

Creamery Department

Butter Makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Cheese and Butter at Toronto

The feature of the dairy products exhibit at the Canadian National Exhibition this year was the display of butter and the features of the butter display was the uniformly high quality of the dairy butter shown. The exhibit was without doubt, one of the best displays of butter ever seen at Toronto. There were entries from Ontario, Quebec and the Maritime provinces though all the prizes went to the two first named, Quebec claiming the trophy for the second time. The general quality of the creamery butter was fair. It could not be classed as very bad nor as first class. There seemed to be something in the flavor of a good many lots that was hard to describe, so Judge Geo. H. Barr, of Ottawa, said, just enough wrong with it to prevent it securing the top figure in flavor. A more serious defect was the broken finish on much of the butter in boxes. When the parchment paper was pulled off, a mark, as if made with a knife, was shown across the butter, some of it adhering to the paper, leaving an unsightly appearance. Some excellent butter was scored low because of the carelessness in packing. Butter with only one thickness of paper lost on finish. In the awards, for the most part, the whole milk creameries, or those who pasteurize gathered cream were at the top.

Mr. Barr stated that the dairy butter was the best of its kind he had ever examined. The average score was higher than the creamery butter. The top score in creamery was only 1/2 of a point above the best dairy. It was, therefore, a close shave for the trophy. Creamery men will have to look to their laurels another year or the farm dairy will be at the top.

The cheese display was judged by J. B. Muir, Ingersoll and F. H. Bissell, Belleville. There was about the usual quantity out. The quality was of a high order, and superior to last year, so said Mr. Muir, who officiated at last year's exhibition. The cheese was close cutting with no ad flav-

ors, and neat and attractive in appearance. The exhibits from Wisconsin made the contest more interesting. The cheese from that state was very fine in flavor and would have stood at the top only it showed openness. A second and a fourth prize went out of Canada, not a bad showing in the centre of the cheese industry of this continent. There was no trophy in the cheese section this year.

Dairy Exhibits at Sherbrooke

The dairy building at the Sherbrooke, Que., Exhibition was always one of interest. The cream separator men seldom fail to draw a crowd, but the buzzing of the separators and the wagging tongues of the agents was almost too much for your correspondent. Most of the old line machines were on exhibition—Sharpless, De Laval, Empire, etc., but the one that interested me most was that of the new Danish firm lately established in Montreal, Burmenster & Woin of Copenhagen. Their separator is made much on the same style as the De Laval only has a self balancing bowl. Their exhibit of "Perfekt" milk pails, into which no particle of dust can enter when milking, as the milk is strained as it is milked through two ply of a mesh strainer with sterilized cotton between was the subject of much attention. The pail proper, has no seams as is the case of their assortment of milk cans and churns for transporting milk, all made from one piece, steel, without seam or crevice, and rust proof, just such a can as our city authorities are wanting to transport milk. The cans are also self locking.

We noticed also, the centrifugal churn, extracting the butter by centrifugal force instead of by agitation. Here also, were object lessons in butter-making given daily, which never failed to interest, and many were the amusing comments heard because the expert did not make the butter as "mother used to make it."

The exhibit of dairy products was large owing to doubt to the magnificent prizes offered by the Eastern Townships bank officials, who give annually about \$600 in prizes here and at a few county fairs. The butter exhibit was magnificent, the entries in all the classes numerous. The Eastern Townships justly boasts of its fine butter product. There were a number of fine lots of cheese—W.S.

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As a rule there is more moisture incorporated in butter in summer time than in winter, as butter has a lower melting point at that period.

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 Makers' Department.

Making September and Later Fall Cheese

Frank Herna, Chief Dairy Instructor for Western Ontario

During July and August the weather has been extremely warm, and many cheeses have depreciated in value by being heated in curing rooms, the temperature of which has often gone up to 80 degrees, and sometimes higher. It is almost impossible to have finest cheese, no matter how well they are made, and subject them to such high temperatures in curing. It is discouraging to enter a curing room and find cheese well made and nicely finished, and see them almost ruined in body and texture by intense heat, when a few hundred dollars properly spent by the patrons, would provide a cool curing room.

If the patrons would co-operate by each paying a share of the cost, the small amount would never be felt by them, and they would get the benefit many times over in yield of cheese, and in quality. Now is the time for patrons of factories to consider this matter and be prepared to take some action before next season. We are pleased to report that more factories

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