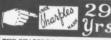
come a recognized factor in all of the more important cheese factories in Eastern Ontario. While there is considerable work connected with making whey butter, and while it is doubtful whether or not it would be profitable for small factories to put in a whey butter plant, the larger factories esbutter plant, the larger factories especially those that already have a butter equipment, have proved to their satisfaction that the manufacture of whey butter is a profitable

The Central Smith Cheese Factor is daily turning out approximately 25 lbs. of whey butter, which product is obtained from about 2,000 lbs. of whey—the by-product from manufacturing cheese from 13,000 lbs. of milk, which is approximately the daily run of this factory. The whey butter is of this factory. The whey butter is put up in a very neat attractive package. It is branded "Finest But-

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This picture shows the extreme simplicity. In the picture shows the extreme simplicity of the sanitary Shap-lightness and durability of the sanitary Shap-lightness and the shape should be shaped to the shape shaped the shaped shaped





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Secretary ST. MARYS CREAMERY CO. ST. MARYS

Cheese Department

Makers are invited to send contributions to find the company's containing to chams, and supports on matters to relating to chams, and we contributions to making with the company's said Mr. A. H. Campbell, manager factory, "so we sell it for making the whey butter in Eastern Ontario Factories and the company gets the rest. Whey Butter in Eastern Ontario Factories and the company gets the rest. Whey butter in manufacturing has become a recognized factor in all of the company and the company gets the rest. Whey butter is making say about eight cheese only per day. In our factory the butter is company and the compan ter machinery was already installed so there was no additional expense so there was no additional expense for machinery in order to manufac-ture whey butter."

The skimmed whey from the fac-tory is purchased by the farmers, or

sold to whoever desires to buy it, for 8 cents a barrel or 50 cents a standard (3,000 bs.), The Central Smith Fac-tory makes the cheese for its patrons for 1½ cents a pound and the Com-pany gets the whey. (3,000 lbs.).

More for Our Work

Ed. Farm and Dairy .- In regard to Nimmo's article on the Cheese ers' wages in Farm and Dairy, Makers' Makers' wages in Farm and Dairy, June 10th, it seems to me that cheese makers should not have to make for less than \$1.00 per 100 lbs. of cheese where he gets less than 500 standards

Wages are high for hired help, and Wages are high for hired help, and living is also expensive, we should make some move to secure more for our work. A union might he all right if it were properly managed. I am getting 92½ cents per 100 pounds of cheese for making and have had nothing out of the business yet.—Chas. Calder, Peterboro, Ont.

Care of Milk in Summer

For all who find it a difficult task to properly care for milk during the summer months, a press bulletin is-sued by the Oklahoma Experiment Station offers many valuable sugges-tions. After pointing out the changes which take tions. After pointing out the changes which take place under unfavorable circumstances in the composition of milk, the bulletin proceeds: It is impossible, in practical dairy work, entirely to prevent bacteria from falling

tirely to prevent bacteria from falling into the milk, but if the following suggestions are heeded the number gaining entrance and their rate of development will be greatly lessened; 1. Bo not feed dry hay or fodder at milking time, and to prevent dust from rising from the floor use the sprinkling can, for dust means bacteria

Do not brush the cow just before or at the time of milking, for the dead skin and hairs carrying thous-

dead skin and nairs carrying thousands of bacteria, will be loosened teady to drop into the pail.

3. Do not permit the cow to switch her tail over the milk pail, or she is certain to throw hundreds of pacteria into the milk at every flip.

4. Do not soak the test.

4. Do not soak the teats or udder with milk or water so that drops fall into the pail, but moisten with a cloth for a moist surface does not readily permit bacteria to leave it.

5. Do not regard milking as a dirty task and wear old and filthy clothes, for the handling of food for human beings should be made a cleanly task 6. Do not wash pails and cans with cold water, but scald with boiling water and steam; and by all means

avoid rinsing with cold water just be-fore milking, for a few drops of water usually contain several thousand bac-Do not wait to finish milking be-

7. Do not wait to finish milking be-fore beginning the cooling of the milk, but set the can in a tub of cold water so that each cow's milk will be cooled immediately after milking; for a high temperature causes bacteria to multi-ply very rapidly.

8. Do not fail to thoroughly clean and seald the parts of the separator each time it is used, for bacteria thrives in the separator slime.

Referring to some methods in con mon use for the preservation of milk we find the bulletin taking this ground: The heating of milk to destroy bacteria or the use of a pres-ervative to prevent their growth has been resorted to, but neither of these take the place of cleanline take the place of cleanliness. The first injures the quality of the milk, the second makes it dangerous to health, and is prevented by law, it is thought that there may be a case of tuberculosis in the herd, or that it is possible for the typhoid germ to get into the milk heating may be to get into the milk, heating may be resorted to as a safeguard. To render resorted to as a sateguard. To render milk safe from these bacterial diseases it should be heated to a temperature of 165 F. for a period of 15 minutes. Milk obtained from tested herds under the proper sanitary conditions will, if kept at as low a temperature as possible, seldom need to be pasteurized It is as true here as anywhere that "An ounce of prevention is worth a pound of cure."

Dairy Notes

The time is at hand when the cheesemaker should be on the look-out for over-ripe milk and instruct his patrons to take exceptionally good care of the milk so as not to get caught by "high acid" cheese when the warm weather comes on.

Low or flat flavors may be due to not ripening the milk enough before setting; not allowing enough acid on the curd in the whey; not developing the curd in the wney; not developing sufficient dry acid on curd before or after milking, or when cheese is too fresh and the flavor not yet developed.

High acid body is caused by the development of too much acid during the cheese making process, especially before the whey is removed, by not before the whey is removed, by note firming the curd enough in the whey when the acidity has developed and the use of too large amounts of starter

Bitter flavor may be caused by using rusty milk cans and other uten-sils; by old starters that have developed too much acid; by the delivery of milk in cans which have been used for this in cass which have been used for transporting sour whey taken from the dirty cheese factory tanks; by using too little salt in the curd and by keeping milk for several days at a low temperature before delivery to

Tough and curdy body is mostly due tough and curry bouy is mosay due to getting the curd too firm while in the whey and then not mellowing it down before or after milking. When the cheese is curdy and not broken at the time of scoring, it may be due to the method of making rather than of curing. Firm bodied cheese, someof curing. Firm bodied cheese, some-times made for southern markets, is cheese made for retail trade at home

cneese made for real trade at home.
Old cheeke holds at fairly high
prices, 66s, to 67s., for colored and
64s. to 65s. for white, writes P. B.
McNamara, Liverpool, Trade Commissioner in the Weekly Report of
Trade and Commerce: the approach
of new has not awakened their sale.
As the apring is late prospects will of new has not awakened their sale. As the spring; is late prospects will be firm for this month. Buyers are hopeful about a better season with Canada, and they look for lower prices. The market is hopeful that Canada can ship butter this year and re-assert her position in the market.

The scason is at hand when "pin holes" are likely to appear in cheese. Cheesemakers should carefully inspected each can of milk at the intake peet each can be considered to the control of the milk immediately after milking to 60 deg. F. or lower. The milk should deg. F. or lower. milk immediately after milking to 60
deg. F. or lower. The milk should
also be kept in a place where there is
plenty of fresh air. The maker should
also keep his factory and utensils
clean. The why tank needs special
attention. Where the keesemaker
keeps his factory clean, he is in a po-

sition to insist upon his patrons de-livering pure milk.

In handling gassy milk it is advisable to use at least one per cent. of good starter and ripen the milk to such a point that it will take about two hours from setting to dipping and at that time at that time have one-eighth incl acid on the curd. Acid develops slow-ly in dry or gassy curd and it is therefore important not to get the curd too firm in order to develop the acid fast enough to keep ahead of the pin holes. Mat the curd till the pin holes are well flattened out, then use a knife mill, stir and air the curd well and hold it until it becomes solid.

I have received from Mr. A. A. Colwill, of Newcastle, Ont., a Tamworth pig together with pedigree as a premium for securing seven new subscriptions to Farm and Dairy. I am very much pleased with it. It is doing very well and promises to nake a good animal.—Alex. Johnston, Brant Co., Ont.

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