

# The Canadian Cheese and Butter Maker.

A Monthly Journal for Dairymen,  
Cheesemakers, Buttermakers and the  
trade.

Take care of your Hogs and your  
Hogs will take care of you.

Devoted to milk and its manufactured  
product.

PUBLISHED MONTHLY BY

**J. O. LINGENFELTER,**

20 Market Sq., Kingston, Ont., Can.

50 Cents Per Yr. in advance.

The postage to all parts of Canada and  
the United States is prepaid by the  
Publishers.

Subscriptions in England, Australia  
and other parts of the postal union  
75c. Postage paid by Publishers.

## INSTRUCTIONS TO SUBSCRIBERS

Remittances of small sums may be  
made with comparatively safety in  
ordinary letters. Sums of one dollar  
or more it would be well to send by  
registered letter, P. O. Money Order,  
or Express Money Order.

Postage Stamps will be received the  
same as cash for the fractional part of  
a dollar, and in any amount when it is  
impossible for patrons to procure bills.

When sending postage stamps please  
send only 1c. or 3c. Canadian Stamps.

Most important of All.—In every  
letter that you write us never fail to  
give your full address plainly written,  
name, postoffice, county and state or  
Province.

All Letters from subscribers or on  
business should be addressed to

**J. O. LINGENFELTER,**

No. 20 Market Square, Kingston, Ont., Can.

Advertising rates made known on ap-  
plication.

## AUGUST.

### CHANGE OF FIRM

Having purchased the Mr. Geo. F.  
Brown's interest in the "Canadian  
Cheese and Buttermaker," I hereby re-  
turn thanks to all, who have, by their  
subscriptions, or good words, assist-  
ed in the successful founding of this  
journal.

I will endeavor to make it the lead-  
ing journal of its kind in the world.

The subscription list has gone up by  
leaps and bounds, which is phenomenal  
in the starting of new publications of  
its class.

I will particularly request all cheese  
and butter-makers to "put their  
shoulder to the wheel," and not only  
read in their own subscription, but get  
some progressive patron to do like-  
wise. Don't delay. We need your  
help, and will give you a first-class  
paper, making a book of five hundred  
and seventy-six columns a year, for  
but fifty cents. The book when bound  
at the end of the year will be worth  
five dollars of any cheese or butter  
maker's money.

Don't delay, send in your subscrip-  
tion.

Yours faithfully,

**J. O. LINGENFELTER,**

Editor and Publisher

St. Anne Des Chene, Man., July 25

Dear Sir,—I have read and examined  
your paper thoroughly, and think it  
is what I have been long hoping to  
see, and am especially pleased to see

that its editor is a man "of the vat,"  
and knows something of the work  
which the paper is intended to ad-  
vance.

J. W. SHUNK,

Manufacturer Celebrated "Oak Point  
Cheese"

Guelph, Ont., July 11, 1898.

J. O. Lingenfelter Esq., Kingston, Ont.  
Dear Sir,—I received your first num-  
ber of the "Canadian Cheese & Butter  
Maker," and am well pleased with it  
Etc

PROF. H. H. DEAN.

O. A. C.

Perth, Ont., Aug 20, 1898.

G. F. Brown & Co., Kingston, Ont.  
Dear Sir,—I think your paper very  
good, and I think you should get most  
of the makers to subscribe for it.

G. G. PURLOW,

Dairy Instructor

Hull, Canada, Aug 2, 1898.

Messrs Geo. F. Brown & Co., "The Can-  
adian Cheese & Butter Maker,"  
Kingston, Ont.

Dear Sirs,—Already your publication  
is productive of enquiries. A corres-  
pondent of ours in Great Britain to  
whom we sent a copy, writes in ac-  
knowledging the same to say that they  
would be glad, etc., etc

W. H. ROWLEY,

Secretary-Treasurer E. B. Eddy Co.,  
Limited.

Maxville, Ont., July 17, '98.

G. F. Brown & Co.:  
I received sample copy of Canadian  
Butter and Cheesemaker, and after a  
careful perusal think it will "fill a  
long felt want."

Yours for success,

A. P. PURVIS,

Dairy Instructor.

Calgary, Alberta, July 15, 1898.

The cheese and butter maker should  
be a means of affording a high tech-  
nical education of those who are en-  
gaged in the manufacturing and rais-  
ing the standard of the quality of  
Canadian dairy produce. I am much  
pleased with your first issue. Allow  
me to congratulate you on your en-  
terprise.

Faithfully yours,

C. MARKER,

Supt. Government Creameries.

Chattaragus, N.Y., Aug. 9, '98.

We have looked over the sample copy  
of your little paper, and are well  
pleased with the make up and matter,  
and feel sure that it will prove to be  
a benefit to the cheese making frater-  
nity

Very truly yours,

OAKES & BURGER,

Proprietors of the Empire State and  
Union Stamping Works.

Parliament Buildings, Toronto  
August 9th, 1898

J. O. Lingenfelter, 20 Market Square,  
Kingston, Ont.:

I have looked through the copy of  
the paper which you so kindly sent  
me and consider it an excellent pro-  
duction and well deserving the sup-  
port of dairymen.

F. W. HOBSON,

Superintendent Farmers' Institutes,  
Province of Ontario.

Sec.-Treas. Dominion Cattle, sheep,  
and Swine Breeders' Association.

Dunlap, Nebraska, Aug 5, 1898.

Pub of The C. C. & B. Maker, King-  
ston, Ont.

Gentlemen,—Enclosed please find 50c.  
for subscription. By the sample copy  
you sent me, I must say it is the best  
paper I ever have seen, and I hope it  
will be a big help to the cheese and  
butter makers all over the country;  
and I hope that every employee in  
cheese factories and creameries will  
subscribe for same. There is more

valuable information in this single  
number than I have seen in any of  
the papers for the whole year at least.  
I have found out some pointers which  
are worth many times the price of  
subscription to me.

Respectfully,

V. CLADEK.

Brockville, Ont., July 28, 1898.

Messrs. Geo. Brown & Co., The Can-  
adian Cheese & Butter Makers,  
20 Market Square, Kingston, Ont.

Gentlemen,—I have much pleasure in  
handing you subscription, and wish-  
ing you success in your venture. While  
local journals at many of the prin-  
cipal dairy points in Canada devote  
considerable time and energy to this  
question, none of them have other  
than a local standing, and I have no  
doubt but that a journal having a cir-  
culation in all parts of the Dominion  
and devoted as this appears to be, en-  
tirely to dairy interests, will meet  
with encouragement from and prove  
of value to all parties interested in  
this important industry.

Respectfully yours,

CHARLES BATE.

## THE CANADIAN CHEESE AND BUT- TER MAKER.

The first number of the Canadian  
Cheese and Butter Maker lies before  
us. It is a twelve page, 4 column  
journal. It is neatly printed, the  
matter is carefully selected, admir-  
ably arranged, and bears directly  
on the dairy interests. The publishers  
are Messrs. G. F. Brown & Co. This  
journal meets a long felt want in the  
field which it has entered, and hence  
can hardly fail to secure such a mea-  
sure of patronage as will remunerate  
its enterprising publishers.—Kingston  
Times.

The Canadian Cheese and Butter  
Maker is the name of a new period-  
ical issued from Kingston. As its  
name implies, it is published in the  
interest of the dairy industry. Geo.  
F. Brown, the maker of the big Can-  
adian cheese at the Islington, Lon-  
don, England, Fair, is one of the edi-  
tors, a fact which of itself is suffi-  
cient to show that the publication will  
be thoroughly up to date and practi-  
cal.—Toronto Sun, July, 1898.

The first number of The Canadian  
Cheese and Butter Maker, a monthly  
devoted to the cheese making and  
dairy interests of Canada, has been  
issued by Messrs. George F. Brown &  
Co., of Williamstown. There should be  
abundant room in this Province for  
the new publication, and the merits  
of Vol. I., No. 1, give promise of suc-  
cess.—Toronto Globe, July 19th, 1898.

### ABOUT BRANDING CHEESE.

The Recorder deeply laments that,  
after years of fighting for a brand  
for this Brockville district (the lead-  
er of all the dairy creation), that could  
neither be erased nor imitated, that  
now that such has been obtained, it  
should be opposed by even great and  
good men.

In the first place Brockville cheese  
has a reputation that other sections  
envy. All agree on that. Occasion-  
ally other sections may make as  
good an article, but they have not the  
reputation, and consequently their  
goods do not command as high a price.  
It seems reasonable that any plan that  
will prevent inferior goods being sold  
as Brockvilles must be in the interests  
of the producers of the latter. Eng-  
lishmen like Brockville goods, and they  
are being constantly asked for and  
they bring the best figures. This be-  
ing true, it cannot but be in the in-  
terest of every producer in this section  
as well as every buyer in this section,  
that Brockville cheese should be pro-  
tected in its good name, and that it  
be kept in a class all by itself, which  
is only possible by the use of a brand  
that cannot be removed or imitated.  
Bate brand seems to fill the bill in both  
respects. To local exporters it is a  
protection, for their purchases being  
mostly local, they are protected from  
the undue competition made by the  
mixing of other cheese with Brock-

ville, and all sold for the latter grade,  
as has been done time and again.

It certainly is a great protection to  
the producers, who if they make a  
gilt edged quality, and have it brand-  
ed, are assured that no inferior grades  
at cheaper prices can be mixed in, to  
the detriment of the district's repu-  
tation. To one who has studied the  
situation from a disinterested stand-  
point, it appears that the only one  
has anything to gain by abolishing  
the brand, is the city dealer, who,  
without this distinguishing mark on  
Brockville goods, is enabled to in-  
crease his profits by regularly run-  
ning in Quebec and other brands which  
cost him considerably less than ours,  
as Brockville goods. It matters not  
to him that the risk is run of injuring  
the reputation of Brockville cheese.  
He is not doing business for anyone but  
himself, and naturally enough he  
takes advantage of all the tricks in  
the trade to make an honest dollar.  
Till the Recorder has further light,  
it cannot but think as it always has,  
that a distinctive brand for any sec-  
tion that makes the right goods, is  
a great protection to all dealers and  
producers in that section.

The other day Mr. Hodgson, a  
Montreal dealer, assured the board  
here that the brand was a very bad  
thing, but before he went home he  
bought some of those branded cheese,  
it is said, paying a sixteenth more for  
them than the board price. That cer-  
tainly was not consistent with his  
utterances at the board, for one  
would be led to believe by them that  
the branded goods were almost un-  
marketable. But his theory and prac-  
tice got a little mixed, which goes to  
confirm the opinion above expressed,  
that whatever effect the brand may  
have on Montreal exporters, it looks  
to be a pretty good thing for those  
interested in this section.

### CHEESE.

The receipts in Montreal are given  
and frequently used in argument with-  
out one word being said as to how  
many out of the number are States  
cheese, and we know there are many.  
The same remarks refer to shipments.  
The Custom House officials no doubt  
know this quantity, but it is a piece  
of information like many others not  
served up for dairymen, because there  
has never been any paper catering to  
their interests which have always been  
made subservient to Montreal. The  
effect is that each year sees some good  
local exporter compelled to move to  
the city in order to compete success-  
fully with Montreal shippers. That  
move is a distinct loss to the locality  
from which he moves. Let us have  
this information.

### THE PRICE OF BUTTER.

The farmers are inclined to be de-  
spondent on account of the price of  
butter being some three cents a pound  
lower than it was three years ago,  
which is about 15 to 20 per cent.  
lower.

But, if he would look carefully at  
the matter, he will find that while  
his butter has decreased from 15 to  
20 per cent., that the purchasing pow-  
er that he receives for it is thirty-  
five per cent., thus leaving him in a  
better condition than he was before.  
Farmers should not accept the prices  
which he has to pay in his own small  
town or village, as most of the store-  
keepers are forced by usage or cus-  
tom to give long and unreasonable  
credit; and to make the losses of this,  
they charge extreme profits.

Let him go into any large city tak-  
ing his money into his pocket, and he  
will find that our contention in the  
first part of this article is fully borne  
out.

About the only way a farmer can  
do this is to make cheese or butter.  
He can then get his returns every  
month, not in truck or trade, but in  
actual cash, making himself independ-  
ent of everyone.

In other branches of farming, espe-  
cially cattle or grain, he has to wait  
so long for his returns, that in the  
meantime he is absolutely forced to  
ask credit and hence has to pay an ex-  
orbitant premium on his profit when  
they do come.

J. E. CLUNE, Montreal.