Butter and Cheese Association of Eastern Ontario

The twenty-second annual convention of this association convened in Kingston on Tuesday, Wednesday and Thursday of last week, and as usual was a grand success. Unfortunately Ex-Governor Hoard, of Wisconsin, who was to have been present, was unable to be present owing to severe attack of "La Grippe" contracted early in the week. This was a great disappointment to many of the dairymen present, but as a large staff of speakers had been provided the time of the convention was well and profitably taken up with practical addresses and discussions on every phase of dairy work. Another speaker whose absence was very much regretted was Dr. Mills, who was unable to be present also through illness. Nevertheless an exceedingly profitable gathering took place and the keen interest taken in the addresses and discussions by those present showed that the dairymen are very much alive in reference to the dairy business and are determined that the quality of the dairy product of Eastern Ontario shall not be behind that of any other part of this great Dominion.

President Derbyshire, in opening the convention, delivered a well thought-out address on the dairy situation of the past year and upon the outlook for 1899. He made special reference to the loss of Prof. Ruddick, lately moved to New Zealand, and spoke in good terms of his successor, Mr. J. W. Hart, who has taken his place as superintendent of the Kingston Dairy School. He made special reference to the creamery work during 1898, and pointed out that great advancement had been made not only in quantity but in the quality of the product. Canadian creamery butter is fast obtaining an enviable position in the markets of Great Britain. We exported in 1894, 32,055 packages; 1895, 69,654 packages; in 1896, 157,321 packages; in 1897, 220,252 packages; in 1898, 280,000 packages.

While our make of cheese has not been quite so large as in 1897, still we have improved the quality, and have had a fairly successful season, and I feel sure we would have had a good season, and prices fully one cent higher throughout the season, had not one of our exporters tried to do all the business, and continually undersold everybody on the British market. Our exports in 1896 were 1,726,726 boxes; 1897, 2,102,985; 1898, 1,900,000, and we have about the same quantity on hand on the 1st of January, 1899, that we had one year ago—about 300,000 boxes, and our market is firm. So cheaper methods of production are needed, and though we have a large number of first-class makers there are many who are quite ordinary and need further training. One of the crying needs to-day is better curing-rooms and better buildings for cheesemaking purposes.

THE TROUBLES OF CHEESEMAKERS AND REMEDIES FOR THE SAME.

The subject was treated in a thoroughly practical way by Prof. I. H. Dean, of Guelph. The one great difficulty of the cheesemaker in Canada is to get clean, pure milk, and the only way to overcome this difficulty is by education. Ontario needs better factories and better management. The losses occasioned by impure milk, bad dairies, poor utensils, etc., ought to be equally borne by all parties concerned. Many of the cheesemakers in Western Ontario have signed agreements that they will not be responsible for losses sustained unless such losses are the result of their own neglect. These rules go into operation next season. If patrons put alkaline into the milk to prevent souring, the makers will find trouble when applying the rennet. This alkaline condition may sometimes be caused by certain foods the cows consume.

Experiments were made last year with rennet powder instead of rennet extract. The powder is much more compact, and will probably take the place of the extract. Cheesemakers find difficulty of controlling the temperature in the curing-room. Cheese cured at a temperature of 50° or 65° are better in texture and flavor than cheese cured at from 70° to 75°. The former will also command a higher price. Makers allow the temperature to run up in summer to 75° and more, thus allowing the butter-fat to escape from the cheese. A submerged duct and the use of ice regulate the temperature in summer. If cheese buyers and cheese sellers would deal honestly a good deal of trouble would be eliminated.

Makers meet with difficulty in cheese-making. Sometimes the cheese will be mottled, but the flavor will be bad. There are two kinds of coloring on the market, a mineral coloring and a vegetable coloring; either coloring will make no difference in the mottling of cheese. It would be better if no coloring were used in cheese. If people understood the coloring of cheese they would not want it. He believed there was a connection between the whey tank and mottled cheese. Patrons conveyed home whey in their cans, neglecting to thoroughly clean the latter before again using them as a receptacle for milk. When mottled cheese are found in the curing-room the whole room should be thoroughly disinfected. He hoped the time would come when the eastern and western dairying districts of Ontario would unite in their own good. Dr. Connell argued that mottled cheese is caused by bacterial infection, due in some cases to the whey tank.

FEED AND MANAGEMENT OF THE DAIRY COW.

Prof. J. H. Grisdale, of Ames, Iowa, took up this subject. There were several reasons for adopting fall calving. There was more time to attend to the animals, and in the spring the calves were old enough to graze on the new grass. Alternately sweet and sour milk fed to calves will kill them. Cows should take on the responsibilities of maternity when they are two years old. It is easier then to determine the value of the animal. To end the period of lactation, just stop milking. Care, however, should be exercised to see that the udder does not cake. Over twenty-five pounds of dry matter is required for the average cow. To give a cow all she can eat will not ensure a good yield of milk. To produce health a succulent food of some kind must be used. Chopped oats and peas form a good concentrate to feed. Bran is rich in milk-forming properties. There is another value in food stuffs—their manurial value. Let variety also be shown in feeding. Animals should be protected from extreme heat and from flies. A large supply of water will result in a large supply of milk. Cows should be watered inside, for then they will have time to drink. Warmth is most essential to dairy cattle. He contended that reasonable exercise was not only good but necessary. It kept the cattle in healthy condition, and whatever did this helped to increase the milk yield. In the discussion which followed it was generally agreed that cows are better to be kept inside during stormy and cold weather.

FLOWERS AND WEEDS.

These were taken up by Dr. Fletcher of the Central Experiment Farm, Ottawa, in his interesting and convincing style in two addresses. He dealt with flowers, chiefly in relation to the domestic life of the farmer. The existence of the agriculturist could be made more beautiful by giving him beautiful and artistic surroundings. Flowers were cultivated for their color, for their perfume, and for their foliage. After dwelling for some time on these qualities he pointed out very clearly that the prime requisites in the cultivation of flowers was good soil, good air, and plenty of light. He warned his hearers against using soil of too great richness, which was not healthy for plants any more than a continuous diet of plum pudding was good for the farmer's boy.

Weeds, he said, were better able to take care of themselves than other farm products, and the assent which greeted this utterance showed that the members of the association were fully alive to its truth. Continuing, he said that by weeds being permitted to grow on farms two crops were being produced where only one was required. Dirty seeds were one of the causes of weeds. The saving