

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 Makers' Department.

Eastern Dairy Exhibit

An attractive prize list for the Winter Dairy Exhibition to be held in connection with the meeting of the Dairyman's Association of Eastern Ontario, has just been received. The Convention and Exhibition this year will be held at Cornwall, Jan. 7, 8, and 9. The prize list is as follows:

Classes are provided for cheese made from Sept. 15 to 30, and from Oct. 15 to 30. Two sections in each class provide for white and colored cheese. Seven prizes will be awarded of \$25, \$20, \$12, \$10, \$6, \$4, and \$2.

There is one class for flat and Stilton cheese made from September 15 to 30. Section one for two Canadian flat cheese weighing from 30 to 40 lbs., either colored or white, has four prizes of \$10, \$8, \$6 and \$4. Section two has similar prizes for an exhibit of three or more Stilton cheese either colored or white.

In the creamery classes are two sections for creamery butter made from Oct. 15 to 31, one for a 56 lb. box and the other for 30 one pound prints. Prizes are \$20, \$15, \$10, \$6 and \$4. In addition to the regular prizes there are nine specials varying in value from \$15 to \$25.

Exhibitors of cheese so desiring, may ship their exhibits to "The White Packing Cold Storage Co." of Brockville. All storage charges and also transshipping to place of convention will be borne by the Association.

All butter to be exhibited in Class 4 must be shipped to "The White Packing Cold Storage Co." of Brockville, on or before the fifth day of November, and all butter competing for the November prizes must be shipped to the said company on or before the fifth day of December. All storage charges and transshipping will be borne by the Association.

All entries must be in the hands of the secretary by the fifteenth of December. All exhibitors must be members of the Association for the year 1914.

Clean Cans

No one knows better than the cheesemaker the effect of dirty, or half-cleaned containers on milk quality and flavor, and no one knows better than he the rapidity with which the chances of a job not being properly done on the average farm increase as the labor involved to do the job increases, this being especially true in the case of small cheese, the importance of which is very likely to be underrated.

If we can find a way to do the work of washing milk containers easily and conveniently, without incurring the necessity of much of a cash outlay in any individual case, we will stand a far better chance of having the patrons do the job well than if we hand out a lot of instructions which, with the facilities provided on many farms, would appear impracticable or not worth the effort.

GET PATRONS TALKING

A good way to start interest in this can washing business is to start a discussion on how best to do it among the patrons themselves. Before starting such a discussion the factory operator might give a little talk at the annual meeting or in the local newspapers on what constitutes a clean milk can, and then let him ask for suggestions as to doing the work in a quick, convenient and thorough

manner with the facilities present on the average farm.

What we need to do the job easily is plenty of hot water, some washing powder and cans in which no residue is dried or baked on. Then it is merely a question of arranging for the provision of these and working out the details of when, where and by whom the cans are to be cleaned and the necessary equipment to do the work most conveniently. Brushes we must recommend rather than those over-worked rags.

WHEN WHEY IS CARRIED

When whey is returned in the patron's cans we must of course urge that the cans be emptied and washed shortly after their arrival at the farms—this means a saving in cans as well as in milk quality, though if whey is pasteurized at the factory and returned hot, prompt emptying is possibly not so important as where whey is of doubtful quality.

The ideal method of course is to wash and sterilize all cans at the factory and this is advisable wherever it can be arranged to return cans empty, either by providing other containers for the whey when returned to farms, or feeling why to hogs kept near the factory.

And whatever detailed method of washing cans on the farms is recommended it is well to urge the importance of boiling water just before the new milk is emptied in.—N. Y. Produce Review.

Flies Make Criminals

"Mr. Riesch and Mr. Schneider, cheesemakers at the St. Augustine and South Star factories in Washington county, Wis., were arrested and convicted on complaints charging them with 'failing to protect the cheese from flies.' They paid fines of \$25 each, with costs."

This news item is from an American exchange. It shows how vigorously our American cousins are prosecuting the "Swat the fly" campaign. It is fortunate indeed for many cheese makers that such a law is not enforced in Canada. We have been in many cheese factories where the vats were swarming with flies. In fact, the factory that is not more or less a fly centre for the community, is almost the exception.

Conditions in too many factories are ideal for both the feeding and the breeding of flies. The muddy spot beside the fly tank, the near-by horse stable where the maker keeps his driver and the factory drain, all constitute an ideal breeding place. From these filthy sources the flies bring germs and in some cases disease, right directly to the cheese, which is human food. We have seen these things and we know that they are true.

Many Canadian cheese makers are making an honest endeavor to produce a clean article, and the fly is as unpopular with them as is the grumbling patron. These makers do not find their task an easy one. It involves screen windows, screen doors, the attention necessary to keep the latter shut, as well as lots of sticky paper and fly pads. They feel it their duty, however, to keep a produce which the people must eat, clean. Whether laws against the fly are enforced or not, cheese makers owe it to humanity to prosecute a vigorous campaign against the fly.

What we need in the cheese industry is a greater feeling of cooperation between the makers and the patrons.—G. G. Publow, Chief Dairy Instructor, Eastern Ontario.

Over-price milk makes a drier cheese than sound milk. Increased salting has the same result; therefore, with over-price milk use less salt.—G. G. Publow.

Where do we hide its brains?



Said a dairymaid: "Where do you hide the brains of that machine?" "What do you mean?" asked our surprised agent. "Well," said the dairymaid, "that 'Standard' cream separator of yours is such a really wonderful machine, it seems to know just what to do and how best to do it; and it does some things so much better than that any other separator I ever saw; that it really seems as if it must have brains of its own."

When you come to think of it, it does seem, as that dairymaid said, that the

Standard

cream separator must have brains of its own. For instance, think how intelligently it looks after the oiling. It never leaves to the user the part. The Standard attends to the oiling of every gear and bearing itself. It also keeps the discs clean by automatically depositing the foreign matter from the milk in the space between the bowl and the discs. And it also automatically brings all the gears to a stop the moment you let go of the handle. But the way it gets the cream escape in every 1000 pounds of milk skimmed, would do credit to the best money-making brains in the land. See this "brainless" money-making machine at our agents, or write direct for catalog and easy-money payment offer.

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