In the Dairy

Cheese—The Finest Ever

At a meeting held at Tillsonburg recently, the cheese instructors of Western Ontario reported that up to June 1st the cheese made was the finest seen any year since the syndicate system of instruction was introduced. The quality of the milk supplied to the factories has also been finer than ever before. Patrons appear to be taking a keener interest in the business, and a large number of new milk cans have been purchased. The makers also have an eye to improvement, and have purchased a very large number of wire curd knives, which is a decided improvement on the old style of knife. In some groups half of the factories have purchased new knives and in others three-quarters of the factories have them.

The most discouraging feature reported by the instructors was the indifference shown by many patrons in regard to keeping their milk in clean places. Farms have been visited by the instructors and the patrons have promised to move their milk stands, but after one or two weeks' time the instructors find the milk being kept in the same old place. The greatest fault in this particular is keeping the milk standing overnight in barnyards. In many cases the milk wagon is backed up to the cow stable door and the milk left on it over night.

Another discouraging feature is the tendency to tamper with the milk. Each instructor reported a number of cases where the milk indicated adulteration by watering or skimming.

Under the direction of Chief Instructor Barr, the instructors visited the dairy farm of Geo. Rice, formerly the home of the late E. D. Tillson. Several of the cows on Mr. Rice's farm give as much as 30 to 34 pounds at the morning's milking.

The balance of the day was spent at the Courtland cheese factory, so ably managed by Mr. Frank Travis. Mr. Travis and his three assistants were dressed in white, a sight which some of the instructors had not had for a long time. Here the instructors went to work with their coats off, and spent a most profitable time in discussing and working out the details of practical cheese making.

Other meetings of this kind will be held during the season, as they enable the instructors to do better and more effective work.

Keeping Saturday's Milk

Cool the milk just as soon as possible after drawing it from the cow, to below 55 degrees, and keep it there until it is time to send it to the factory on Monday morning. Do not add Sunday morning's milk to that of Saturday night, unless it has been first cooled to as cold a temperature as that of the night's milk.

The only cooling agents to be had by the farmer are ice and cold water, and every intelligent dairy farmer who wants to send sweet milk on Monday morning should have a supply of ice and know how to use it.

The quickest way to cool milk is to have it flow in thin layers over a cold surface, but this is generally not practical to a farmer.

The method I advise to patrons in my district is as follows. A tank or trough of some kind is required to hold cold water, and in this water the cans containing the milk are placed. Each pailful as it is drawn from the cow is strained into these cans, which should not be too large. By the time all the milking is done, the milk will be fairly cool, but the water will have become warmed and will have to be run off and more cold water put on in its place. This should put the temperature down to 55 degrees, but renew the water as often as necessary. All the work then required is to stir the milk occasionally in order to insure a uniform temperature throughout. If you have ice to put in the water you can see how much better it will be and how much labor it will save you.

When the milk is cooled, cover the cans with a clean wet blanket, one end of which is left in the water and acting as a wick aids in maintaining the cool temperature, and also prevents the cream from drying. If you have a well or a spring to set the cans in, it will answer the purpose well, but be sure to stir the milk at intervals while it is cooling so that the center will not remain warm and the outer parts only be cooled.

Whatever plan you adopt, do it with the object of cooling to 55 degrees in a manner that will give you least labor and the best results.—C. A. Publow.

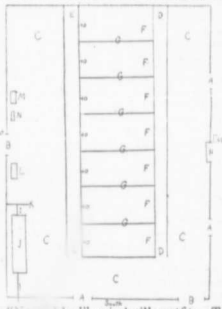
The Cream-Gathering Creamery

The cream-gathering creamery system has many features to recommend it, and is alike popular with patrons and factory proprietors. It leaves the skim-milk in ideal condition for feeding purposes where a hand separator is used for creaming the milk, the cost per pound of butter for delivery to the factory is very materially reduced, and as the territory that a creamery can serve is greatly enlarged, under this system, and the make proportionately increased, the cost of manufacture is correspondingly reduced. Furthermore, it is especially suited to the conditions of sparsely populated districts. These features all commend themselves so strongly to the farmer that we believe that the cream-gathering creamery system has gained a strong and lasting hold upon the affections of those to whom our dairy industry really belongs. Nor can we see that we would turn back the tide if we could. The weakness of the system, of course, is the fact that so much is dependent upon the work of so many, and the hands of the skilled butter-maker are largely tied. But good, earnest, intelligent patrons working under favorable conditions can supply to a creamery a quality of cream that will make a fine quality of butter. At the same time, we would say this, and say it most emphatically, that unless we are up and doing the advantages of this system will prove wholly or largely illusory; for the gain made at the manufacturing end will be more than swallowed up at the selling end, through the manufacturing of butter of an inferior quality that must be sold at a reduced price.

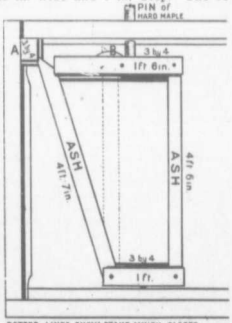
J. W. MITCHELL,
Kingston Dairy School.

A Good Cow Stable Plan

This cow stable, which provides for 14 cows, is 18 ft. x 48 ft., and is built on the east side of a barn. Its floor is on a level with barn floor. Four windows (A) afford light. The south door (B) provides exit for the cows to the barn yard. Through the west door hay, straw, etc., are carried to passage (C), 5½ ft. wide. To its right are the pump-tank, water-float and the necessary pipes belonging to



a "Ideal" windmill outfit. To the left are boxes for crushed feed and salt. There are seven double stalls (F), between which is a partition 4 ft. high. The stanchions are swinging, etc., as described in article in THE FARMING WORLD of November 1st, 1904. The single water bucket is on the inside, from which the cows drink easily, one bucket for each stall. Experience proves this to be the best place for bucket, the water keeping clean and sweet. Experience also proves these stanchions superior for convenience to man and comfort to the beast. When sleeping, the cow lies naturally, with her head curved round, not out straight. The drop is 18 in. wide and 7 in. deep. The re-



DOTTED LINES SHOW STAKE WHEN CLOSED.
Diagram of stanchion.