deliveries of milk entirely separate, to sell the cheese separately and divide the proceeds according to the two systems. When the day arrived on which the division was to begin, not a single patron offered his milk at the pooling platform and the question has never been raised since.

WINTER DAIRYING.

The efforts to encourage winter dairying have been fairly successful.

During the winter of 1912-13 (December to March, inclusive) the total quantity of milk received was 208,937 pounds. During the same period in 1919-20 the total quantity delivered was 862,165 pounds. In the month of December, 1919, there was nearly four and half times as much milk delivered as in December, 1912.

THE SAVING OF FUEL.

With the increasing cost of fuel at most dairy factories, any saving in this direction has become much more important in recent years than it formerly was.

Two devices have been installed at the Finch Dairy Station which have affected a saving of approximately 25 per cent, or between $150 and $200 per year in the item of fuel alone.

The first consists of a 70-gallon copper pressure tank connected with the cold water tank, so that it is always full, and through which the exhaust steam from the engine passes in a series of coils. This affords an ample supply of hot water for washing purposes at all times. The boiler is also fed from this tank by means of a special hot water feed pump.

The other device is the connecting of the exhaust from the turbine cream separators with a Reid type milk pasteurizer used as a heater. The exhaust from the separators is sufficient to heat the milk for separating, except in very cold weather when the milk may be delivered partly frozen. An auxiliary direct steam connection is fitted to be used in such cases, but it is very seldom required.

The cost of installing these devices has been repaid several times over already.

This matter of the saving of fuel is one which deserve much more consideration on the part of factory owners than it generally receives.

THE MAKING OF SMALL CHEESE.

Recognizing the demand for cheese in small sizes for household use in Canada, provision has been made for turning these out in considerable numbers. The sizes adopted were 10-pound, 5-pound and 1-pound

An inquiry was received from England for 1-pound cheese and it was stated that there was a very ready sale for cheese of this size. A sample shipment was made and sent over, but the additional price offered was not sufficient to warrant the extra cost of putting them up.

Some tests were made to determine the loss in making 10-pound and twin cheese as compared with the standard 80 to 85-pound cheese, with the following results:—

AVERAGE LOSS IN WEIGHT ON CHEESE OF DIFFERENT SIZES MADE FROM 100 POUNDS OF CURD.

	As Taken from Press.	7 days old.	14 days old.	21 days old.
	per cent	per cent	per cent	per cent
Standard Size	6·23	7·36	7·52	7·88
Twins	6·66	8·18	8·46	8·78
10 Pound	7·22	9·37	9·77	10·21