

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 your letters to The Cheese Maker's Department.

Whey Butter Gives Satisfaction

Editor, Farm and Dairy.—In regard to the manufacturing of butter from whey, I always keep everything clean and in a sanitary condition. I start my separator as soon as the whey is ready to remove from the curd so as to get it separated as early as possible. I put about six or seven per cent. of pure culture starter in my cream pail and separate my cream into it, stirring it once in a while. When through separating, I set my cream, which is at a temperature of about 80 F. till it gets about 35 per cent. of acidity. I then cool to a temperature of 50 F. and hold at this temperature till ready to churn, which is the following morning. The cream is in a good condition, with about 50 per cent. of acidity. I then could mix churn with boiling water, then could with cold water. I then put in my cream, and it will churn in about 30 minutes, giving a good firm butter when the granules are about the size of corn. I stop the churn and draw off the butter-milk, then rinse with water fresh from the well, which is at a temperature of 45 F. When rinsed I add salt. My churn is a Simplex. When I get the salt on the butter I start churn on the slow gear and give it six or seven turns. The butter is well lunned. Then I let stand for about 10 minutes. When it is ready for working, I then put in my workers and start the churn again on slow gear. When the churn makes about ten turns, the butter is sufficiently worked. I then put my butter in pound prints. My cream is separated so it will test from 40 to 45 per cent. of fat.

In regard to the marketing of butter, I sell the most of it at the factory to the patrons and surrounding country. The balance which I sold outside of this, I sold to a cash store in Gananoque.

The least that I sold at this spring was 25c. a pound. I have made 2500 pounds and have not had one complaint yet. I have made creamery butter and find the whey butter equally as good. The patrons of my factory say they never had such good satisfaction with butter before in the summer; for they could get it fresh at the factory when they wanted it.—Geo. Williams, Leeds Co., Ont.

An Oxford County Factory

A. W. Darrock, Dereham and Norwich Union Cheese and Butter Factory.

Our average tone of cheese per season is between 150 and 160 tons, also some butter during the winter months. Four years ago I decided to put in a cement floor on top of the old wooden one, which was completely done for. The height of this floor above the ground will average about five feet. The cement floor is four inches thick. The first three inches was mixed, one of Portland cement was mixed, the top inch was mixed one to three with cement sprinkled freely on top, and trowelled smooth.

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The floor underneath the vats, as well as falling towards the gutter, has a fall to the centre of each vat so that no matter what falls on the floor it immediately runs under the vats and down to the gutter with the result that the floor is always dry and nice to work on between the vats. I might say that the floor in the whole factory was so well made that it is just about as nice to-day as when it was made four years ago.

I built also a cement smoke-stack

patrons are quite in favor of sterilizing as they think the whey is better feeding value and some say it is worth all it costs them if it was only for the benefit derived in the washing of the cans.

We heat our milk and cook our curds with the exhaust steam which is quite a saving in fuel. I have the exhaust steam pipe connected to the live steam pipe that runs along in front of the vats, thence to the whey tank for sterilization, where this con-

gether, where they could talk and plan over their trade together. Mr. John Flood of Ennisville, advanced the idea that makers should get together more. The masons, carpenters and practically all other trades had their unions, why should not cheesemakers have something of the same kind?

Dairy Instructor Ward, of the Peterboro group, thought that while it might not be possible to arrange the matter for this year, it would be well to carry on the agitation along this line with a view to having it definitely arranged for another year. Mr. Dan Oakley of Norwood, thought that the makers stayed too much within themselves. They should get out more, make themselves acquainted with their brother makers and things pertaining to the industry, as it is conducted elsewhere than within their own factories. Mr. Gavin Graham, maker at the Warmistown factory, expressed himself as being favorable as to having a holiday. He said, "We probably do not need a picnic, as any one who makes cheese knows that we have picnic enough at home. We do need an outing somewhere. We do not get together enough for our best interests." Mr. E. Deyell, of South Monaghan, also expressed himself as being favorable as to the makers having a day off.

It was suggested by Mr. Gillespie of Peterboro, and reiterated by Mr. Publow, Dairy Instructor for Eastern Ontario, that it would be a great thing if we could send makers down to Montreal, there to see their produce coming in, and having the privilege of comparing the cheese of their own make with that of different sections of the country. Many difficulties, however, were in the way of such an undertaking and it would seem almost impossible.

Practically all persons present were greatly in favor of the cheesemakers having a holiday. How to arrange it was the difficulty. Many suggestions were offered by others present. It was finally decided that the secretary should write to each maker in the district and get his idea upon the subject. A committee was appointed to receive these ideas and to consider what should be done.



A Well Arranged and Well Managed Cheese Factory

The factory (illustrated) is situated in western Ontario, and is owned and operated by Mr. Arthur Darrock of Zenda. "It is one of the many good factories in Oxford County, and is kept in first-class condition," wrote Mr. E. N. Hart, of Ingersoll, to Farm and Dairy. "The whey is all pasteurized and returned home as a sweet, clean condition. The patrons realize the importance of cooling their milk, and sent in a good sample of milk this season."

this year which is giving me the best of satisfaction. The height of stack from foundation to top is forty-five feet. The foundation is seven feet deep, six feet square, made of concrete and large stone. The wall of the stack at the ground is ten inches thick and tapers to three at the top and is reinforced with lots of barbed wire around and scrap iron of all lengths standing on end in the wall from the foundation to the top. This stack cost me \$125 and I think it was a good investment as I get a cheaper rate of insurance as well as have a stack that will last indefinitely. We sterilize the whey and receive 75 cents per ton for same. Most of the

nection is made. I have a valve on each pipe so that we can use either the live or the exhaust steam as required.

A Holiday for the Makers

Whether or not a holiday for the cheesemakers would be feasible and advisable, was a subject of considerable discussion at a convention of the Peterboro district cheesemakers. It was advanced by many that much regard to the dairy industry might result from such an outing. The holiday would be not merely a day to get away from work but would give these makers, a chance to get to-

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JUDGE RAYMOND

morning call. It was a fact that Jack of Diamonds, by street below, whom to know. None of them had come to the estate, and he knew that the trespassers. He had there in his home had come to the one place from which he was safely from and subsequently he carried and anxieties and worried them down the world the same of iron it thought. This particular especially desired was the 10th of bitter reason for. Therefore he was pleased on coming out shade into the end of the lane to find the big fence.

This somebody most immaculate, trousers and stiff blouse. He had his eyes, and although sober and care visibly evidently did not what an offense it was in sitting thus under Raymond's boulder ed back on his head it, rimmed curls, was very picturesque—a young man called it "kissable" such a thought in Judge Raymond's stopped, folded both top of his cane, and ingly into the lad's "Who are you?" The scowling, but free which every body Marden would have turned the serene, serious interloper not briskly, with a sign said clearly "I am Peter, and to see you because of favor of you. Will and help me get my well? She fell in two. Aunt Mary Ellen is a sick lady." "Bless my soul, the judge, 'if you' water two hours ago and by this time."