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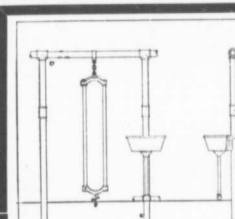
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ONTARIO WIND ENGINE & PUMP CO., Ltd.
Windsor Toronto Calgary

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 letters to The Cheese Maker's Department.

Climate Conditions Affect Cheese

Editor, Farm and Dairy.—In all my experience I never saw such a hard time to make fine cheese as has recently prevailed owing to climatic conditions. No matter how well the cheese were made in the vat or put in the ordinary curing room, they became heated and showed defects that would not have showed had the curing room been so constructed that the temperature could be controlled.

Never before has it been more clearly demonstrated as to the need for cool curing rooms than in the past hot weather. R. Noon, Dairy Instructor, Philipville, Ont.

A Letter to Milk Producers

C. H. Pickett, Lanark Co., Ont.

In the past much information has been disseminated which if followed would lead to a great improvement in the quality of cheese. There is, however, still plenty of room for improvement. Cheese makers have been getting many hints from our scientific as well as our practical men. But this knowledge is of no use unless the producer properly conducts his part of the business. What is the business of the producer. Is it not to produce the cleanest, sweetest and purest milk possible? That is all we cheese makers ask of our patrons. If this is done we will guarantee to do our part by making the best cheese possible, thereby giving the producer the highest value for his milk.

Too many milk producers think that when the milk is drawn from the cow they are through with it. They empty it into the can, where it lies without further care until the milk hauler takes it to the factory. If the milk reaches the factory in good condition they are lucky. If, as is usual in such cases, it is sour or gassy, they wonder how it can be. If the milk is returned to the producer then the maker is blamed. In many cases the unlucky one takes offense and leaves the factory.

Here another difficulty comes in. There are too many privately owned factories. It is in these factories that this difficulty is most serious. The owner of the factory has his money

invested and he cannot afford to lose patrons. He is, therefore, almost compelled to take in bad milk, although first-class cheese certainly cannot be made out of second-class milk. There are a great many producers who are doing their best to produce the best of milk. These patrons lose money through those who do not take proper care of their milk. The ones who care for their milk have to go to some expense to do so. They get no more for their milk than those who deliver a poor article.

DELIVER THE MILK EARLY

The producers can help the makers by having their milk on the stand promptly in the morning and not delaying the milk hauler. Allow him to reach the factory before the heat of the sun warms the milk. In many cases the producer is not to blame.



An Objectionable Practice

Returning unpasteurized whey to the farm in milk cans is a prolific source of bad milk. At factories where this practice has been abandoned an immediate improvement has been brought about in the milk.

The hauler or the factory owner is often at fault, and it is not fair, in this case, to the producer. The owner should compel all teams to be in at nine o'clock. After this hour the heat is sometimes intense, and it is little wonder that the milk is in bad condition when received at the factory.

Many makers are doing all they can to improve the quality of our cheese. We wish to give the producer the best satisfaction. We as cheese makers can do very little unless we have the aid of the patron.

Mr. Producer, this is your business, not ours. The milk is yours, and you are paying us to manufacture the cheese. How can we do our best or give you the best satisfaction if you do not send us the best quality of milk? We look for your heartiest co-operation, and until we get it the highest standard of excellence in our cheese cannot be reached.

The Cheese Situation

The general rains of the past few days have been welcomed by farmers as they have done an immense amount of good to the pastures, and have given promise of an increased make of cheese from now on. There is a feeling in the trade that prices now being paid makers, are too high to admit of an profit to the middle men. The late advance in values to 12½¢ to 12½¢ for fine to finest Western are considered too high. Both figures, however, have been paid respectively. Fine to finest Easterns have commanded 11½¢ to 12½¢. "At these figures," said an exporter, "I have never known any profits to accrue therefrom." There is no doubt that the dry and hot weather in Great Britain along with the decreased receipts in Canada have been the chief factors in putting up prices to their present high level. Since the copious showers which have prevailed throughout the whole of Canada, however, good pastures have been assured, and the chances are that we may have a large fall make of cheese.

There is a somewhat unsettled feeling regarding the Reciprocity question, as the longer it is stayed by by Canada, now that the United States have ratified the Treaty the worse it will be for the trade of the country at large, owing to the uncertainty attached thereto. It should be settled promptly by the Canadian Government.—Trade Bulletin.

Improved Quality of Cheese

R. W. Ward, Dairy Instructor, Peterboro, Ont.

The consumer is becoming educated to the difference in quality of cheese, and is willing to pay for the better stuff. A firm of buyers recently told Mr. G. F. Publow that they would be willing to pay a premium of one cent a pound for cheese produced under certain specified conditions. These conditions were that the cows were to be milked in clean stables, the milk being cooled immediately after milking. After making, the cheese was to be held in the cool curing room two weeks.

All cheese should be produced under these conditions. I guarantee there are few factories that can produce cheese to comply with these regulations.

Dairy Practice in Missouri

Prof. C. H. Eckles, University of Missouri.

We have few cheese factories in operation in this state. They practically all rely for milk by fast tests in exactly the same way as if the milk were used for butter making. Some of these factories formerly bought milk by the hundred, but it was found unsatisfactory, as those furnishing the best milk did not receive any additional compensation, while considerable trouble was always experienced in the way of adulteration.

Our cheese factories cannot be held up as models by any means, as fast in many ways they are quite the reverse. But in regard to the method of payment, they are doing pretty well. The manufacturers are in the way of changing from buying milk by the hundred and buying it from the test seems to be the difficulty of making the change. There are always a certain number who are afraid they will not receive as much as somebody else.

Cow-Ease

Kills Ticks.

KEEPS

FLIES OFF

Cattle and Horses

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More Milk and More Money for you.

A clean, harmless liquid preparation, applied with a squeegee, keeps ticks and lice in bad condition and saves five times its cost in extra milk.

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in balanced ration feeding. Also, we need

good milkers required; good wages &

the right kind of men.—Elmhurst Dairy

Central West, Ont.

GOOD CREAMERY FOR SALE.—A

well equipped near Reasonable price. Apply

Box D, Farm and Dairy, Peterboro, Ont.

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