

Cheese Department

Readers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion. Address letters to The Cheese Magazine Department, 100 West 42nd Street, New York, N. Y.

Cover the Milk Cans

J. N. Hastings Co., Ont.
Our cheese maker at one time advised us to leave our milk cans open the air during the night. All of us followed his advice promptly and the covers off, thinking that by letting the animal heat out we would improve the quality of the milk. We have now found several reasons for covering the cans tightly at night. One of the reasons that particularly appeals to us is that on a warm night the water content of the milk evaporates.

used to catch the flies and not poison—if this is used there will be dead flies dropping into everything. The drains are flushed with water and diluted sulphuric acid after it has been used in testing. The whey tank is kept clean. Cleanliness of the factory and all the surroundings is the idea.

The Babcock Test "of Age"

Twenty-two years ago last July, the Babcock milk test was given to the world. It was given by a man who had no selfish interests at heart. It was developed for the farmers of the country, and was not the product of a scheming brain. Dr. Stephen Moulton Babcock, the inventor, was at the time the chemist at the experiment station of the University of Wisconsin.

He realized the great need of a test

The Great Gurney "MARION OF THE GLEN" and New Tain Cakes.



Owned by Mr. H. A. C. Taylor, noted capitalist, New York and Newport.

Tubular used exclusively on Mr. Taylor's farm.

What You SEE You KNOW



That is why we show you these two pans. We want you to SEE and KNOW the difference between the World's Best Cream Separator and less modern machines.

The full pan contains the disks taken from one of the thousands of separators which have been replaced by Tubulars. They are a woman and try her patience; they rust, wear loose, eventually give cream a metallic or disky flavor, and waste cream in the skimmed milk.

The other pan contains the only piece used inside the marvelously simple, wonderfully clean skimming, everlastingly durable

SHARPLES Dairy Tubular Cream SEPARATOR

What a difference! Take your choice, of course, but remember that mistakes are unpleasant and costly and must eventually be corrected. Why not ask those who have discarded other separators for Tubulars? Their advice is valuable; they have paid good money for experience—they know the difference.

Write for a full, free trial. Other separators taken in part payment for Tubulars. To get prompt attention, ask for Catalog 253.

The Sharples Separator Co. Toronto, Can. Winnipeg, Can.

What Cooperative Dairying is Doing for New Zealand

The extensive cheese and butter factories here illustrated at Riverdale, in the Auckland district of New Zealand, is a sample of the plants of the cooperative dairy companies of New Zealand. In New Zealand for the most part the farmers own their own factories, and thereby derive all the profits there may be in the manufacturing. They also have an excellent cooperative system of selling.

...rapidly. We are paid for milk by weight and this loss of weight in a milk can would amount to considerable. We also find that the cream that comes to the surface of the can forms a crust that does not mix well with the milk when stirred and which the cheese makers object to.

These are two of the principal reasons that we keep the covers on at night. There are several other reasons of minor importance, such as keeping mice out of the cans, bird droppings, and so forth. I wonder what the practice is in other cheese localities.

Flies in the Factory

The "swat the fly" campaign has assumed large dimensions this season. At almost any farmhouse we visit one will find the good lady of the house vigorously exterminating flies. Many cheesemakers, too, are entering into the campaign heart and soul. But there are still too many factories where flies flourish, and one may hear a continual buzz all day long. In a recent issue of the New York Produce Review Mr. F. Culbertson, of Washington, a technical cheesemaker, tells how he is fighting the fly nuisance. He says: "Flies infect milk with typhoid fever," and "A fly in the milk may mean a baby in the grave," are facts frequently mentioned in the papers. It is necessary to combat the fly nuisance.

All dirty rubbish, manure, and sores that hatch flies are removed from the season. The drive way, receiving platform, and factory must be kept clean so there is no attraction in the food line for the flies. Screens on the doors and windows, the former to open out so that the flies do not get in. A fan near the ceiling connected to the shafting will keep the flies off the ceiling when the fan is running so they can be driven out of the factory.

"Tangle leg" fly paper should be

by which the actual amount of fat in different samples of milk could be determined. Dairymen that time were tempted into methods that were questionable, and in many cases milk was sold by the inch and not according to its real value.

Dr. Babcock worked on several plans and failed, until finally he developed a method by which the amount of butterfat in every sample tested save one was accurately determined.

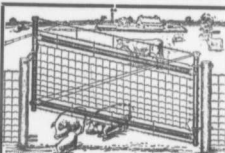
COMPLEXITY TO SIMPLICITY

It had been known before, how to determine the amount of butterfat by a long and tedious chemical process. What the inventor was after was a simple method by which the same determination could be made by the farmer himself. When he developed the system that was successful upon all cows but one, his friends urged him to place tests upon the market, but he would not. He had set out to develop a test that would be absolutely accurate in all cases, and the one test that was inaccurate could not be driven from his mind.

He set to work again and finally completed the test we all use to-day. The original machine differed from the ones we now use only in mechanical construction; the principles were the same then as they are now. The glassware developed is still of the same size and shape.

The Babcock test has made it possible for dairies to grow and improve. Men to-day make big profits from their cows because they are able to determine which cows are profitable and which are not. Naturally, when a man finds a cow in his herd which is not profitable, he disposes of her and, in the same way, when he finds a cow that is a big yielder, he perpetuates her ability in his herd.

Do not permit the cow to switch her tail over the milk pail, or she is certain to throw hundreds of bacteria in to the milk at every flick.



Clay Steel Gates

Can be easily adjusted to let small stock through (see illustration).

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Protection or Free

Why are all the great farmers' organizations of Canada and the United States opposed to the system of protection? Why do they claim that protection imposes millions of dollars of unjust taxation on farmers? Which do you believe in, Protection or Free Trade? What do you know about this great subject anyway? Have you relied for all your information on what you have read in the party press, either Liberal or Conservative, or what you have heard from manufacturers or politicians say? If that is all you know about it then you need to know a great deal more. Here is your chance to learn all about it from a non-political standpoint. Read "Protection or Free Trade" by the great Henry George, a book written some 30 years ago, but which is as interesting to-day as it was when it was written. This is because it deals with the great principles of the question. It takes up in turn each of the great arguments in favor of Protection. It gives you the answers for them. When you have read it you will know practically all you need to know on this question, and you will be able to hold your own with politicians or anybody in its discussion.

This great book, printed in pamphlet form, contains 112 pages, and may be purchased through Farm and Dairy for only 5¢. Send the money in stamps and I will forward it to you. Among the subjects it discusses are: "Profit for Revenue," "The Home Market and the Home Trade," "High Wages and Necessitate Protection," "Effect of Protection on Industry," "Protection and Wages," "Abolition of Protection," "The Real Weakness of Free Trade," "The Real Strength of Protection," and similar subjects. You will have no further doubt about the rights of this far-reaching question after you read this book.

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