if cheese are to be shipped before any one can determine anything about their quality? The instructors might just as well remain at home, under such circumstances. Any of the improvements which have been made in recent years, and which have done so much to help the cheese industry, will be almost wholly nullified if this sort of thing goes on.

"With the knowledge that I have as to the effect of this practice on the British market, I conceive it to be my duty to protest as vigorously as possible against a continuance of this practice and point out the inevitable results if it is continued."

Care of Milk for Cheese Making

No subject has been so much before the dairymen of the country during the past twenty-five years as that of the care of milk for cheese making, and yet there is as much need for advising the milk producer in this regard as there ever was. In the earlier days of dairying the one thing considered essential was to keep the milk from souring. Very little if any attention was paid to the flavor. The maker would take in anything in the shape of milk, so long as it was not sour, and would not thicken before the rennet was added. It would be converted into cheese and pass inspection at shipping time with little difficulty.

But all this is of the past. The cheese of a quarter of a century ago would not pass muster to-day in the British market, and would be practically unsaleable. Conditions have changed, the consumer is demanding a superior article, and consequently the manufacturer is demanding a superior quality of milk from his patrons. This the latter must supply if the market for our cheese is to be retained and Canada's reputation for high-class dairy products maintained.

The essential thing in good milk is flavor. A can of milk a little sour will not injure a vat of milk as much as a can of milk with a bad flavor, no matter how sweet it may be. If a maker has good, clean flavored milk supplied, there is little danger but that the cheese made from it will turn out all right.

Cleanliness in handling the milk, from the time it is taken from the cow till it reaches the factory, is most essential. This provided, and there is little danger of the milk going wrong. The details in this connection may be summarized as follows:

CLEANLINESS

Keep the cows healthy and clean, milk with clean, dry hands, after wiping the udder and teats with a damp cloth; strain immediately after milking through a fine strainer and also through two thicknesses of cheese cloth. Special care is required in keeping the strainer clean; remove the milk from the stable or milking yard to a place where the air is pure for keeping over night; keep the milk cans and pails (don't use wooden pails) scrupulously clean; sour whey or butter milk should not be put in the cans, as they will destroy the tin and cause the can to rust. If the whey must be returned from the factory in the whey can, it should be emptied at once upon its arrival at the farm, and the can thoroughly washed and aired in the sunshine before milk is put into it again. Milk cans and pails should be washed with a brush and luke-warm water, in which a little salsoda has been dissolved.

COOLING

The cooling of the milk is also important. A few years ago cooling the milk was not considered necessary for cheese making, excepting during very hot weather. But the best authorities to-day advise cooling the milk at once to a temperature of 60 degrees, certainly below 70 degrees, by setting the cans in tanks of cold water, and by stirring the milk without exposing to the air more than is necessary, in order to facilitate cooling rapidly. After the milk is cooled to 60 degrees (and where Saturday night's and Sunday morning's milk is to be kept over until Monday morning, the cooling should be as low as 50 degrees in the hot weather), the cans may be covered with the lid or with a piece of damp, clean cotton. By leaving one end of the cotton in the water evaporation will tend to keep the milk much cooler. Night's and morning's milk should be kept separate as long as possible.

If the milk be placed on a milk stand for some time before it starts to the factory, the stand should be covered and boarded in on the sides, and the whole neatly painted a white color. Milk should be protected from the rays of the sun, from the dust, and from the rain.

Creamery Wanted

I would like to draw the attention of some of your readers in Ontario to the fine opportunity there is for establishing a creamery in the district around the City of Saskatoon.

Saskatoon is splendidly situated on the banks of the Saskatchewan River, in the Province of Saskatchewan, in which is grown the finest wheat in the world, and is the most progressive city in the West between Winnipeg and Edmonton. There will be three transcontinental railways running through the city this year, which will easily place Saskatoon in the forefront as a distributing centre for this great country.

In the surrounding district the majority of the farmers devote their entire energies to wheat production, while at the same time conditions are most favorable for mixed farming. Nutritious grass abounds everywhere, and pasture of excellent quality is thus provided for stock.

As a result of the action of the farmers in confining their attention to wheat exclusively, the city elevators are filled to overflowing with grain which the railways cannot move fast enough owing to inadequate transportation facilities and, therefore, many farmers are short of their usual cash balance while waiting for their returns until the railways feel disposed to move their crop. In circumstances like these, the sale of dairy products would be a perennial source of income, coupled with the fact that good prices obtain here the year round for first class butter.

Will not some of the enterprising dairymen of Ontario, or graduates of the O.A.C., at Guelph, come West and avail themselves of the present opening, which would certainly prove a paying investment to any who would enter the profitable business of operating a creamery?

WESTERNER.