

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese-making, or to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

Look After The Curing Rooms

When actual cheese making ceases there is a tendency not to give the curing room the attention it deserves. When makers are on duty in the making room every day, the curing room receives its daily attention. But when there is nothing to do but to look after the cheese to be cured, sometimes the maker gets a little careless about the work. The great danger this season is irregularity. The curing-room may be at the right temperature at one time, and either below or above it at another time.

In a curing-room properly insulated and equipped, it should not be difficult to keep up an even temperature, even at this season of the year. In fact it is very necessary that an even temperature should be maintained. And it can be done if the maker attends to his duties. Late made cheese should be as good as any if properly made and properly cured.

Instructor R. L. Gray's Report

The report of the Dairy Instructor for the district as given at the Campbellford meeting of the Eastern Ontario Dairymen's Association, was as follows:

Number of factories in syndicate	30
Full day visits	79
Call visits	200
Number of meetings held during season	9
Samples tested for adulteration	3,400
Number deteriorated	9
Nature of Adulteration	9

Watered	6
Skimmed	2
Skimmed and watered	1
Samples tested by fermentation test	156
Number good	97
Number tainted	59
Patrons visited	65
Wrote letters to	111
Money spent on improvement and new buildings in district	\$6123

"In presenting this report," said Mr. Gray, "I might say I have found the factories generally in a fairly good condition, and the makers as a whole fully alive to the benefits accruing to them from the instructor's visits."

"The greatest want among the farmers and cheese makers is a good supply of ice. Too much emphasis cannot be put on this question. A supply of ice is absolutely necessary to keep the milk wholesome in the summer months. When we consider that ice can be harvested at only the cost of labor it is a great pity there is not more of it gathered and stored away for the summer season."

"As regards the adulteration of milk, six of the cases I mentioned in my report were dealt with by the Public Prosecutor. Three were let go with a warning, the officers of the factories fined, owing to the small amount of milk sent in by them." In reference to the flavor of the cheese made in this district, he said that a better price could be obtained if the farmers refrained from feeding turnips, and also not using the milk cans, which are used to take milk to the factory, for the purpose

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of taking the whey back to the farm. Hog feeding for market has been found profitable by factories in other districts, and he could see no reason why it should not be so in this locality, and so do away with the unsatisfactory whey flavor now found in the cheese.

"The number of the samples found tainted may seem very large, but must explain this by saying that the samples were taken from those of whom I had suspicion, and not indiscriminately. A very frequent cause of tainted milk is the close proximity of the milk house to the barnyard or stables, etc. In several cases, where such has been the case, I have, by explaining matters, had the milk house removed further away, with the result that the milk is now perfectly sweet in every case.

Special Speakers for Annual Meetings

The Provincial Department of Agriculture and the Dairymen's Associations of Eastern and Western Ontario, have been gratified at the results following the attendance of special speakers at annual meetings of cheese factories during the winter of 1907-08. There has been a marked improvement this year. The producers have been more particular in following cleanly methods in the production of the milk, and have used greater care in cooling and delivering the same to the factories.

We are prepared to continue the assistance offered to dairymen last year, and shall be glad to send speakers to the annual meetings of factories under the conditions given below. We believe that many producers who do not attend agricultural meetings of any other kind can be reached at these factory meetings, as very few fail to attend the annual meeting of the factory to which they send their milk and cream.

"We stipulate in sending out speakers that some responsible person connected with the factory will send printed or written notices to every patron of the factory, as well as to other farmers in the locality who would likely be interested in attending such a meeting, and benefit thereby.

"The speaker will be given from one-half to three-quarters of an hour in which to give his address and direct the discussion along such lines as he considers of most value. The programme sent out to the producers shall indicate the order of business. We would suggest the following programme:

- (1) Reading of the minutes of the last annual meeting and the adoption of the same.
- (2) Address by a representative of the Department.
- (3) Yearly report of the factory for the past year.
- (4) Discussion of the annual report of the factory.
- (5) Additional business.

Send a copy of programme to the Chief Instructor.

It is the desire of the Department to have as many of these meetings as possible held in November and December. Assistant speakers will be given in January and February, and even later, if the circumstances warrant the same. The earlier your application is received, the more likely you are to get assistance at the time desired. In arranging the dates of meeting we shall, so far as possible, comply with your request. If the by-laws of your factory stipulate that the annual meeting must be held upon a certain date, and the Chief Instructor cannot arrange to send a speaker at that time, we shall be glad to send a representative at some other time, upon condition, however, that a special effort will be made on the part of the officials of the factory to have a

representative meeting. It will be more difficult to get a representative gathering at a meeting where no business is to be done, and we much prefer to furnish a speaker at the time of your annual meeting.

The proprietor or officials of the factory concerned will be expected to assist in the transportation of the speaker from factory to factory, and to entertain him while at the place of meeting.

For the most part the local Instructor will be the speaker at the annual meeting. It will, however, be left to the discretion of the Chief Instructor as to whether the local Instructor, the Instructor from an adjoining county, or the Chief Instructor, will be in attendance. It will, of course, be impossible for the Chief Instructors to attend nearly all the meetings. They will, however, devote as much time as possible to the work.

The addresses at the annual meetings will bear directly upon such subjects as:

"The Relation which should exist between Proprietors and Producers."

"Business Methods in the Manufacture of Cheese."

"The Handline and General Care of Milk upon the Farm and Delivering of the same to the Factories," etc.

Applications for assistance at meetings in Eastern Ontario should be sent to G. G. Paulow, Chief Dairy Instructor, Kingston, and for Western Ontario to Frank Hens, Bank of Toronto Chambers, London.—G. A. Putnam, Director.

Every Maker Should Have Five Years' Experience

Ed., The Dairyman and Farming World.—In regard to granting certificates to makers I think that every maker should have, at least, five years' experience before he undertakes to manage a factory. Moreover, each one should be licensed and if they do not live up to what the certificate calls for it should be taken away from them. We would then have a better class of makers. Licensed makers would command better wages and as they would be better qualified for the work, there would be a better quality of cheese made. Grant certificates to makers and make them live up to them.—C. H. Chandler, Lambton Co., Ont.

Favors Granting Certificates

Ed., The Dairyman and Farming World.—I am in favor of granting certificates to makers. I do not believe cheese-makers as a rule receive the wages they should considering that the business is only a six or seven months job. It is not easy to get work for the balance of the season. I do not think a cheese-maker, who has worked all season in a factory is in fit condition to go to a lumber shanty or the likes in winter to get work. There are too many young men in the business, who will work for small wages and I believe do a lot of injury to the cheese trade.

I am in favor of a cheese-makers' association as I do not believe makers derive any great benefit from the Dairymen's Association, although I am a member and always attend the annual conventions.

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In my opinion something should be done in regard to licensing factories. In this section there will soon be a factory at every man's door unless something is done.

I am a reader of The Canadian Dairyman and Farming World, and wish it every success.—S. M. Caracallen, Glengarry Co., Ont.

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