

Cheese Department

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

To Cheese Makers

Our desire is to make this department of the greatest possible benefit to cheese makers. We want them to feel free to ask questions or write us upon any feature of their work. It is only possible in this way to find out what their needs and desires are. A maker may have hit upon some new way of handling his curds that has proven successful. He should let his fellow makers know about it. He may have some difficulty in making, upon which the experience of other makers would be valuable, and which can be secured through this department. There may be some question he would like to have answered or some suggestion he would like to make. This is the place to ask question and to make suggestions.

Cheese makers—This department is yours. We want you to use it in furthering your best interests. Do not hesitate to air your grievances. Make them known to the 3,000 other makers in Canada. It will be a means towards having them removed. You cannot afford to remain in your shell. You must come out into the open and let others know what you are doing, how your business is prospering, how the business of cheese-making can be improved and how work in the factory can be made more pleasant and profitable. During the making season, makers have not the time nor opportunity to rub up against each other very much. They are tied up to the factory. But they

can rub up against each other in an intellectual way by using this department as much as possible. And we trust they will do so.

Mr. J. W. Wheaton, formerly editor of The Farming World will have charge of this department. His address is 92 Howard Street, Toronto. All communications should be addressed to him there. He made cheese for a number of years and is familiar with cheese factory work in all its branches.

A Question for Cheese Makers

Paying for milk for cheese-making by the Babcock test was an important topic among dairymen some ten or fifteen years ago. It is not so today. Why is this? By some the blame is laid to the maker. It is said he "queered" the business because he did not want to do the extra labor attached to the work of testing. Is this so? We would like to have the views of makers as to this. Names and addresses will not be published if there is any objection to doing so. What we want is the expressed opinion of makers as to why paying by test is not generally adopted. Let us have a full and free discussion of this whole question.

Making Cheese on Sunday

We received some time ago an enquiry from a cheese maker asking if cheese making on Sunday would be allowed this season. Enquiries were made of the proper authorities and the information obtained, which came to hand the other day, shows that this question is in the same position it was a year ago.

Last Spring the Ontario Department of Agriculture issued a circular on this question, in which it was shown that cheese making on Sunday was not necessary and could be avoided. Factory owners and makers were advised to put in facilities for handling Saturday night's milk in some other way than making it into cheese. By making it into butter or inducing patrons to keep this milk at home for their own use, the need for making cheese on Sunday, or finishing up the work of making on Saturday night could be avoided. This circular also warned makers, that while making cheese on Sunday last season would be allowed where it could be shown to be necessary, such privilege might not be granted in 1908, and that they should prepare for what would likely come to pass, the prevention of all work on Sunday in cheese factories and creameries.

So far as we can make out no change in the act or in the attitude of those who have its enforcement in their charge has been made. The Sunday observance law is a Dominion one, but it is left to the attorney-general of each of the provinces to see that it is enforced. An enquiry at the attorney-general's department for Ontario elicited the information that they had taken no further action in the matter than that taken a year ago. We gather that the attorney-general will take no action unless forced to do so by the Lord's Day Alliance people.

Unless cheese-making on Sunday can be shown to be necessary it is against the law as it now stands, and makers who undertake it do so at their own risk. When there are other ways of disposing of Saturday night's or Sunday's milk without entailing any loss upon anyone our advice would be not to make cheese on Sunday.

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