

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: The Cheese Maker's Department.

Favors Certificates

T. J. Ellis, Dairy Instructor Dundas Co., Ont.

One would need to have a more fertile imagination than I have to suggest anything that would be an improvement to the legislation passed by the Ontario government, a year ago, which



T. J. Ellis

This step, taken by the government, will eventually prove to be a great uplift to the dairy industry.

The class of men, who will follow the occupation of cheese making, hereafter, soon will be of a higher type. None but the most intelligent men will enter into the profession on account of the high standard of qualification set before them. This will be a great factor in the way of raising the standard of quality for cheese in Ontario. Even if we do get the milk delivered to the factories in good condition without a fully qualified and competent maker, the desired results cannot be obtained in the make and quality of cheese.

It is also fair to grant permits to any makers who can obtain recommendations from their instructors, even though they may not have the dairy school training. There are a goodly number of makers who are a credit to the dairy industry, who are a credit to first-class workmen and good factory managers who have not been to a dairy school. If these permits were not granted, it would be the means of casting aside many of these good men who could not obtain a certificate had they to resort to a college training. Moreover, there would not be enough makers holding school diplomas to supply the demands of factories for next season. Notwithstanding this, I think that great care should be taken to grant no permits should be granted to prospective makers, unless they are fully deserving of the same, and have power themselves to be competent men.

ATTITUDE OF MAKERS.

The makers in this section are in sympathy with the action they seem to be anxious to have the standard of qualification raised and that no man factory unless he is competent in every respect.

When the cheese factories of Ontario are all manned with makers of this type, the standard of quality of our cheese will be greatly improved, in so far as skill in make is concerned.

Educating the Patron

W. A. Rothwell, Oxford Co., Ont. To induce the patrons to take better care of their milk and get them interested in the factory is quite a problem but it can be solved.

I have always avoided sending milk back if possible, without first sending the patron word or going to see him. We hear a lot about visiting the patrons on their own farms. I have

found that it is very hard for the maker to get away from his work long enough to visit a customer. In extreme cases, I do visit my patrons. I always send a note at the first symptom of the milk being wrong and then watch results. Most patrons will respond if you do use harsh measures as such measures should only be used when gentler ones have failed.

Old patrons have nearly all installed cooling tanks and cool their milk with well water. As a result, we have received first class milk through the entire summer and hot spell. At the beginning of the hot weather, I sent a circular to all my patrons, warning them of the hot weather to come, and asking for their hearty co-operation in producing a good product.

I have found that one of the best ways to get our patrons to take an interest is to have them visit the factory. We always keep our end of the business in good shape and I show them through the factory myself and explain everything to them, take them into my confidence and they are then more ready to help me by producing better milk. One of our patrons sent in recently 1,750 lbs. of milk in first-class shape, and part of it had been kept from Saturday night until Monday morning.

To Make Prize Cheese

G. Donnelly, Middlesex Co., Ont.

I have had eight years experience in cheese making, working in three different factories in Union, Sparta and North Street. The latter one I now own. I started in the first factory



An Attractive Cheese Factory in Prince Edward Co., Ont.

The cheese factory illustrated is located in Elmbrook, Prince Edward Co., Ont. It was built at a cost of \$4,000 in 1904 by H. E. Whattam, who is now instructor for the county, and Mr. E. Benson. In 1909 a stock company was formed, all the work being done by machinery. The arrangements in this factory are up to date, the work being done by machinery. Although no ice is used in the season. The present maker is E. S. Carter.

mentioned with my father, who has been making cheese for 30 years. The first season I worked in the factory, I was made 84 tons of cheese and the next year we made 104 tons. This work was all done by hand, as there were no agitators or steam mill. When I was 16 years old, I got the Sparta factory and was there for two years, making 70 tons of cheese each year. My cheese has frequently won first place at leading dairy shows.

A point of great importance in the making of prize winning cheese is to do everything in the neatest and cleanest way possible. We had fairly good milk, clean and sweet, set in as many months, taking 25 pounds of Hansen's rennet, and 30 minutes from setting until cooking temperature was reached, was one hour and 30 minutes. At the end of that time I take out the paddles and finish stirring with a common hay rake until ready to dip, which is generally from three to three and one quarter hours from setting time. I do not stir the curd hard at any time, taking care to keep it in uniform shape.

All our prize cheese was dipped at .155 or about one-sixteenth of an inch on the hot iron. One of the main points in cheese making is to dip with as little acid as possible. We have not given more than .16 acid

all summer and find it gives us good satisfaction. Our acidometer was always correct. We stir our curd dry five layers deep and turn every 20 minutes until milling, which is done about three hours after dipping. At this time it shows seven per cent. of acid, or about one inch on the hot iron. At about two hours after milling, the curds are generally ready to acid. I use two and one half pounds of salt to 1,000 lbs. of milk and press all curing room but I have no cool curing room but I know they are a great benefit to all who have them. We do not pasteurize the whey, but from what I have learned about it, I believe it should be done at all factories. We should likely pasteurize it next year.

High Prices For Quebec Cheese

W. R. Leroux, Montreal, P.Q.

The method of selling cheese adopted by the Co-operative Society of Quebec, whereby the cheese is graded by the Government official and sold according to quality, subject to no further deduction in price after the first sale, is proving a success. The fact that the cheese sold through this organization is of superior quality is manifested by the high price paid for them at the public auctions, which are held at Montreal each Thursday afternoon at 4.30 o'clock. This hour has been selected as the most suitable, as the reports from the various country markets which meet on that day are in by that time and the trend of the

Dairy Instructor, W. W. Dool, of Ottawa has arranged to have sample copies of Farm and Dairy sent free for two or three weeks to those cheesemakers in his district not already taking it. Farm and Dairy being the only dairy paper in Canada. Instructor Dool believes that the makers in the paper, through the makers, also, the patrons are reached.

I appreciate the many good things that are in that local agricultural paper, Farm and Dairy.—Lach. Munn, Dewdney, B. C.

Look Him Right In The Eye

Two sorts of agents claim that disk filled or other complicated, hard to wash, out-of-date cream separators are modern and easy to use, don't, because he wants to sell you that kind of machine. Look that fellow right in the eye—tell him you do know better, and that began the end of the matter. The other sort of agent is simply mistaken, he does not know the facts. Tell him to look at a

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Tell him it has neither disks nor other contraptions, yet produces twice the skimming force, cleans the milk as clean as water, saves several times easier than common separators. Wears a lifetime.

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