

## Cheese Department

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

### No "Filled" Cheese

In a report on the cheese industry of Canada based on the examination of 237 samples collected by officials of the Inland Revenue Department throughout Canada, it is stated that two samples of skim milk cheese were found, which would indicate that the sale of this product is relatively unimportant in Canada. In comment on this fact, the Dominion analyst considers this a very satisfactory state of affairs, since the demand for cheap and inferior articles of food is usually an indication of poverty on the part of consumers. Examination was also made for fats other than butter fat, but no foreign fat was found in any of them, which is pretty conclusive evidence that the so-called "filled" cheese is not known in Canada.

### Meetings in Western Ontario

Frank Hens, Chief Dairy Instructor.

Some 110 annual cheese factory and creamery meetings have been attended by speakers since January last, usually by one of the Dairy Instructors or the Chief Instructor. These meetings have been exceptionally well attended by the patrons and a lively interest shown in the dairy subjects discussed. This is a good work and reaches many patrons who do not attend other meetings. The care of milk, pasteurizing, whey, soiling crops, were the chief topics of discussion. The system of pasteurizing whey so widely discussed during the past year has taken a strong hold on the patrons of cheese factories in Western Ontario, and a large percentage of the factories will try the system this season. Such good results were obtained by the factories who did this work last year showing the increased feeding value of the whey, and numerous other advantages that the system will no doubt be almost universally adopted. At nearly every meeting the patrons freely expressed themselves as quite willing to pay their share of the small cost in supplying fuel to furnish the steam for pasteurizing. Further investigations will be made by the Instructors this year regarding the good results of pasteurizing whey.

Sixteen district meetings were held during February covering most of Western Ontario, at these district meetings the experiments on the "care of milk" made last year by the Dairy Commissioner's staff were discussed, also the work of cow testing associations. These meetings were well attended and much good should result.

The Dairywomen's Association of Western Ontario will conduct a Dairy Herd Competition this year along similar lines as last. Definite announcement will be made shortly. It

is believed that this competition has resulted in stimulating production of milk and encouraging the patrons to greater efforts and showing producers where a greater profit can be made by keeping cows of a large milking capacity. There is a wide field for profit along this line, since there is no reason why every patron should not apply business methods to milk production and endeavor to select and breed animals which will give large profits at the milk pail over and above the cost of food.

### Turnip Cheese

The patrons of the Shearer cheese factory, Peterboro County, Ontario, took a decided stand recently at their annual meeting, when they adopted a resolution to the effect that any patron of the factory who fed turnips or rape to his cattle during the next factory season, should not be allowed to send his milk to the factory.

The question was brought up for discussion by Mr. Edgar Wood, who moved that any patron of the factory who fed turnips or rape to his cows between the first of May and the first of November, 1909, should be fined \$25. Mr. Wood pointed out that unless the management of the factory took a decided stand, some of the patrons would be sure to feed turnips or rape to their cows, with the result that the reputation of the factory for manufacturing good cheese would be injured.

Mr. G. A. Gillespie, of Peterboro, a cheese buyer, informed the patrons that at one time he had an open order to purchase all the cheese from a certain factory, and that the price he was to pay for the cheese had not been stipulated. This had enabled him, at times, to pay a ¼ of a cent a pound more than the regular market price, for the cheese of this factory. The cheese always went through to the consumer in good shape. One fall, however, he noticed a slight

turnip flavor on the cheese. It was so slight, he decided to accept the cheese. They were passed by the buyers at Montreal, but when they got to Great Britain the firm that had been handling the cheese of this factory, sent word cancelling their open order for this factory's cheese. This meant a serious loss to the factory and was due to the fact that only one or two patrons had fed some turnips to their cows. During most of 1908, the cheese of Shearer factory, Mr. Gillespie said, had been of high grade, but in the fall he had got a lot of 22 cheese that were very turnipy. This cheese had gone to Montreal as Shearer factory cheese, and no person could tell the effect that they would have upon the reputation of the factory.

The cheese maker, Mr. James Hogan, stated that the buyers who had bought some turnip cheese from Shearer factory in the fall of 1907 had had so much trouble in disposing of them, he was not willing to buy any more Shearer factory cheese in the fall of 1908.

It was pointed out that the factory did not have the power to fine patrons who sent turnip milk to the factory. One patron said that he intended to feed turnips to his cows in the fall, and, if necessary, he would send his milk to another factory. This, however, did not prevent the patrons adopting, almost unanimously, the resolution which has already been mentioned. This resolution was moved by Mr. William Devlin, and seconded by Mr. John Topic. After Instructor Ward stated that if turnip feeding is persisted in it will have a demoralizing effect on the consumption of cheese.

At a recent cheese show in Denmark cheese made from pasteurized and unpasteurized cheese were on exhibition. There was little difference in original quality of the two kinds. The pas-

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teurized cheese had a cleaner flavor than the average, but no cleaner than the best unpasteurized cheese. The making of cheese from pasteurized milk does not, however, appear to make much headway in Denmark.

I would not like to be without Farm and Dairy.—C. M. McGregor, Hastings Co., Ont.

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There is no doubt about the value of Herbageum. Horses stand the spring work better if they have it regularly. It makes skin milk equal to new milk for calves, and calves getting it regularly never get sick. It is a great help to chickens and turkeys. Its regular use with them prevents disease. Herbageum contains no drugs or dope, and therefore there is no reaction. It simply supplies the parts of a good pasture which are not in the dry feed. It is not expensive. There are 256 feeds in a 50 cent package. That is five feeds for one cent.

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## AUCTION SALE

OF VALUABLE CREAMERY PLANT Under instructions from the creditors of the Dauphin Creamery and Produce Company, Limited, the lands, buildings and plant of the said company, situate in the Town of Dauphin, in the Province of Manitoba, on the following premises: Lots 19 and 20, in Block 1, as shown on a duly registered plan, No. 245, of the Town of Dauphin, will be offered for sale by public auction, at the KING'S HOTEL, at DAUPHIN, on Monday, Saturday, the 24th day of April, 1909, at the hour of 3 o'clock in the afternoon, by Mr. S. A. McLean, Auctioneer.

The Assignee is informed that there is in the creamery on the above premises a complete butter plant, and also a complete set of machinery for pasteurizing milk.

The property will be offered for sale en bloc or in separate parcels as may be further directed by the creditors.

Terms of sale, one third cash, one third in three months, and balance in six months.

The property will be sold subject to a reserve bid. Further particulars will be made known at the time of sale, or may be had from

R. C. SPARLING, Assignee, or Messrs. Harvey, Edwards & Bowman, (His Solicitors), Dauphin, Manitoba.

## FENCE TALK No. 5

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