

## Cheese Department

Makers 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 Department, 147 E. Wabash St., Chicago, Ill.

### Notes from Prince Edward County

T. E. Wharton, Dairy Instructor, P. E. Co., Ont.

For the last two years there seems to have been a steady reduction in the number of cows kept in this county. In making inquiries among the patrons, the chief cause for this condition given by them is the difficulty of securing hired help. In many cases the regular hired help is kept and all the milking has to be done by one or two persons, and the result has been a reduction in the number of cows.

I visited 264 patrons during the season of 1912 for the purpose of improving the milk supply. In the majority of cases I found the trouble was in the manner of milking. Some farmers—lack of proper cooling of the milk or just plain dirt. These two things are at the bottom of most of our troubles, both on the farms and in the factories. If the patron is careless about these things, his milk will not come to the factory in a condition to make first class cheese. If the maker is not careful to see that the factory and utensils are kept in a sanitary condition, troubles are sure to arise from these sources. All utensils should be thoroughly washed and disinfected each time they are used. If we are ambitious to make a success of our work we should have this one rule constantly before us—that cleanliness is next to godliness, especially in the dairy business.

I would like to say a few words about the manner in which the cultures are kept. It seems to be a habit of a good many makers to dehydrate this strong acid on their own premises. This is a bad mistake, and any cultures have been spoiled in this way. I would advise to seed the cultures lighter and do it as soon as the milk is cool enough. One will get decidedly better results from a starter showing from 60 to 70 on the acid test than from one showing from 80 to 100, and the starter will keep in good condition much longer.

There is one branch of the business that always done as well as it should be. I refer to the pasteurizing of the whey. In some cases the managers of the factories seem to think that the makers should do this work a little or nothing. This is a mistake. This work is worth doing as it should be done. In a good many cases the whey is not heated to the proper temperature and in others, so much whey was carried over from dry milk that the benefits of the pasteurizing was completely destroyed. If this work is properly done it is a source of benefit and profit to both the patron and maker, but if loosely done, it is a damage to both. The average amount of acid on the pasteurized whey last season was .50 of one per cent. The lowest was .21 and the highest .75.

A number of patrons have equipped themselves for taking proper care of their milk by building ice houses in connection with their milk stands, and by digging wells into which they pour their milk at night. I don't think we are getting any better milk from our factories than what is cared for in this latter way.

The interest in silo building still

continues throughout the district. About 50 or 60 new ones were built last season. A peculiar thing about silo building is that it seems to go on in certain sections. When one silo is built in a neighborhood it is not long before a number go up.

### Gassy Milk and Curd

Every cheesemaker of experience and individuality has his own pet scheme of handling gassy milk or gassy curd, and rare it is to find two methods that agree in every detail. If the fault is discovered early enough in the course of manufacture it can usually be overcome (though often only at some sacrifice of yield) and a fairly close holding of the curd produced, which even if not of the highest grade will often squeeze through without rejection by buyers.

But there are any number of batches of milk containing the gas-producing organism which are not handled properly to "kill" the holes, and after a hot scold such as we experienced during the latter part of June and early July that market will be found heavily supplied with cheese either pin-hole or very open. It is a serious defect in the eyes of many buyers, though less serious to some than to others; but in any event a pin-hole cheese suffers in value.

#### A CHOICE OF EVILS

We noticed after the recent hot spell that a good many cheese came to this market free from gas, but evidently overcooked or otherwise spoiled in the process of making, and it looked as if some makers in their desire to overcome hot-weather defects had gone to such extremes that the curd was about as hard as the disease. To fight gas without serious results to the body of the cheese is a delicate operation and the trouble of it is that no two ways of gassy milk can be worked up in just the same way to secure best results. The maker can not follow cut and dried rules, and experience is here a material asset.

It is generally a safe plan, when the gas germs are covered early, to run plenty of acid in the curd before dipping, and if the maker is using a pure culture starter in his milk he is more likely to win the fight against gas than the one who is not. In the case of a "boater" the removal of part of the whey early is frequently practiced.

#### AFTER DIPPING

After dipping the course of treatment depends largely on the condition of the curd. A well-firmed dry curd will stand high piling, but a soft curd will not stand much if any and in the latter case dependence must be placed on the treatment after milking.

Early dipping is a source of trouble between milking and salting and frequent stirrings of the curd are then the usual order, but harsh treatment after milking reduces the yield materially and hurts texture, so that the maker must exercise the greatest caution.

When gas organisms do not develop in the cheese until they are on the curing shelves the danger is less of curing of avoiding a cut in price. Puncturing the rind to let the gas out will help some, and then if cheese are pressed again and placed in a cold room the outside appearance will be more favorable, but the interior will still speak for itself.—N. Y. Produce review.

Last year complaints from the Old Country were quite common regarding the short weights of some of our cheese. Investigation has shown that this was not due to the dishonesty of the makers, but to the use of poor scales. A number of scales when tested were found giving false weight. See that your scales are weighing true.—G. A. Gillespie, Peterboro Co., Ont.

## EGGS, BUTTER AND POULTRY

For best results, ship your live Poultry to us, also your dressed Poultry, Fresh Dairy Butter and New Laid Eggs. All cases and poultry crates supplied. Prompt Returns.

The Wm. DAVIES Co. Ltd.  
Established 1854 TORONTO, ONT.

### CREAM WANTED

We pay the highest city prices for cream delivered sweet or sour at any express office. We supply cans and return promptly. If 12 years' experience counts, ship your cream to the Toronto Creamery.

IT PAYS.  
If interested you should write us.  
Toronto Creamery Co., Ltd.  
TORONTO

### Wanted—A Creameryman

Capable of taking full charge of a large creamery after a few months' trial. Good yearly salary to a progressive, energetic young man. Reply with references to—  
BOX 872 — FARM AND DAIRY

## Wanted

A Herdsman, who has had experience in testing and caring for a No. 1 herd of Holstein cattle. Honest, reliable and having no bad habits. Apply, giving references, to—

The Allison Stock Farm  
CHESTERVILLE — — — — — ONT.

## FALL AND WINTER Milk or Cream WANTED

You have got to feed your cows in the winter time whether they are milking or not, so why not arrange to have most of them earning the high price we pay for winter milk and cream. We take all that you produce. Furnish cans for milk. Pay on the 15th of each month. Winter Contracts start November 1st. One up your mind at once. We are receiving applications now.

Write  
CITY DAIRY CO., TORONTO, ONT.  
Mark the envelope Dept. B.

# You Are Welcome

to make our exhibit your headquarters while at any of the Fairs listed below, also at the smaller Fairs. We wish to meet you personally and show you the STANDARD Cream Separator—the separator that made the new skimming records in the Government Dairy Schools. Also to show you the

## Renfrew Standard Engine

—the engine that starts without cranking and runs on so little gasoline.

## Renfrew Truck Scale

—the scale that you can wheel about, that mounts its own load and will weigh one pound to 2,000 pounds accurately.

### Dates of Fairs

Toronto, Aug. 23 to Sept. 8  
Quebec, Aug. 23 to Sept. 2  
Sherbrooke, Aug. 31 to Sept. 6  
Charlottetown, Sept. 23 to Sept. 26  
London, Sept. 5 to Sept. 13  
Renfrew, Sept. 17 to Sept. 19  
Ottawa, Sept. 5 to Sept. 13  
Charlottetown, Sept. 23 to Sept. 26

If you cannot meet us at the Fairs send for our catalogs

## The Renfrew Machinery Co., Limited

Head Office and Works: RENFREW, Ont.  
Sales Branches at Sussex, N.B., Saskatoon, Sask., Calgary, Alta.  
Agencies almost Everywhere in Canada

A Pure Wholesome Nutritious Meal

## CALFINE

CALVES LAMBS COLTS PIGS



GUARANTEED ANALYSIS

Protein . . 20 per cent.  
Fat . . . 8 per cent.  
Fibre . . 4 per cent.

Save \$15.00 to \$20.00 on Your Calf Feed

Write for Booklet and Prices

CANADIAN CEREAL AND FLOUR MILLS, LIMITED  
Toronto, Ontario



## "LONDON" Cement Drain Tile Machine

Makes all sizes of tile from 1 to 16 inches. Holstein Drain Tile are here to stay. Large profits in the business. If interested send for catalogue. LONDON CONCRETE MACHINERY CO. Dept. B, London, Ont. Largest manufacturers of Concrete Machinery in Canada.

## SWEET MILK WANTED

Shippers required to send milk daily in eight gallon cans to Toronto. Good prices. Write for particulars to:

S. PRICE & SONS, Limited  
TORONTO, ONT.