

ties. The conditions are summarized under four headings, as follows: Those relating to the construction of the factory and to that of the curing-room in particular; those relating to the ventilation of these rooms, to their cooling in summer and their warming in the spring and fall; those which concern the general laying out of the factory; and those relating to the manufacturing and to other questions.

The principal point emphasized in the first of these conditions is the location and size of the curing-room, which should be on the ground floor. The outside walls should have a double lining of boards and two layers of felt or building paper. Over the double inner lining of rough boards, one layer of felt paper should be first applied, and, on the paper, strips two inches wide and one inch thick should be nailed. On this is nailed another thickness of lumber, then two layers of paper breaking joints, and last, a double thickness of planed, tongued and grooved boards. This mode of construction will be required as well in the case of the inner walls separating the curing from the working and other rooms in the factory as well as in that of the outer walls. Special instructions are given regarding the ceiling and floor, the latter of which must be waterproof. In the construction of the curing-room no strong-smelling wood should be used.

In regard to ventilation, cooling, heating, etc. every curing-room must have a special ventilator, a description of which is given. Each room must be provided with a cooling apparatus. The plans advised are the placing at one or several points of the room, cylinders of galvanized iron which are filled with ice or a mixture of ice and salt, or the placing of these cylinders at the bottom of the ventilator shaft. Detailed description of these plans are given. In heating, if a stove is used a screen should be provided around it for distributing the heat. Where practicable it is recommended to heat the room by steam pipes fed from the boiler. For increasing the degree of humidity, there should be a steam pipe in the curing room, the end of which should be flush with the inside surface of the wall and have a small valve. In dry weather this valve should be slightly opened so as to diffuse the necessary humidity.

The conditions imposed in the construction of the factory necessitate building on high land where the drainage is good and the drainage of the factory perfect, so that all drainage waters can be carried off in an underground drain with a sufficient slope to prevent their stagnation, and altogether the plant should be sufficiently good to permit of the manufacture of first class cheese.

In regard to the manufacture and other points to obtain a subsidy it is necessary: (1) That the factory should, if possible, belong to a syndicate if there be one in the region where it is situated. If there be none, the person in charge of the factory shall submit to its being inspected whenever the Government requires; (2) It shall bind itself not to ship any cheese which has been less than a fortnight in the curing-room; (3) The manufacturer shall bind himself to wash out the whey vat every day; (4) He shall keep a record of the temperature on blank forms to be supplied him by the Department of Agriculture; (5) The water used shall be as pure as possible.

A New Dairy Season Entered Upon

The first of May witnessed the beginning of a new season in connection with the Canadian dairy trade. The season dates from the first of May, as it takes all the time from the close of the factories in the fall to that period to dispose of the previous season's make. The season just closed has been a favorable one, everything considered, for dairymen. Prices for butter and cheese have been well maintained, especially during the latter part of the season.

During the year a marked advance was made in the exports of creamery butter, and we may safely conclude that this important branch of our trade has been placed upon such a footing that, if the quality of the product is maintained and regular weekly shipments made, it is destined to grow almost in spite of itself. The value of our butter exports for the season amounts to considerably over \$4,000,000. The decrease in the cheese exports of 230,000 boxes has been a blessing in disguise, and has served to strengthen the market very much and to clear the coast for the new goods, which will begin to arrive in Great Britain very shortly. As we have frequently pointed out, any marked increase in the cheese output of any one season brings with it a corresponding sluggishness in the market and a surplus of supplies that mean low prices. For this reason these seasons of short makes are like oases in the desert in connection with the cheese trade, and are necessary, in order to maintain an equilibrium in prices and not overstock the market.

While great good may be obtained by examining the past and noting our successes and failures, the duty of the hour in connection with the season upon which we have entered as it applies to the manufacturer, the patron, the cheese and butter-maker, and everyone connected with the industry, is to look forward and endeavor to make the quality of Canadian butter and cheese much superior to what it has been in the past. This can be done if the manufacturer or company will put the buildings in shape to make and cure the product properly; if the patron will make a determined effort to supply only good pure milk, and if the maker will bring his best skill and intelligence into play in turning out a first-class quality of cheese and butter.

In this issue we devote considerable space to dairy matters, and have provided several articles upon the curing and making of cheese. The articles upon "Handling Gassy Curds" and "Curing Cheese" were read at the Cheese and Butter-Makers' Convention last February, and were prepared by practical men with a wide experience in some of our very best cheese factories. In regard to the former one there may be other methods of operating with bad flavored milk, and we would be glad to have the views of makers for publication. The means adopted to improve the curing rooms of Quebec should be of interest to dairymen in this province. While they may not be in favor of the bonusing system, yet the fact remains that there must be a vast improvement in the methods of curing cheese in many of our factories if this province wishes to maintain its place as the banner cheese district of the Dominion.

Curing Cheese

By W. A. Edgar.

In spring we want a fast curing cheese for quick shipment. To get this keep the temperature of the curing room as near as possible at about 70 Fahr. Turn the cheese at least twice a day, morning and evening; this is important, as it materially aids the process of curing.

In summer have the temperature of the curing as near as possible at 70 degrees Fahr. Turn the cheese at least once a day, and do all that is in your power to keep the temperature as regular as possible. Have all the light possible, during the process of curing, to guard against mould on cheese, and have the temperature as even as possible. Keep the curing room with about 60 degrees of moisture, or as indicated on the hydrometer at between normal and moist.

Have some ice ready for your curing room for the hot weather, or a sub-earth duct for the purpose of regulating the temperature. As there are the most difficulties to contend with in regard to curing we must avail ourselves of every possible convenience to meet those difficulties. We want a curing room with a good high ceiling. I have an