

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

### Use Sufficient Rennet

"WAR conditions have raised the price of rennet," remarked Dairy Instructor Gracey at a recent meeting of the Western Ontario factory men, "and that has brought forward a new problem for the consideration of cheese makers. I find that some makers have been decreasing the amount of rennet used because of its increasing price. This policy would be unwise if for no other reason than that manufacturers may be reducing the strength of their rennet because of the increased cost of producing. Some of the evil results of too little rennet in the vats are a slow coagulation, the fat globules rise to the top, and there is a higher percentage of fat lost in the whey. There is not as good a yield of cheese when coagulation is retarded."

Mr. Gracey suggested experiments at the Dairy School at Guelph to determine the effect of varying percentages of rennet in cheese making. He recommended not less than three ounces of rennet to 100 pounds of milk.

### Refrigerators or Ice Water

In a report of the dairy meeting at Guelph during the Winter Fair time, Farm and Dairy made reference to some experiments conducted by Miss Miller of the Dairy School as to the relative merits of the refrigerator vs. ice water for keeping cream cool on the farm. We give herewith a more extensive review of this experiment.

One lot of cream was divided into two equal portions. One can was then placed in the refrigerator and the other submerged in ice and water. At 24-hour intervals the acidity and temperature in both cans were taken. Here are the results in full:

Refrigerator	Temp.	Acidity	Ice Water	Temp.	Acidity
15	51 degrees	.34	46	46 degrees	.34
22	50 "	.34	51	46 "	.34
27	50 "	.34	51	46 "	.34
32	50 "	.34	51	46 "	.34
37	50 "	.34	51	46 "	.34
41	50 "	.34	51	46 "	.34
45	50 "	.34	51	46 "	.34
55	54 "	.41	66	46 "	.34

On an average the cream in the ice water was five degrees lower in temperature. It cooled much more quickly, the cream was of lower acidity, and had a better flavor.

### Dairy Commissioner's Report

IT is doubtful if any subject, except only the dairy itself, at this juncture in the world's history is commanding more attention than the products of the dairy, with which cold storage is intimately allied. Therefore, the Report of the Dairy and Cold Storage Commissioner for the fiscal year ending March 31st, 1915, recently issued, and which can be had on application to the Publications Branch, Department of Agriculture, Ottawa, will doubtless be received with more than ordinary attention. The Commissioner, Mr. J. A. Ruddick, briefly records his experience on a visit to Europe as Canadian Government delegate to the Sixth International Dairy Congress held in June, 1914, at Bern, Switzerland. Returning to his home, he found that Canadian cheese stood in the highest possible favor, commanding even a better price than that of New Zealand, where special and unremittent efforts are being made to capture the British trade in dairy products, and where the cheese factories have recently greatly increased in number. Canadian cheese,

Mr. Ruddick testifies, has become the standard for all importations. He paid a visit of inspection to the centres of the Cheddar cheese industry in Shropshire, Flintshire, and Cheshire, and was surprised at its extent.

An interesting report is given in the report of the extension of marketing facilities and of the operations of the Finch and Bromie Dairy Stations. Other matters dealt with are the dairy herd records, excess of water in butter, inspection of weighing butter and cheese, the activities of the precooling and experimental fruit storage warehouses, at Grimby, Ont., cold storage progress, publications and meetings. An exceptionally full appendix covering ninety-six pages, and divided into twelve sections, deals historically with the twenty-five years' life work of the Assistant Dairy Commissioner, Mr. J. C. Chapais, with the work of the Chief of the Markets Extension Division, in connection with which a quantity of valuable information is furnished regarding the needs and methods of the British and French markets with tables of prices of every variety of farm and garden produce and stock at each month in the year; and with dairy herd records and tests in different provinces. Reports in this report are also furnished as parts of the appendix of the Cold Storage Inspector, of the Chief Inspector of Dairy products, of the fruit, cold storage and transportation investigations division, and of

the inspector in weighing of butter and cheese, the whole concluding with statistics of the total Canadian exports and imports of butter and cheese for the last 85 years, for the last seven years of the Canadian exports of cheese, butter, cream, condensed milk, casein and fresh milk, and for the last 11 years of the total exports of cheese and butter by all countries.

### N. S. Dairymen's Convention

THE Annual Convention of the Dairymen's Association of Nova Scotia was held in the Agricultural College, Truro, on Jan. 5th and 6th last, and was in point of numbers and interest, by far the best yet held, and many items of interest were dealt with. The Association will apply for special act of parliament to incorporate the Association, also to have some amendments made in the Nova Scotia Dairymen's Act.

A resolution was passed recommending that whereas the results of the experiments carried on by the Government Creamery at Baddeck and also by other creameries in the Province, tend to show that cream grading is feasible and profitable in Nova Scotia; therefore be it resolved that the Nova Scotia Dairymen's Association recommended the grading of cream by our creameries.

The first creamery butter exhibition and butter scoring competition was held in connection with the convention and proved a great success.

About \$300 was offered in prizes, and nearly all the creameries participated. The main winners were: The Brookfield creamery, Yarmouth creamery, Scotsburn creamery and South River creamery Co.

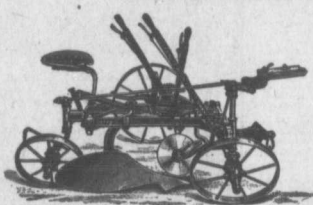
Officers were elected as follows: Pres., D. W. Murray, Scotsburn; Vice-Pres., R. B. McLennan, Brookfield, N.S.; Directors: A. M. Wheaton, Wolfville, N.S.; C. B. De Long, New Germany, N.S.; A. Cameron, Lower South River; Secy.-Treas., W. A. MacKay, Truro; Auditor, C. R. B. Bryan, Truro.

The report of the Superintendent of Dairymen showed an increase of 34 per cent in the amount of creamery butter made during the year. Two new creameries opened, one is under construction and nearly all the old creameries showed a substantial increase. The prospects for the coming year are very encouraging.

In the Better Farming Special which recently went through Western Ontario, there was one exhibit of special interest to cheesemakers. There were two cheese on exhibition, one made from 300 pounds of milk testing 3.7 per cent. fat and 9.7 per cent. casein, weighed 20.7 pounds; the other cheese more from the same amount of milk, but testing 3.9 per cent. fat and 1.9 per cent. casein, weighed only 14.95 pounds. Surely a convincing argument against the pooling system of paying for milk at the cheese factory.

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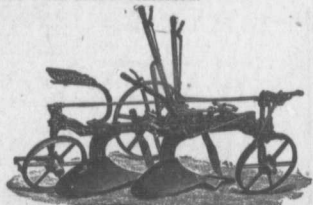
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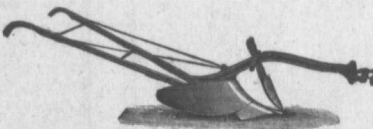
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