

Cheese Department

Makers are invited to send contributions to this department, to ask questions and suggest subjects for discussion. Address: The Cheese Maker's Department.

An Encouraging Report from the Peterboro District

The dairy season has opened in Peterboro Co., Ont., with very bright prospects for a large make of cheese of an even higher standard than has been the cheese from this district in recent years. Dairy Instructor R. W. Ward, who called on Farm and Dairy last Saturday, reports that the supply of milk coming into the factories is much greater than was the case a year ago. Practically every factory is receiving more milk, while some factories report double the quantity of milk received over last year.

Mr. Ward stated that the boys were all getting things in very good shape for the season, they were cleaning things up and putting things right

factory right, set the milk right and there will be no doubt but that they will make more cheese than formerly, or in other words, there will be less loss of fat in the whey. And there is no reason why the boys should not make more cheese than formerly from a given quantity of milk. Patrons have made decided improvements in recent years. In fact, I believe the milk is now delivered in condition 100 per cent. better than was the case 10 years ago. Notwithstanding this fact, however, there is still much room for improvement on the part of many other patrons.

Cleaning Up the Factory

Paint is cheap. Its application on the vats, presses, the walls and ceilings in liberal doses will pay. So important is this that if the factory owner will not pay for the painting, it will pay the maker himself to put it on. Paint will remove the grime that a factory has after the operations of a season. It will give surroundings a fresh look, purify the surroundings and make it easier to keep

This mixture is excellent for cleaning windows, sinks, wash basins, and will save a lot of time and strength in any kind of cleaning. In cleaning cloths, put them in cold water, add enough of the compound to form a good suds, and let them come to a boil.

THE CURING ROOM.

The curing room needs special attention. After the making season closes cleaned up for the winter. Not so with the curing room. There are always cheese to be cured, which may remain in the curing room for several weeks after the making season is over. When they are shipping the curing room thoroughly, the boilers and means of heating water having been put in order for the spring, therefore, needs more attention usually than the make-room, though both will be the better of a good cleaning. The curing room, in addition to a cleaning, should be well disinfected and thoroughly aired.—J. W. W.

Pay By Test.—We have been paying for the milk as delivered at our cheese factory on the basis of the straight test for the last 15 years. The method of dividing has given good satisfaction. The patrons all think it is the fairest way since the man who takes the best care of his cows and feeds them well, gets all that is coming to him, which encourages him to keep on feeding them to the best possible advantage.—G. E. Johnson, Peterboro Co., Ont.

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Places Like This Are Accountable for Much "Out of Condition" Milk

The illustration shows a not uncommon stable yard through which cows must wade to the milking place. With such material on the flanks and udders of the cattle is any wonder that the milk comes to the factory in over-time or gassy condition? Many makers have herein a great opportunity to do a little "missionary" work in connection with patrons who send milk out of condition.

generally and that all indications were for a prosperous season. The factories that made why better last year will continue to manufacture the product.

IMPROVEMENTS BEING MADE.

Substantial improvements are reported in connection with some of the factories, notable among which are at Maple Leaf and at Villiers. A first-class floor has been installed in the make-room at the Maple Leaf factory. The make-room has also been enlarged. "Cave siding" (ship lath) has been put on the building and it is to be painted. The whey tanks have been overhauled and other needed improvements made at Villiers.

In this connection Mr. Ward states that the matter of registration affords considerable lever in demanding improved conditions. As it is now, the instructors can tell those responsible to fit up or otherwise they will be unable to gain their "papers." So far Mr. Ward says everything is running very smoothly. The boys all seem to be making a good effort to clean up and to comply with the law. He hopes that patrons will do likewise.

MAKE MORE CHEESE.

"I tell all the boys," said Mr. Ward, "that no matter how good the cheese was that they made last year, they can make better cheese and more cheese this year. They should all keep their curd knives in the very best condition, keep everything about the

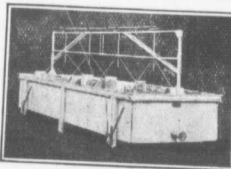
factory clean and in order during the season.

WHITEWASH.

A thorough cleaning up before the season begins is always in order and will help the work out wonderfully when the making has begun. If painting cannot be done, then whitewash should be practiced. In fact, there is no better way of purifying a building and making it sweet and clean than by a liberal application of lime. Formulas can be had for making whitewash often will not rub off. Whitewash often will serve the purpose as well as paint, though paint will give things a newer and better appearance. Carbolic acid in the proportion of four ounces to one gallon of whitewash will make it more effective in destroying germ life and in purifying the atmosphere.

A GOOD RECIPE.

Here is a good recipe for cleaning up utensils and other things that need a good scouring. It will be useful to keep on hand during the season: Shave five cakes of good hard soap into just enough boiling water to dissolve them nicely. Stir constantly until the soap is dissolved, then add two tablespoonfuls of powdered borax and a scant teaspoon of kerosene. Remove the mixture from the stove before adding the kerosene. Stir it well, then pour into a covered jar and use whenever anything dirty, either cloth, tinware, woodwork or iron utensils are to be cleaned.

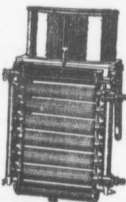


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