

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 your letters to The Cheese Maker's Department.

One of Ontario's Best Kept Factories

Editor, Farm and Dairy.—While on Wolfe Island recently, I had the pleasure of making the acquaintance of Mr. Wm. Fitzgerald, the maker at the Silver Springs Cheese Factory. The factory is a low building about 30 by 50 feet. The outside is shingled. There is a 10 by 12 foot wing boiler house where the water tank is close to the factory. From the outside appearance, I expected to find the inside to correspond, but as I stepped inside I met Mr. Fitzgerald who was as trim as a pin, wearing a white apron and a white shirt. His hair, Mr. Murphy, was just as clean and dressed the same. I came to the conclusion that the maker was a model man and started in to inspect his factory.

This factory is so built that it could be one of the dirtiest in the country. The ceiling is low. The walls are rough boards. The studding and beams were open to catch colwells and flies, but none were there. The walls and ceiling were whitewashed. The painted wooden floor was as clean as soap and water could make it. You could not see a speck of dirt on the outside of the three vats. They were covered with clean covers. On the top presses, not a sign of dirt could be seen and the paint appeared as good as when they left the shop, not a bit of rust to be seen on the hoops. The boiler house was on the ground floor but was as clean and tidy as the make-room. There were about 50 cheese in the curing room, having just shipped the day before. Here the same conditions prevailed.

When asked his opinion re cold storage, Mr. Fitzgerald thought that every factory should have one. He was handicapped by not having one in hot weather. Mr. Fitzgerald has been running this factory for eight years and his patrons think that he is the only maker.

This is a stock factory and the shareholders are going to install a butter plant in connection so that they can pay their maker more money. As they cannot afford to lose him, they feel that if they do not do something, he is sure to go. Mr. Fitzgerald is a graduate of Kingstons Day School and is in favor of makers having certificates if they are worthy of them.—R. J. Littlejohn, Leeds Co., Ont.

The Troubles of the Maker

Editor, Farm and Dairy.—I have made cheese for 17 years and butter for three years and I do not think cheese-makers receive large enough salaries. A man must be up to his business to make these things, but it has got so that any boy or young man, who has worked a season or two at the business is able to get charge of

a factory right away, because he will make cheaper. There should be something done, therefore, to protect the experienced maker.

I would be in favor of having the makers protected in some way. It has got so now that if a maker happens to make a miss he loses the whole of his summer wages and is about ruined. There are so many different kinds of milk received at a factory, both good and bad, that it is difficult to make first-class cheese all the time. Most makers know their business well enough to make good cheese if they refuse to take in the bad milk. The patrons grumble and say that the cheese-makers is no good and they will get a better one the next year. I myself have taken a lot of abuse from farmers about their milk, but I never say much back to them. A cheese-maker should not tell everything that is going on around the factory.—A. Throsp, Grenville Co., Ont.

Note.—The only course for the maker to follow is to refuse to take in bad milk of any kind. If he is so foolish as to bind himself to pay the loss of milk rejected, he must reject all bad milk or "pay the piper." Even if he does reject all milk that appears to be bad when it reaches the factory, his position will not be any too sure as there are flavors enough developed when the milk is in the vat, it is impossible to detect in the weighing porch, to keep him busy making, good cheese.—Editor.

Slow Curdling Milk

The case is recorded of a cheese-maker who could not get the milk to thicken in the proper time, though he used as high as 10 ounces of rennet to 1,000 lbs. of milk. With this amount it took one hour to coagulate. He first blamed the slowness on weak rennet. He secured some fresh extract and things were no better and it took all day and night to make the cheese. He was induced to make a rennet test of each patron's milk and was not long in locating the trouble. He found one lot of milk that would not thicken at all on leaving this factory everything worked all right. His whole trouble was caused by abnormal milk supplied by one patron and had might not been for the rennet test he might have had the trouble prolonged for several weeks.

Makers cannot be too careful in looking after the milk. About all the troubles they have in making fine cheese are traceable to the milk. And this is where the value of the rennet or curd test comes in.

It pays to make a rennet test of each patron's milk at regular intervals during the season and whenever trouble arises. In this way the maker can keep at each patron's milk and be able to spot trouble before it does much damage. If the patrons know that such a test is being made regularly, they will be more careful in regard to their milk supply.

One of the common causes of slow curdling milk is old rusty tin cans. Wherever such are used there is a danger of the milk not coagulating properly. Some experiments conducted at the Wisconsin Station showed that milk kept in rusty tin cans over night may readily take an ounce or two more of extract per 1,000 lbs. of milk to coagulate properly than if kept in bright cans. It is economy on the part of the maker to see that no rusty cans are used by his patrons as it takes more extract to do the work of thickening.—J. W. W.

Believes in Certificates

Editor, Farm and Dairy.—One difficulty with the cheese-making business is that a young man with only one season's experience will offer to take charge of a factory and agree to make

cheese at a lower rate than the experienced and competent maker will. I have known several instances where these inexperienced men have been engaged by factories and good reliable makers of experience have remained idle all summer because they could not get work.

In my opinion every maker should hold a certificate as to his ability to make cheese. A cheese-maker can never become perfect in his business. In my own experience I have found it to be a constant study from one year's end to another. I find that there is something to learn daily. It is my constant care to learn more about my work every day. I therefore, would welcome any movement that would place the business of cheese-making on a better footing.

It would be a benefit to the business if all makers were required to hold certificates. Each one would then put forth an effort to obtain a certificate by obtaining a letter practical knowledge of the business and makers would not be going along in a slipshod fashion as so many of them are doing at present. A maker should first learn to like his business. If he does not like it he may as well quit for sooner or later he will have to do so.

In conclusion I would say: Give a good maker a poor unsightly factory to work in and it will be very hard for him to make a first-class article. On the other hand, a good man in a good factory proper situation and with up-to-date sanitary conditions and it will be much easier for him to turn out the kind of goods the market demands. If he is in these favorable surroundings and receives good milk there will be fewer complaints from the purchaser of the cheese.—J. P. Hart, Russell Co., Ont.

Notice to Creameries

To Managers of Creameries.—You are no doubt aware that for several years past this Department has arranged with the different railway companies for a special weekly iced car service for the carriage of butter to Montreal, during the period of warm weather. As the creameries employed by the Department to travel with these cars so as to ensure a proper service, and to take notes of the temperature of the butter as shipped at the various railway stations, it is in looking over the average temperatures for each creamery for five years past, we find in quite a number of cases that the temperature of the butter during the shipping point has been lower each succeeding year. This gratifying state of affairs is the result of the construction of new cold storage rooms, the improvement of old ones and of more care in the management of the cold storage generally.

We regret to find, however, that many of the creameries have made no progress and some have even retrograded in this important matter of the storage of their butter. In this connection we wish to impress upon you the fact that the refrigerator cars are not for the purpose of cooling warm butter, but that they are intended to carry it to its destination, in good condition, butter that is at a proper temperature when loaded in the cars. At the close of this season every creamery manager should carefully overhaul his cold storage and see that everything is put in good shape. The walls should be carefully washed, then dried and whitewashed. The washing should be more effective if it is done with a solution consisting of one part of bichloride of mercury to 1,000 parts of water, because such treatment will effectively destroy all mould or spores that may be present and the danger of having mouldy butter, and at the same time prevent decay in the structure of the cold storage.

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Any creamery which has not already done so may secure a bonus of \$100 by erecting a cold storage according to plans and specifications supplied free of cost on application to the office.—W. A. Ruddick, Commissioner of W. Moore, Chief, Markets Division, Ottawa.

"I consider Farm and Dairy an excellent paper and always take pleasure in saying a good word for it whenever there is an opportunity for doing so."—Joshua Bull, Beane Co., Vt.

"I received the set of post cards, 'A Trip Around the World' for securing one new subscriber to Farm and Dairy and was very much pleased with them. The Weaver, Ontario Co., Ont.

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