

## Cheese Department

Makers are invited to send contributions to this department, to address questions or matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

### Eastern Dairymen's Convention

The next annual convention of the Eastern Ontario Dairymen's Association will be held at Belleville, Jan. 5, 6, 7, 1910. This was decided upon at a meeting of the executive committee of the association held in Toronto last week at the time of the Toronto Industrial Exhibition. The directors present included Senator D. Derbyshire, hon.-pres; R. G. Murphy, sec'y, Brockville; Ed. Kidd, M.P., North Gower; Chief Instructor G. G. Publow, Kingston; G. A. Putnam, Director of Dairy Instruction, Toronto; J. H. Singleton, Smith's Falls; C. E. Whittaker, Newmarket; Williamsburg; Henry Glendinning, Manilla; J. A. Whitten, Wellman's Corners; A. S. White, Sidney Crossing; T. A. Thompson, Almonte; J. A. Sanderson, Kemptonville; Jas. H. Anderson, Mountain View.

A deputation from Belleville, headed by John Kerr and including John Miller, Casselton; J. B. Myers, Bayside; D. Fairfield, B. W. Simmons, Belleville; S. T. Vandervoort, Sidney Crossing, waited on the committee and urged that the next convention be held in Belleville, and promised to leave no stone unturned to make it a success. On motion, Belleville was selected and the dates already mentioned were decided upon.

The following committees were appointed to have charge of the local arrangements for the convention:

Local Committee, Messrs, Jno. Miller, Casselton; A. S. White, Sidney Crossing; Ed. Kidd, Brockville; Bird, Stirling; C. B. Myers, Bayside; Jno. Kerr, Belleville.

City committee, Jno. Kerr, M. Sprague, F. W. Brenton.

#### LOCAL COMMITTEE

Senator Derbyshire reported that following the dairy meetings held last fall in Eastern Ontario more corn by far was grown in the counties of Leeds and Grenville than ever before. Messrs. Putnam, Publow and Murphy were appointed to arrange the dates of the meetings to be held this fall and the speakers. Mr. Publow suggested that the director in each district should endeavor to select the best possible local man in each district to address the local meetings. Men who are making a success of their work are always effective speakers in localities where their success is recognized.

"The great need in our section," said Mr. Whittaker, "is to show the farmers how to lower the cost of production. Too much milk feed is being fed."

Mr. Whitten felt that the illustrated addresses given in his section last fall by Mr. Geo. H. Beal of Ottawa, had been worth thousands of dollars to the farmers in his section. They were worth probably \$400 to his factory alone. Never had he known such good results from a series of meetings as attended those held last fall.

#### REFRIGERATOR SERVICE.

Mr. Singleton felt that the refrigerator service this year had not been satisfactory. The chief defect was that refrigerator cars were not available except where 20,000 lbs. of cheese were available for shipment. With such a large quantity that many shipping points have not been able to avail themselves of the service. He had shipped from seven or eight points but had had no success at any one point to enable him to take advantage of it. Mr. Sanderson agreed with Mr. Singleton. Senator Derbyshire said that arrangements should

be made next year to start the service earlier in the season if hot weather should start at an early date as it did this year. The matter will be brought up at the annual convention.

It was suggested by Mr. Singleton that the Association should take steps to have the government enact legislation that will make it compulsory for factories to brand their butter as such. He knew of cases where whey butter had been palmed off as creamery butter, thereby causing trouble. Senator Derbyshire said that more whey butter was made in his section than anywhere else in the province and it was all consumed in the section. Mr. Publow felt that there were some unsatisfactory features connected with the manufacture of whey butter that would probably right themselves in time. Many factories, he thought, would obtain more satisfactory results were they to install pasteurizing plants instead of machinery for the manufacture of whey butter. This matter, also, will be brought up for further consideration at the annual convention.

**MILK ADULTERATION.** Chief Instructor Publow reported that 25 prosecutions for the adulteration of milk had been disposed of, resulting in the imposition of fines aggregating \$508.00, the average fine being about \$20. There were still 17 cases pending.

### The Export Cheese Trade

We are now entering the season when the percentage of reduction in the make of cheese is estimated, and we notice that the guesses vary to a great extent according as the parties interested would like to see the market go, of whom a substantial amount of fact upon which to build their hypotheses. These percentages range all the way from 10 to 20 per cent., while in some sections the make is said to be reduced at least 25 per cent. All these, however, must be small in number, as the recent cold nights must have had their effect in reducing the flow of milk. On the other hand we are told that the fact that the late copious rains followed by sunshine have contributed to a considerable improvement in the pastures. Allowing therefore for all these circumstances it is safe to say that the usual seasonal shrinkage in the make is in progress.

The statistical situation shows an increase in receipts for the season up to September 14th of about 62,000 boxes in round figures, the totals being 1,294,535 boxes as compared with 1,232,642 boxes for the corresponding period last year. The exports for the season are 1,119,249 against 1,087,585 boxes for the same time last year, being an increase of 31,664 boxes. According to these figures there is a net here 175,000 boxes. The factories it generally admitted have been sold up pretty close, which is no doubt correct, considering the good prices farmers are receiving.

As regards prices in this market sales were made this week at 11½c to 11 13-16c. For Western, one lot of 500 bringing 11 7-8c. and at 11-14c to 11 5-8c. For Eastern, the inside figure being for Quebees and seconds at that.—The Trade Bulletin.

### The Makers' Responsibility

The successful maker must have an intimate knowledge of the details of the business and of the varying conditions of the milk before he can do his work with a surety that the finished product will be of the best. It takes time, close application, skill and intelligence to do this work properly. If a maker could learn the actual condition of the milk, whether bad flavors will be developed after it is heated, or after it is converted into curd, when he takes it in at the weigh-

stand, a great many of the difficulties to be overcome in cheese-making would disappear. But he cannot always do this, though some patrons seem to think he can, and that when once their milk is in the vat, the finest cheese should be made from it. It is because of this, that the maker must have his wits about him. A can of milk may be taken in on which it is difficult to detect anything wrong when the milk is cold in the weighing stand. This milk may develop flavors or some condition later on that may require a radical change in the treatment it should receive. It may cause the milk and the curd to ripen quicker than was expected. It may cause some injurious flavor to develop that may seriously affect the quality, if it is not checked.

The maker, therefore, must be ever on the alert to notice these changes and to act accordingly. This is where skill, intelligence and close attention to business will win out. It often happens too, that no matter how skillful and careful a maker may be, some patrons' milk will produce a flavor that cannot be gotten rid of by all the known processes in making, and will show in the finished product. And occasionally a flavor may develop after a cheese is in the curing room, that the most skillful maker may not be able to detect in the milk or in the curd. It is because of these things that special training and wide experience are necessary in successfully managing a cheese factory. The daily routine of heating the milk, adding the rennet, cutting the curd, running off the whey, stirring the curd, grinding the curd, salting the curd and putting it to press are essential, but not the most important part of cheese-making. A little care and some mechanical skill would enable one to perform these duties very satisfactorily. It is the knowing when rather than the knowing how to do them that is important. The patron or other person who bases his knowledge of cheese-making on the doing of the mere mechanical part of the work is far from realizing what the real duties of the maker are, and what a large amount of careful training and close application to duty is necessary to successfully manage a modern cheese-factory.

It is in the skillful planning required and his ultimate knowledge of so many varying conditions that make the makers' calling one deserving of some recognition. By knowing his business he has shown that he possesses skill, intelligence, and close application to duty of a high order, and a certificate of merit can be a means of convincing the public of that fact.

**Overcoming Difficulties.**—Milk has reached our factory in fairly good condition during the past season excepting in periods of quick changes of weather from cold weather to extreme heat or sultry nights. The make this season is considerably less than in former years. The greatest difficulty that we have to contend with is sour milk. We overcome the difficulty by drawing the patron's attention to it in the forcible way of sending it back.—Wm. Greatrix, Hastings Co., Ont.

It seems difficult for patrons of creameries to grasp the idea that it is to their advantage to skim a thick cream. There is no use in using but who like to see a large quantity of cream from the semi-daily separation. Cream value is not represented by quantity. The Babcock test effectually discovers the butter-fat in the



Which of these women is you? One has consented to use a disk filled "bucket" bowl" cream separator, and will spend twenty minutes twice a day washing the 40 to 60 disks it contains, as shown in the right hand panel. One has insisted on having a simple, sanitary Sharps Dairy Tubular and will spend only twenty seconds twice a day washing the tiny piece in the left hand pan—the only piece Dairy Tubular bowls contain. Be the left hand woman. Insist on a Tubular.

The manufacture of Tubulars is one of Canada's leading industries. Sales exceed most, if not all, others combined. Write for catalog 253. **The Sharps Separator Co.** Toronto, Ont. Winnipeg, Man.

## READ THIS BOOK

### The Science and Practice of Cheesemaking

By L. L. Van Slyke, Ph.D., and Chas. A. Publow, A.B., M.D., C.M.

This is a new book that should be in the hands of every cheese-maker. It represents both the scientific and the practical side of cheese-making. It not only describes clearly the different operations in the manufacture of cheese, but special attention is given to explaining the reasons for each step. It is a splendid book as a work of reference for the daily use of practical cheese-makers during the cheese-making season. It will help YOU to make a greater success of your work as a maker to-day, and keep abreast of the times. The book is profusely illustrated, and contains 460 pages, (5 inches x 7 inches).

Price Postpaid - \$1.75  
Book Department  
THE RURAL PUBLISHING COMPANY  
Peterboro - Ontario

cream and when our pay cheques come back, they are figured according to the fat not according to the weight of the cream. Some fear that there will be a loss should they take a cream containing 90 per cent., and upwards. They need have no fear of loss in the skim milk when taking such a cream with any of the reliable machines.

### FOR SALE AND WANT ADVERTISING

#### TWO CENTS A WORD CASH WITH ORDER

**WANTED.**—A situation as manager in a cheese factory or creamery in Alberta or British Columbia. Have had 10 years experience in Western Ontario factories. Have graduated, and also held diplomas from tielph Dairy School, Box 55, Paris, N.Y., Peterboro.

**WANTED.**—To rent a cheese factory with privilege of purchase at end of season. Western Ontario preferred.—Box 55, Paris and Dairy, Peterboro.

**SYNOPSIS.**—The main part of the book is devoted to the science of cheesemaking. It is a book of reference for the daily use of practical cheese-makers during the cheese-making season. It will help YOU to make a greater success of your work as a maker to-day, and keep abreast of the times. The book is profusely illustrated, and contains 460 pages, (5 inches x 7 inches).

**Price Postpaid - \$1.75**  
Book Department  
THE RURAL PUBLISHING COMPANY  
Peterboro - Ontario