

## 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 your letters to The Cheese Maker's Department.

### Why \$150 Was Paid

At the district dairy meeting held at Belleville last week Mr. Darcy Young stated that he was inclined to think that the affairs of the Eastern Ontario Dairyman's Association have not been conducted as economically as they might have been, and as an example of extravagance, he stated that the Association had paid \$150 for the use of the Methodist Church at Pictou last winter at the time of the annual convention of the Association. He thought that a detailed report of the receipts and ex-

penses of the Association should be printed each year.

Senator D. Derbyshire, the honorary president of the Association, explained that when they got to Pictou they found that the hall in which the convention was to have been held was going to be altogether too small to accommodate the crowds in attendance. The only place at all suitable was the church. They tried to get the use of the church, but some of the trustees were opposed to its being used for that purpose. Finally, the trustees offered to rent the church for the purposes of the convention for \$150. If the directors of the Association had not accepted the offer they would have had to turn away hundreds of people who could not have got into the small hall. The directors, therefore, accepted the offer, and even then had to turn away 400 to 500 people who were unable to gain admission. Senator Derbyshire asked if there was anyone present who blamed the directors for renting the church under the circumstances. No one replied. It was hinted that the people of Pictou in making such a charge had done the Association wrong.

### "PERFECT" STEEL CHEESE VAT



SANITARY STEEL WASH SINK

(Patented August 22nd, 1906)

**Durable**—All Steel. **Sanitary**—Not a crack or spot for milk to lodge in and decompose. **Handy**—Levers and gears to raise and lower vat by inch. **Light**—Easily moved. **Simple**—Built so the last drop runs out. Get our free catalogue of steel vats, steel agitators, steel curd cutters, steel whey strainers. Write us.

**The Steel Trough & Machine Co.**  
Tweed, Ont. LIMITED

### FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER

**MUST SELL**—Good brick creamery in Western Ontario, doing good business. \$1,500. Box "B" Canadian Dairyman. E-12

**FOR SALE, CREAMERY**—One of the best in the Eastern Townships. Apply Box "L" Canadian Dairyman. E-12-9

**WANTED, CHEESE MAKER**, for Thurlow Cheese and Butter Co. Particulars may be obtained up to Dec. 15th, from R. Stoker, Sec.-Treas., Belleville. E-12-9

**TAIVASTOCK CHEESE AND BUTTER FACTORY** for sale. Factory in good condition with up-to-date cool cutting room. All particulars given on application to Ballantyne & Bell, Tavistock, Ont.

**FIRST CLASS CHEESEMAKER**: Long experience, 25 years in last factory can furnish the very best of references, waste situation as maker. Apply, Thos. Grive, Wyanadotte, Ont.

**CHEESEMAKERS WANTED** to cantam for new subscribers to this paper. A good cash commission for each new subscription secured. Write us today for particulars and canvassers' outfit. The Rural Publishing Co., Limited, Peterboro, Ont.

## DAIRY BOOKS

Our 32-page Catalog of Dairy and Farm Books sent free on request. Write to The Canadian Dairyman & Farming World, Peterboro, Ontario.

## CHEESEMAKERS BUSY

Several cheesemakers are working for us now. Are you one of them? We can give work to cheesemakers through the winter months. Write us for full particulars, addressing:

CIRCULATION DEPARTMENT  
RURAL PUBLISHING CO., LTD.  
PETERBORO, ONT.

### Edward Kidd, Ex-M.P., North Gower

Few dairymen in Canada are as well known as Mr. Edward Kidd, Ex-M.P., of North Gower, Ont., who has been a director of the Eastern Ontario Dairyman's Association practice-

### Edward Kidd, Ex-M.P.

ally since its inception. For three years now the dairy farmers of Carleton County have each year elected Mr. Kidd as a director of the association without opposition. Mr. Kidd has been prominent in the work of the farmers' institutes and of agricultural societies in his county and some years ago was elected to the House of Commons. Four years ago, when Mr. R. L. Borden was elected to Halifax, Mr. Kidd resigned in order that Mr. Borden might be elected in Carleton County. Now that Mr. Borden has been elected to represent the City of Halifax, thus leaving a vacancy in Carleton County, it is expected that Mr. Kidd will be rewarded for his public service in withdrawing four years ago in his favor. Mr. Kidd was re-elected to the House of Commons without opposition. Such a man as Mr. Kidd, owing to his thorough knowledge of agriculture and dairying, is much needed in the House of Commons.

### Mr. Publow Appointed

An order in council has been passed appointing Chief Dairy Instructor, G. G. Publow, of Kingston, as acting superintendent of the Kingston Dairy School to succeed Mr. J. W. Mitchell, who resigned recently to accept the charge of the dairy department of the

Manitoba Agricultural College. Mr. Publow has been in charge of the school since Mr. Mitchell left for the west. He will continue to act as chief dairy instructor. It is understood that he will be given one or two capable assistants. Mr. Publow has been on the staff of the dairy school since its start some 13 years ago. During that time J. A. Eddick and Mr. Publow were appointed dairy instructors in Eastern Ontario at the same time 13 years ago. They were in dairying in the past few years in Eastern Ontario. Mr. Publow has been on the staff of instructors ever since and is now chief over 25 instructors. He has had the satisfaction of seeing one reform after another adopted that when he first advocated them were laughed at. In Mr. Publow's opinion more progress has been made in dairying in the past few years than for many years previous.

### District Meetings, Western Ontario

Frank Herra, Chief Instructor, Western Ontario

Meetings have been held at Watford, Hamilton, Listowel, Woodstock, Simcoe, Norwich, St. Mary's and Belton. Several of these meetings were well attended by both patrons and makers. Others were not, although the makers turned out very well at all the meetings. The object of these meetings is to get together the makers and as many patrons as may care to attend and discuss methods of improvement, the work of dairy instruction, interchange of ideas regarding dairy work and get better acquainted. Many points of interest were discussed. A director of the Dairyman's Association of Western Ontario, residing near the place of meeting, acted as chairman. A summary of dairy instruction work for the season was given at each meeting. General improvement was noted in the care given the milk, the tidiness of the factories, the number of rusty cans discarded and replaced by new ones, the improvement in the cleanliness of the whey tanks, but there still exists much room for improvement along these lines.

The prices for the year have been good and a general feeling of hopefulness prevailed. The opinion seemed to be that the small round holes noticeable during the hot weather in several lots of cheese were due to curds not being properly firm in the whey before dipping, thus leaving excessive moisture, not getting the curds well enough flaked before milking, and in some cases milking a little early, and in a number of cases setting the curds before they are sufficiently matured. The one-quarter-inch curd knife was approved, especially for use for late setting curds.

### PASTEURIZATION OF WHEY

The pasteurization of whey was spoken of very favorably by those who had tried the system this year, both patrons and makers, many of the makers being very positive in their assertions that proper pasteurization of the whey will get rid of bitter and yeasty flavor, and that the system has many other advantages. A number of patrons expressed themselves as quite willing to pay their share of the cost. The general opinion seemed to be that the cost would depend on the conditions under which the whey had to be done, such as the size of the boiler, distance the tanks were from the boiler, what system was adopted for heating, and several other things. The cost would not be more than \$1.00 a ton of cheese, and not less than 50 cents a ton of cheese. It could be done for the latter price, provided use could be made of the exhaust steam from the engine in the way spoken of when the question was first taken up last year. Fifty-eight factories pasteurized the whey this year.

The system of cooling milk in cans, in tanks, the cans surrounded by cold water and ice if possible, the cooling done quickly with occasional stirring of the milk, rather than continued stirring, was approved. It was ordered by some that the patrons should be obliged by law to cool night's milk in hot weather to 60 degrees, and keep it stirred, with sufficient cold water or ice that it could be delivered at the factory very little above that temperature, basing this claim on the fact that the milk is at a low temperature during cold weather, and little trouble results, and therefore, temperature should be a basis on which milk should be received at the factory.

### OTHER SUBJECTS OF INTEREST

It was also thought and is certainly true that the neat and tidy condition of the factory and the cleanliness of the whey tank had a great influence on the patrons in inducing them to take proper care of the milk. Building of more cool curing rooms was discussed; the general opinion among factory owners was that they should have the co-operation of the patrons in paying at least one-half of the cost, since the patrons would get most of the benefit in less shrinkage in weight and other results. No expression of opinion could be secured with regard to the benefit, or otherwise, of maker's certificates. The effect of feeding turnips to dairy cows, shipment of fall cheese without being sufficiently cured were discussed.

A patron suggested at one meeting that the tuff-flavored milk should be made up by itself, and the patrons paid accordingly, but none of the makers seemed to want to take the responsibility of selecting the milk. The general opinion was that turnips or sugar beets should be fed instead of turnips, since it was not fair that those who did not feed turnips should have to suffer in price for those who did. A buyer thought that late fall cheese were allowed to cure at too low a temperature for best results; some complaint was also made regarding the poor quality of the cheese sold in one particular section. Attention was called to a number of important details in connection with the pasteurization of whey to make the system successful, and several ingenious methods for heating economically were explained by makers as being used by them, and were considered of much value. Other subjects of interest and importance were also brought up and discussed, too numerous to mention here.

### Dairy Notes

The dairymen of Leeds county selected Mr. J. J. Derbyshire, M.L.A., of Elgin, Ont., by acclamation, as the director of the Eastern Ontario Dairyman's Association for their district, at the district meeting held at Belleville on Friday of last week. This will be good news for all who know what valuable work Mr. Dargavel has done for the association.

Mr. J. J. Derbyshire, Brockville, Ont., stated at the district dairy meeting at Belleville, last week, that the reports that are being received from Liverpool, London, Glasgow, Bristol and other British cities, that the Canadian cheese that has gone forward this year has been of exceptionally good quality. The British people are evincing their approval of it.

Dairy Instructor T. E. Whattam, of Pictou, while speaking at the dairy meeting at Belleville, Ont., last week, expressed the view that the number of these factories that were convicted this year of watering their milk, and fined from \$8 to \$20, should have been increased very heavily. He held that if the practice of watering milk is to be stamped out, heavier fines must be imposed than have been imposed this year.