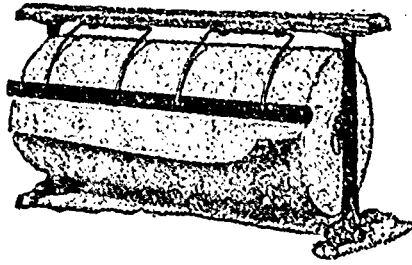


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### Pointers for Dairymen.

At the recent convention of Ontario dairymen A. F. MacLaren, M. P., president of the association, spoke as follows:

The syndicate system inaugurated last spring has proved to be a step in the right direction, and I believe furnished us with a means of improving and bringing about a great uniformity in our cheese. The necessity of some definite system of instruction is recognized by everyone connected with the industry, and I hope that in another year these syndicates will be largely increased.

It is gratifying to know that prices have been better this year. At the same time it is to be regretted that the quality of a large portion of the cheese made in Ontario is not improved as it should, considering the instruction given to patrons and cheese-makers and all interested during the past few years. It is my opinion that with the means of acquiring knowledge of the latest and best methods of carrying on the dairy business, those interested in dairying being provided with dairy schools, dairy commissioners, assistants of the government, travelling instructors, etc., we should have made more advancement than we have made.

In my own experience, with the past season's trade, I have seen many wrong things, and I do not hesitate to say that never before was there a greater need that patrons should give more attention to the care of the milk for cheese-making, and that makers should better understand that they should not attempt to make flavored cheese from poor flavored milk, and when they have a lot of good and well made cheese they should give their best attention to the curing, something I am again sorry to say has been sadly neglected during the last fall and winter by many cheese-makers and factory men, sometimes the fault of the one sometimes the other. The greatest fault to be found with the past season's make is the bad flavors, due to careless patrons and the feeding of turnips, rye, apples, etc., to the cows.

I also found that by using a starter a great number of cheeses were almost ruined. I may here state that I never was in favor of a starter being used. While it may be used to advantage late in the fall, I think it much better to heat the milk, so that it will develop acid much more rapidly, and even if this process does take longer it is much safer. To the using a starter to hasten the development of acid is like using coal oil to start a fire—dangerous—and I hope the cheese-makers will thoroughly thrash out this starter business, which has been the cause of a lot of bad cheese being in some factories during the past season, as I have actually found some cheese-makers using it in June, July and August,

We have also found a great many very poorly cured cheese due to bad curing rooms, and seeming carelessness or ignorance on the part of cheese-makers as to the temperature required and the conditions to be maintained in properly curing cheese for export.

I cannot for my life understand why patrons who are supplying milk to cheese and butter factories will persist in feeding improper food to their cows, knowing at the time they are doing so that the flavor of the butter or cheese will be impaired and that, with such food as turnips, rye, rape, apples, etc., the cheese will depreciate in value all the way from one half to two and a half cents per pound, according to the extent of injury to flavor. If they must grow food such as turnips, rye, apples, or anything which will injure the flavor in milk, butter or cheese, why not feed it to the other stock on the farm and not to the milk cows. I think I am within the limit when I state that I know at least 40 factories which have been rejected and resold at a reduced price of all the way from one-half to two and a half cents per pound, because the patrons of these factories would persist in sending to the factory milk from cows which had been fed some of the above named foods. All patrons of cheese factories are manufacturers inasmuch as our factories are co-operative, and it should be to their interest to stop such practices which injure our good reputation for fine cheese and reduce or lessen their profits.

Another great difficulty, and one for which there is no excuse, that we have had to contend with is the careless and improper manner in which cheese have been cured. This was of very frequent occurrence in the early and late made cheese. Many curing rooms are totally unfit for curing cheese during the cold and hot weather. A great many factories have good curing rooms, but have not proper heating arrangements. It is high time the directors were doing away with the small box stove in the corner, and replacing it with a good coal stove with a tin jacket or a furnace. Then there would be no excuse for buyers coming round and rejecting cheese simply because they were improperly cured. Then again many buildings are totally unfit for either making or curing cheese. How can you expect well cured cheese in a curing room raised two or three feet from the ground, with wind blowing through floor windows and cracks in the walls? Unless many of our factories improve their buildings and furnish better facilities for manufacturing cheese it will be necessary for them to drop out of the business, especially during the early and later portions of the cheese-making season. I would like to see the day when cheese factories would not open until May 1st, and close October 31st. We would then have better quality, better prices, and a better reputation,

I have frequently examined cheese at two or three weeks old which were all right in flavor and texture, and have examined the same cheese a week or two later, after a severe hot spell, and found them all off flavor, open in texture, greasy and in every way an inferior lot. This injury to the cheese could have been prevented by some system of cold storage at the factory. I would suggest that an ice house be built in connection with all cheese factories, and that by some system the ice or cold air could be conveyed to the curing room during the hot spells. In this way we could prevent the cheese from becoming overheated, and, anyway, I think the factory is the place where cold storage should begin, as what is the use of shipping injured, overheated goods in refrigerator cars and steamboats. First of all manufacture good goods, then protect them from injury by heat in the factory, on the railway, or the sea and when they arrive in England.

The same applies to our butter factories. As we are converting so many of our cheese factories into butter factories for winter butter-making, I would urge upon them the necessity of fitting up factories in latest improved style, so as to make a quality of butter which will be suitable for export. We will have to compete with Denmark, New Zealand and other countries, and if we wish to occupy a position similar to that which we now hold in connection with our cheese we must leave no stone unturned in manufacturing a first class article, and I trust that the patrons will aid their butter makers by supplying a good quality of milk.

### The Winnipeg Retail Association.

The annual meeting of the Retail association was held Monday night and was attended by a large and representative gathering of members. The election of officers was one of the principal items of business, and the balloting resulted as follows:

President—T. D. Deegan.  
Vice-president—W. L. Capell.  
Treasurer—J. M. Leachman.  
Secretary—J. Elwin.

The treasurer's report was presented, and showed a good balance on hand.

A deputation from the Ministerial association, Rev. Messrs. Hogg and Jacobs, were present, to urge the closing of stores at an earlier hour on Saturday night than at present. They urged their cause with much earnestness, and the meeting appointed Messrs. Deegan, Fowler, Craig and Wellband as a committee to meet the Ministerial association at the Y.M.C.A. rooms on Monday next to further discuss the matter,