

The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

Butter Awards, B.C. Dairy Convention

IN connection with the annual convention of British Columbia dairymen held at Nanaimo last month, there was a very creditable exhibit of creamery butter in both prints and solids. Ten creameries exhibited, the quality of the butter in most cases being good. The stale, cream flavor so common in butter made from gathered cream, was present in some samples, but the adoption of a system of grading cream and of pasteurization would overcome this defect.

The butter competition was open to British Columbia buttermakers and consisted of two classes: Creamery solids not less than 50 lbs. and creamery prints, not less than 50 lbs. The prizes given were as follows: \$20, \$15, \$12, \$10, \$8 and \$5. Considering that there are but 27 creameries in the province and that a considerable number of these operate in connection with city milk plants and only handle surplus milk during the summer months, the exhibits in both classes were very satisfactory in numbers. In solids nine and in prints ten creameries were represented. Mr. C. Mark-er of Calgary and Mr. Hart of Ottawa, placed the awards, which were as follows:

Creamery solids, Salmon Arm Creamery Association, score 95.8; (2) Nanaimo Creamery Association, 95.5; (3) Vancouver Creamery Co., 95.2; (4) Meadow Brook Creamery, Vancouver, 95; (5) Salt Spring Island Creamery 94.8; (6) Kelowna Creamery Co., Limited, 94.5.

Creamery prints, Kelowna Creamery Co., Ltd., 96; (2) Salt Spring Island Creamery, 95.7; (3) Salmon Arm Creamery Association, 95.5; (4) Meadow Brook Creamery, 95; (5) Vancouver Creamery Co., 94.5; (6) Nanaimo Creamery Association, 94. A silver medal awarded for the best average score in both classes was won by the Salmon Arm Creamery Association.

Possibility of Making Rennet

A cheese maker from Long Lake wished information in regard to the handling of calves and lambs and the method of making the rennet. I was not sure that this work could be successfully carried on by a cheesemaker or any one individual, so I communicated with J. A. Ruddick, Dairy Commissioner, and stated the facts of the case to him. In Mr. Ruddick's reply he does not lend very good encouragement to the collecting of rennets and the making of the rennet in a local way, as the enquirer was suggesting. Rather than have a local man who would not have the laboratory equipment for the proper making of rennet so that it would keep for any length of time, Mr. Ruddick suggested that they could be collected by a local man from the farmers and sent to a laboratory which would be equipped for this purpose.

Mr. Ruddick also stated that the success with peptin, both in the liquid and the powder forms, in regard to its efficiency and cost, would warrant its use in preference to the manufacture of rennet locally. The possibility of the making of inferior rennet would be another reason why we may not encourage the making of rennet by a cheesemaker himself.—A. W. Sirett, Dist. Rep. Frontenac Co., Ont.

Comparative Costs of Cheese Making

WHAT amount of material is necessary for the production of a ton of cheese, including cream, curd, whey, cheese boxes, cheesecloth, etc., and what is the comparative cost of this material for 1914 and 1917? Would you consider that if a cheesemaker supplying all material got \$1.25 a cwt. for making cheese in 1914, that he would be asking too much in 1917 by requesting \$1.50 per cwt. under the same conditions?

The following information, in answer to the above questions, has been furnished by one closely identified with the cheese industry for many years. The estimates are only approximate, but should be fairly correct. In this connection it should be remembered that the equipment, convenience of the factory, output of cheese in a season, and other considerations are factors in the cost of fuel, labor, etc. These estimates were made on the basis of an output of 100 tons of cheese for the season. Ren-net not being out of reach in price, the estimates for coagulant are based on curdacle at \$4 a gallon.

Manufacturing Cost of One Ton of Cheese.

Material.	Amount.	Cost 1914.	Cost 1917.
Rennet	88 ozs.	90c.	\$2.25
Color	27½ ozs.	29c.	.51
Cheesecloth ..	3 yds.	54c.	.77
Cheese boxes ..	23	\$4.45	6.75
Caps	46	37c.	.51
Scale boards ..	46	11c.	.14
Salt	55 lbs.	.39c.	.59
Fuel	1.60	3.20	3.20
Labor	2.60	7.20	7.20
Board	2.16	3.60	3.60
Incidentals ..	25	.50	.50
Total		\$14.35	\$25.92

At \$1.25 a cwt. the cost of making a ton of cheese would be \$25. Deducting from this the expenses as mentioned above, \$14.35, leaves a margin of \$10.65 per ton. At \$1.50 per cwt. the cost per ton would be \$35.65, of which, when the \$25.02 mentioned in the table is deducted, a margin of \$10.98 is left. On the basis of these figures, therefore, the man getting \$1.50 per cwt. in 1917 would only be making cents a ton more than the man who received \$1.25 a cwt. in 1914.

Editor's Note.—The above figures are only given as approximate by our informant. We would like to hear more from cheesemakers regarding this interesting and important point of the comparative costs of making cheese in 1914 and 1917, figures for this year being based on present quotations for materials.

Manitoba Ships Winter Butter

A NEW millopat has just been passed in Manitoba Dairying. Five years ago fifty carloads of butter were imported from the Eastern provinces to supply Winnipeg's butter requirements during a single winter. Since that time the Manitoba creamery industry has so grown that now no butter is being brought in from outside and even during the winter season Manitoba is exporting creamery butter. On January 26 a carload of Manitoba creamery winter made butter left for Vancouver at a price somewhere above 40 cents, f.o.b. Winnipeg. This will help to take the place of the shiploads of New Zealand butter that formerly were brought from New Zealand to supply the Canadian winter demand not only in the coast cities, but also in many of the interior cities as well. The Manitoba dairy authorities state that Manitoba butter is giving good satisfaction on the coast market and that the grade is being steadily improved in most of the creameries.

The place for the manure in that pile is on the field.

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