

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 press 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 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 and the whet 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 helper, 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 colwabs and flies, but none were to be seen. 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 left 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 Kingston 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 these cheese-makers receive large enough salaries. A man may be up to his business to make cheese these days, 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 of the patrons grumble and say that the cheese-maker 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. Throop, 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 on rejected cheese, 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 will be flavors enough developed when the milk is made, which are 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 wet rennet. He secured some fresh extract and his wheys were no better and it took all day and night to make the curd. 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 morning though it worked all right. His whole trouble was caused by abnormal milk supplied by one patron and had not been for the rennet test he might have been for 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 of course if trouble arises. In this way the maker can keep track on each patron's milk and be able to spot trouble before it does any 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 old rusty tin cans are used there is a danger of the milk becoming coagulated 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 may 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 persons 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 year. Therefore, would welcome any movement that would place the business of cheese-making on a letter 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 this: 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, if 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 has 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. The object of this service, as ordered by the Department to transport 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. This favorable state of affairs is the result of the construction of new cold storage rooms, the improvement of old ones and of the more careful management of the cold storages 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 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 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 effectually destroy all mould or spores of mould and thus remove all danger of having mouldy butter, and at the same time prevent decay in the structure of the cold storage.

Then it is important to see that a good summer's work is done in this winter. By keeping and shipping your but-

Good Reason

Users have good reason to consider Sharples Dairy Tubular Cream Separators the World's Best:

ETHELTON, Aug. 29, '09. "I bought a disk-filled cream separator. It worked fairly well for two years, then started to run hard, getting worse, until I could scarcely turn the milk from six cows through. It got skimming poorly.

Could see cream on milk after standing overnight.

Finally got so disgusted with it that I bought a Sharples Tubular. Would sooner pay for a Sharples Tubular than use a disk machine for nothing. Could turn my Tubular all day necessary. Can wash it in quarter the time, skim cleaner, make heavier cream. My cream test now is 50. Tubular bowl hangs from bell bearing and never gets out of balance.

—Joseph Walker.

Tubulars are replacing all other makes. Different from all others. The only modern separator. The manufacture of Tubulars is one of Canada's leading industries. Sales exceed most, if not all, others combined. Write for catalog No. 253.

THE SHARPLES SEPARATOR CO.

Trenton, Ont. Walsingham, Man.

ter at a low temperature, you will derive both satisfaction and profit, besides enhancing the general reputation of Canadian butter.

For full details of refrigerator car services, temperatures of butter at different points, etc., see the Report of the Dairy and Cold Storage Commissioner just issued, which will be sent to any person on application to the undersigned.

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 by us. On application to this office.—W. A. Ruddick, Commissioner; W. 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, Bruce Co., Que.

"I received the set of post cards, 'A Trip Around the World' for sending me one new subscriber to Farm and Dairy and to this I am very much pleased with them.—Thos. Weaver, Ontario Co., Ont.

Don't put off seeing your friends and getting a club of subscriptions to Farm and Dairy.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD CASH WITH ORDER

CHEESEMAKER WANTED.—Has first interest in sale to date factory, and make the cheese, \$1,000.—Box 15, Farm and Dairy, Peterborough.

WANTED.—Cheesemakers and dairymen to report us during the fall and winter months, on full or part time. Liberal terms; pay weekly. Start now at best selling time. Stone & Wellington, The Fonthill Nurseries, Toronto, Ont.

CHEESEMAKERS—Can secure good winter employment by working for Farm and Dairy. If you make your own butter, we are anxious to earn a good sum weekly by selling for particulars to Circulation Manager, Farm and Dairy, Peterborough, Ont.

WANTED.—Cheese factory to rent or make by owl. Apply to Box 77, Farm and Dairy, Peterborough, Ont.

Black Remarkable
Wach richness
and
pleasing
flavor. The big black
plug chewing tobacco.