

## 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 letters to The Cheese Maker's Department.

### Notes from New Zealand

J. A. Ruddick, Dairy Commissioner, Ottawa

The following extracts from a letter which I have just received from Mr. W. M. Singleton, Assistant Director of the Dairy Produce Division in New Zealand, is of interest to Farm and Dairy readers.

"We are just commencing our dairy season. So far weather conditions have been only fair. We have had the usual rough weather pertaining to this time of year, the Equinox. The ground has become fairly dry and although rain has fallen, it has not been sufficient for the country's demands if Wellington's supply be a criterion."

"We can say yet give no estimate of how our exports are likely to run this season. The prices of cheese and butter has not evidenced that disparity which has characterized them during recent years. Whether the pendulum is on the return portion of its swing, I cannot say. However, some of our principal Taranaki factories

made butter during the winter until 1st September, some to 1st October, and some are now considering the advisability of continuing butter throughout the season. A few of these factories make a big variation in the respective figures of cheese and butter exports. Karpokonui and Jolls each ran out about 2,200 tons of cheese last year. Each has about six or seven branches."

"The pasteurization of by-products is gaining ground rapidly. The heating of whey by direct steam is widespread and is extending itself without any pause. Farmers like the heated whey for their calves and it keeps the whey tanks clean. We use direct steam."

"The heating of skim milk has thus far been done by means of the pasteurizer. This does a very good work and is not very expensive."

"The heating of the cream to pasteurizing temperature has made no little improvement in the average quality of our butter. All butter factories in Taranaki save two are following the principle. The New Zealand Dairy Association in Auckland province is about to adopt the system. This company is making arrangements to absorb their rival company, Ambury and English and the resultant company would do credit to it to even the United States so far as hugeness is concerned. When Mr. Spragg speaks now, it will be with no little prestige."

"Our cow testing work is going apace. We have four associations in which are entered some 4,500 cows."

### Method of Issuing Certificates

Editor, Farm and Dairy.—In accordance with an Act passed at the last session of the Ontario Legislature, the Department of Agriculture is preparing to grant certificates to cheese and butter makers, good from January 1, 1911. You are already familiar with the provisions of this Act, which provides for the granting of certificates by the two Dairy Schools and by the Minister of Agriculture.

All persons who have been chief makers during the past season, and who do not hold a diploma from one of the Provincial Dairy Schools, will be granted certificates by the Minister of Agriculture. Diplomas granted by either of the Provincial Dairy Schools will entitle the holder to continue as a chief maker. Certificates will, however, be granted to such persons, if they so desire, on condition that they make application to the Dairy School concerned. In granting certificates to those who have not shown a thorough mastery of the business, the certificate will be issued for one season only.

Assistants who have not had entire charge of a factory or creamery, but wish to be employed as such in 1911, should make application to the Director of Dairying, Department of Agriculture, Toronto, when their qualifications will be enquired into, and certificates duly granted if favorably reported upon by the Advisory Board.

Any chief maker who has not been in charge of a cheese factory or creamery for the past one or more seasons should write to the Director of Dairying, Toronto, for a form of application if he wishes to secure a certificate. When such application form has been duly filled out and returned to the Department, the qualification of the applicant will be considered by the Advisory Board, and certificates granted.

Letters and forms of application are being sent only to those persons who have been chief makers in factories and creameries during the manufacturing season of 1910. Such persons will please fill out the form of application furnished, and return it to the Director of Dairying, when

certificates will be granted. He will also inform assistants who are desirous of securing a certificate for the season of 1911, to apply to the Department for a special form to be filled out by each person before his application for certificate will be considered by the Advisory Board.

While we cannot make definite announcements at this time regarding the granting of certificates after 1911, we do not hesitate to state that those who take advantage of a Dairy School training will have their claims for a certificate much strengthened. It is desired that makers send in application forms for certificates at an early date, so that the Advisory Board may consider the same and grant certificates promptly, before the beginning of the year. The Advisory Board met in Toronto last week to consider the applications which have been received. The certificates will be issued some time during December.—Geo. A. Putnam, Director of Dairying, Toronto.

About Certificates.—"What do you think about certificates for makers?" asked an editor of Farm and Dairy. Mr. Henry H. Rennie, the competent cheese maker at the Inverness Cheese factory, Dundas Co., Ont. Mr. Rennie has gained his knowledge of cheese making and has acquired the art from practical work in factories for the past 14 years. He replied, "I think they are all right. I do not know whether or not I shall get my certificate, but I guess there will be a job for me somewhere, if it is nothing else than tending fires. It is only right that makers who know their business should be protected. At present there is not enough money in cheese making and makers are not half paid."

The cost of installing my whey butter plant was about \$700. This includes everything such as separator, churn, butter worker, tank, pipes, ejector and fittings. The plant is giving perfect satisfaction, and is a profitable adjunct to the cheese factory.—R. H. Little, Peterboro Co., Ont.

### FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER

ONE THOUSAND printed Butter Wrappers for One Dollar.—McMullen Printing Company, London, Ont.

FOR SALE—Iron Pipe, Pulleys, Belting, Sails, Chain, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list, stating what you want. The Imperial Wire and Metal Co., Queen Street, Montreal.

GRAVES RAISE THEM WITHOUT MILK Buckle Free. Steel, Briggs Seed Co., Ltd., Toronto, Ont.

## Mr Farmer

Do you know that Purity Salt will create a market for all the butter you can produce.

That it will also increase the price from one to two and a half cents per pound and make the buyer want more.

Does this extra profit look good to you? If it does, we will show you how. Write to-day for trial samples and prices of

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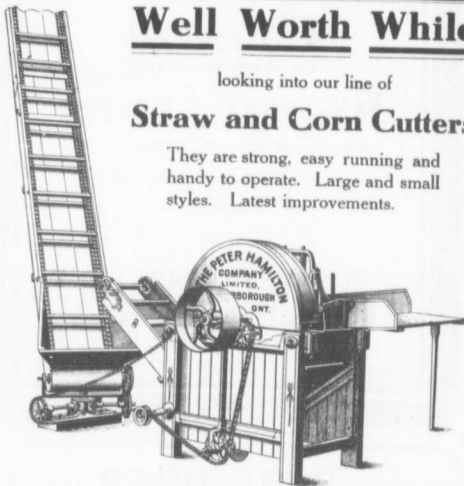
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## DAIRY FARM COMPETITION

held under the auspices of the  
British Columbia Dairymen's Association

will be continued for the second year, running from the

1st of January to 31st December, 1911

The prize awarded is a CHALLENGE CUP, donated by the Provincial Government to the Dairymen's Association.

The Cup must be won three times before obtaining the absolute property of the competitor.

Each year a gold, silver and bronze medal will be given to the three high est scoring competitors in the competition for that year.

Entries for second year's competition close January 1, 1911.

Competitors before entering competition must be duly enrolled as members of the B. C. Dairymen's Association, which membership may be obtained on the payment of \$1.00 to the Secretary-Treasurer.

For further particulars apply to:

Sec.-Treas., B. C. Dairymen's Association  
Dept. of Agriculture, Victoria, B. C.

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