

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address: Editors of The Cheese Maker's D. Department.

Cool Curing of Cheese

J. A. Ferguson, Leeds Co., Ont.

The first question to be considered in a discussion on cool-curing is: "Whom does it pay, the patron or the Manufacturer?" As a rule the maker gets no more for making cheese whether a cool room in connection with the factory or not. During the hot weather however, he feels perfectly sure that his cheese will be wanted at the highest price providing the milk is received in good condition.

A different type of cheese can be made in a factory with a cool curing room in connection. In an ordinary room where the cheese is made to fit the temperature more moisture is exhaled to keep the bacterial growth from working too quickly. Just the same factors govern conditions in curing cheese as in growing a crop on the farm. If a rapid growth is wanted we must have heat and moisture. By placing a green cheese in a hot room we get too rapid a growth, that is, the ferments in the cheese work too quickly. As a result the cheese will open up or go off flavor.

SAVING IN SUBSEQUENCE

It is here that the cool-room is a

FOR SALE AND WANT ADVERTISING TWO CENTS A WORD CASH WITH ORDER

DAIRY HAND WANTED to take charge of herd of Registered Holsteins. Good wages and yearly engagement. Write J. C. Drewry, Glen Ranch, Cowley, Alberta.

WANTED—Good second-hand Simplex or Success churn. State price and condition. McQuigley-Evans, Ltd., Owen Sound, Ont.

EXPERIENCED MAN WANTS TO KNOW of a good place to start a creamery or of a place where a cheese factory could be converted into a creamery. Apply Box D, Farm and Dairy, Peterboro, Ont.

FOR SALE—Success churn cream vat, bottles, cans, bells, pulleys, etc. Above machinery used a month—O. A. Harris, 440 Waterloo St., London, Ont.

MAN WITH SOME EXPERIENCE WANTED for Creamery for coming season—J. Stinchcombe, Port Perry, Ont.

FOR SALE—Two Steel Cheese Presses good for sale, one Beach Cured Mill, two Vais in fair condition, at a bargain for quick sale. L. A. Southworth, Owenzie, Ont.

SYNOPSIS OF CANADIAN NORTH-WEST LAND REGULATIONS

Any person who is the sole head of a family, or any male over 18 years old may homestead a quarter section of available Dominion land in Manitoba, Saskatchewan or Alberta. The applicant must appear in person at the Dominion Lands Agency, or sub-Agency, for District Entry by proxy may be made at any agency, on certain conditions, by father, mother, son, daughter, brother or sister of intending homesteader.

Duties—Six months' residence upon and cultivation of the land in each of three years. A homesteader may live within nine miles of his homestead on a farm of at least 80 acres solely owned and occupied by him or by his father, mother, son, daughter, brother or sister. In certain districts, a homesteader in good standing may pre-empt a quarter section alongside his homestead. Price \$1 per acre. Duties—Must reside upon the homestead or pre-empted land for six months in each of six years from date of homestead entry (including the time required to earn homestead patent) and cultivate fifty acres extra.

A homesteader who has exhausted his homestead right and cannot obtain a pre-emption, may enter for a purchased homestead in certain districts. Price \$100 per acre. Duties—Must reside six months in each of three years, cultivate fifty acres and erect a house worth \$200.

Deputy of the Minister of the Interior, N.B.—Unauthorized publication of this advertisement will not be paid for.

great benefit to the patron or the producer of the raw material. The maker does not need to expel any more moisture than in cool weather in the spring or fall, for he can leave the proper amount of moisture in the cheese—say from 34 to 35 per cent, according to the richness of the milk. A cool room is of a uniform temperature, consequently the ferments in the cheese work slowly. The moisture in the room remains at from 70 to 80 per cent, so that the cheese practically lose no weight. This is where the patron gets his profit. You can make a pound of cheese out of less milk for the season and have a better quality of cheese. This extra quality will please the consumer and he will be ready to pay a higher price for such goods.

Just a word about the ice chamber and curing room. After building, the ice chamber should have a coat of shellac to preserve the wood and keep out mould. Also the cement floor should be white-washed before it is filled with ice. The wood-work in the curing room is better painted, and the cement floor white-washed every spring and once or twice through the summer. This white-washing is a great help in keeping down the mould.

Cheese-buyers have it in their own hands to make cool-curing general. Let them make a preference in price, say a quarter of a cent a lb., and you would soon see every factory equipped with a cool room.

Two Factories or One

J. P. Flood, Peterboro Co., Ont.

The Myrtle cheese factory, at which I am proprietor and maker, at one time received 800 standards of milk. We now receive only 400. One of our patrons for some reason or other was dissatisfied, and started another factory just one and one-half miles away. All of the milk could have been easily manufactured at one factory.

The establishment of this new factory means just a double expense for manufacture, and the people now see it. They realize that the best profits come from the large factory, as there is less expense in manufacturing per hundred pounds of milk, and they get larger profits from the buyers, as there is less work inspecting the cheese and getting it out.

Before the competing factory was established I had bought the old town hall, intending to make of it a winter creamery and thereby provide a market for the milk of my patrons the year round. Since the new factory has been established, however, my business has not been large enough to make such a course advisable. The patrons are losing and I am losing, because there are two factories where there should only be one.

Cheese as a Food

The great majority of consumers are inclined to look upon cheese as a luxury only to be used along with other food to make it more palatable. Experiments recently carried on by Secretary Wilson of the United States Department of Agriculture prove that cheese can be used as a sole article of diet, and that it is a healthy and economic food. As a result of these experiments, Secretary Wilson claims that cheese should be more of a staple article on the table, and that one pound of it is equal to two pounds of fresh meat.

University students who were the subjects of these experiments lived for some time on cheese and bananas, they eating from one-half to one pound a day of the former. The results showed that the students so experimented on were just as healthy and able for their work as those eating an ordinary ration in the College dining hall.

Telford Bros., of Ennisboro Township, Peterboro Co., Ont., have a herd of 12 cows from which in six months last season, 75,039 pounds of milk were delivered to the Myrtle cheese factory on an average of 6,253

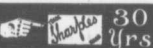
pounds each. This was just about twice as much as the average production of all the cows from which milk was delivered to that factory. These cows had good feed and were bred to milk.

Why Do Shrewdest Buyers Choose SHARPLES Tubular Cream Separators?

It is because Tubular users always get the most for their money. How? In two ways. Tubular Separators have twice the skimming force of others. Consequently, Tubulars skim faster and twice as clean. With this double skimming force Tubulars save—year after year—what others lose. This saving rapidly pays for the Tubular. Tubular users soon find themselves the full price of a Tubular ahead of users of other machines. This saving repeats itself time after time during the long life of the Tubular.

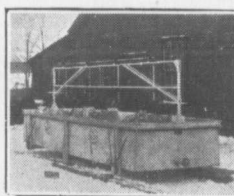
Here is another reason: Dairy Tubulars contain neither disks nor other complicated parts. They are perfectly simple. They last a lifetime, are guaranteed forever, by the oldest separator concern on this continent. Being perfectly simple, Dairy Tubulars last several times longer than the best of others. So shrewd buyers again save the cost of several separators by buying one Tubular, which lasts for life.

In world-wide use. "The World's Best." The manufacture of Tubulars is one of Canada's leading industries. Sales easily exceed most, if not all, others combined. Probably replicates more common separators than any one maker of such machines sells. Our local representative will show you a Tubular. If you do not know him ask us his name. You can own and use a Tubular cheaper than any "peddler's" or other inferior waste time or risk money on any "peddler's" or other inferior machine? Write today for catalogue No. 30.



THE SHARPLES SEPARATOR CO.,
Toronto, Ont. Winnipeg, Man.

"PERFECT" STEEL CHEESE VATS



TO WHOM THIS MAY CONCERN.

This is to certify that the Cheese Vat—brought from The Steel Trough and Machine Co. of Tweed waters to our entire satisfaction. I think it is a perfect article—do not see how it could be improved on. It is a sanitary vat; no trouble to keep it clean and sweet; no foul odors from it. It makes a cheese-maker's work a good deal easier as the elevating attachment makes it possible to raise and lower it with the lever inch by inch. The operator always has perfect control and can thoroughly pleased with the way it like the old way of knocking out the blocks with a crowbar. We are thoroughly pleased with the way it heats the milk; does it more evenly than the old style and yet does not heat the room as much. I gladly recommend the Steel Vat. I will buy no other.

SANDY ROBERTSON,
Morrisburg, Ont.

The Steel Trough Co., Ltd. - Tweed, Ontario
Agents Wanted For Our Full Line of Tanks, Etc.

CREAMERY MEN



The Dominion Government will pay you \$100.00 bonus on condition you equip your Creamery with a satisfactory Refrigerator.

The following letter fully explains what they are doing for those who use the EUREKA REFRIGERATOR.

Imperial Creamery,
Jarvis, Ont., Dec. 10th, 1910
Messrs. The Eureka Refrigerator Co., Toronto, Ont.
Dear Sirs: Regarding the large Refrigerator you placed in my Creamery last June, I beg to say it has given entire satisfaction. All through June, July, and August, the thermometer registered from 77 degrees to 52 degrees, which temperature is very satisfactory for a Creamery, and it is always dry and sweet, with no sign of mold or rot.

It was so satisfactory in every respect that the Government has already paid me the bonus of \$100.00. I think myself very fortunate in having secured a "Eureka" in preference to any other make.

Yours truly,
WM. PARKINSON.
Write for catalogue and information.

Eureka Refrigerator Co. Ltd. Toronto