best time for sowing wheat. If a person has much to put in it might be well to begin in August.

4. Dawson's Golden Chaff has given the best result on my father's farm. Early Genessee Giant has also given good results.

5. Our seed has just been purchased lately and haven't made a change since. I think by making a careful selection a person can raise their own seed to good advantage.

6. Regarding probable yield of wheat in this district. I am not prepared to say. I haven't been home long enough to make any enquiries, but some think it won't average 20 bushels per acre. All wheat in this district was badly winter-killed.

Wheat never looked better than it did last fall. Plenty of top; rather too much I guess.

Hope you will pardon the delay in answering your letter. The questions are answered in a short way and I hope they may be of some service to you.

A. C. WILSON.

Greenway, Ont., Aug. 8th, 1899.