

## The Makers' Corner

Butter and Cheese Makers are invited to contribute to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

### Washing Milk Cans

THE matter of washing cans by city dealers, while only a small part of the daily operations, is a very important one. Many different methods are used by various dealers in caring for the cans after the milk is removed from them. Some of these methods are as follows:

1. Returning the cans unwashed.
2. Rinsing with water (either hot or cold).
3. Rinsing out by means of hose with either hot or cold water. This is quite common at some plants but is not satisfactory.
4. Rinsing out with hose and then steaming with live steam.
5. Washing the cans out by means of washing powder and hot water and a hand brush, then rinsing.
6. Same as 5, with an additional rinsing with boiling water or steaming.

7. Cleansing by means of machines of various kinds.  
One of the simplest of these machines is a jet machine, by means of which sprays of cold and hot water and of steam are successively forced into the can. Some of these simple machines also have dryer attachments, by means of which a draft of dry air is forced into the cans. Another type of machine is the brush machine, by means of which the cans are brushed out with washing powder and water and then rinsed. They may be steamed after washing

by a spray of live steam. Some of the largest machines are fitted with powerful pumps, and the cans, in an inverted position, are run through the machine and sprays of soap and water, rinse water, hot water and steam are successively forced into them under considerable pressure. After being thus washed and sterilized they are also dried in the modern machine.

In justice to the farmer the dealers should give considerable attention to this question of washing the cans. If the cans are allowed to go back unwashed to the farmer it is a very difficult and often an impossible task for him, with his facilities, to clean them. Even a rinsing with cold water is better than nothing, though of course it is not satisfactory. It does not matter what method is used, so long as the cans are well cleaned and sterilized. The drying of the cans is also an important factor. Not only does this leave the can in a much better condition, but it will also preserve its life, as it helps to prevent rust. It is also important that the cover be thoroughly cleaned and sterilized as well as the can. It is not a good plan to put the cover on the can until the latter is dry. When the covers are not put back on the cans immediately, the cans should be kept in a clean place where there is no dust or contamination. The covers should be placed tightly on the cans before they are returned.

Some of the large dealers who operate country stations not only wash the cans in the city, but also rewash and sterilize them when they arrive at the country plant. This is owing to the fact that the covers may be removed from the cans during the trip back to the country and thus the cans may be contaminated. Considerable experimenting has been carried on by the Dairy Division

in regard to sterilizing cans. Bacteria counts were made from cans receiving ordinary washing and rinsing. The results showed that the cans contained from 300,000 to 18,000,000 bacteria per cubic centimeter, with an average of 4,600,000. To 10 gallons of milk put into one of these cans there would be added more than 100 bacteria per cubic centimeter, as an initial contamination from the can alone; that is to say, that is the least number that would be added. With a little steaming these same cans could be rendered practically sterile.

One dealer who had recently installed a modern washing machine had some tests made by his bacteriologist on the results obtained. From the preliminary tests made less than 800,000 bacteria were found to the can and some were undesirable. Before the machine was installed, counts from the old one, which had a much less efficient steaming device, ran as high as 70,000,000 bacteria to the can and some were undesirable. Of course the large dealer must have a machine that will do good and rapid work, but the main result to be obtained is a clean, sterile and dry can regardless of the machine used. The main means to accomplish this is thorough cleansing with washing powder and water, rinsing, sterilizing with live steam, and rapid drying, then cover the can and keep it from contamination.—U. S. Dairy Division.

### What Experts Are Saying

THERE should be cooperation between instructors and creamery men in establishing cream grading in Ontario. That is the way it started in other provinces. To be efficient, however, grading must be honest, not different premiums in different districts according to the com-

petition.—Mac Robertson, Hastings Co., Ont.  
For nine years we have been grading on flavor and paying a premium of five cents per pound of butter fat for the best cream. The result has been an improvement in the quality.  
—Mr. Duncan, Toronto, Ont.

We have screens all over the factory to keep out flies. We have a swatter inside for every man. There is no time that a swatter should be more used than early in the season. It keeps down the fly plague of the later and warmer months wonderfully.—B. A. Reddick, Manager of the Dominion Dairy Station, Finch, Ont.  
Cleanliness from start to finish is the greatest essential in the making of good butter. Fresh cream should always be cooled before it is added to what has already been collected and this cream should be well stirred every time fresh is added. When putting cream in churn it should be strained through a perforated dipper. One cannot learn the art of butter making by reading or seeing it done. It has to be learned by experience and by using a certain amount of your own judgment.—Mrs. A. Thomson, Wellington Co., Ont.  
We say our cheese is getting better each year. By this we do not mean that the best cheese is improving, but that we are receiving less and less inferior cheese.—G. G. Pablow, Chief Dairy Instructor, Eastern Ontario.

Drinking places of the cattle should receive attention. Ponds should be cleaned out at the proper season, boggy corners fenced off and all steps taken to secure a clean and reasonably pure supply of drinking water.  
Prevention is always better than cure, and it will save endless worry to keep dirt out of the milk, rather than to strive later to get the better of the troubles which it will set up.

# A High Grade Home for a High Grade Herd

The Het Loo Herd at the W. J. Shaw Stock Farm, Newmarket, Ont.

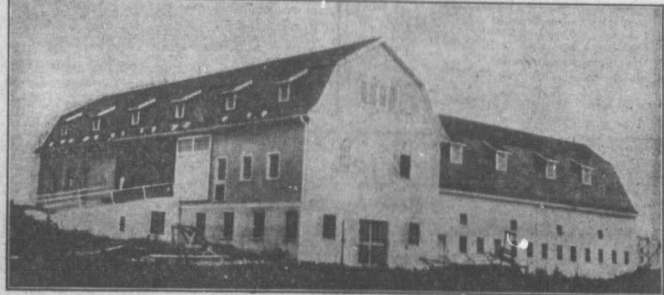
In purchasing the Het Loo herd we believe we got the best blood obtainable. We get type, quality, blood and production—an invincible combination. At the head of our herd is PONTIAC KORNDYKE HET LOO, who is unequalled in type and breeding, and we have fifteen of his daughters. Here are a few of the outstanding individuals in our herd with their records:

### Het Loo Clothilde.

Butter 7 days at 2 years old, 22.21.  
Milk 7 days at 2 years old, 42.33.  
Butter 39 days at 2 years old, 20.22.  
Milk 30 days at 2 years old, 1218.13.

### Oakvale Elsie Johanna,

who won in the Dairy Test at Ottawa as a 2 years old. Here is some of her work:  
1 yr. old record for 7 days, 27.36 lbs. butter.  
4 yr. old record for 7 days, 29.17 lbs. butter.  
1 yr. old record for 7 days, 31.79 lbs. butter.  
1 day's milk, 83.5 lbs.



The new home of the Het Loo herd. The splendid barns on the W. J. Shaw farm at Newmarket, Ont.

### Mildred Pieterje Abbeker.

Butter in 7 days at 3 years old, 30.41.  
Milk in 7 days at 3 years old, 45.18.  
She has a record of over 100 lbs. milk every day for a month, and an average of 30 lbs. per day for 92 days.

### Colantha 4th Johanna.

Butter 1 day, 4.59 lbs.  
Milk 1 day, 106.00 lbs.  
Butter 7 days, 25.18 lbs.  
Milk 7 days, 651.7 lbs.  
Butter 1 year, 925.25 lbs.  
Milk 1 year, 27,422.5 lbs.

## VISIT US WHEN AT THE EXHIBITION

We extend a very cordial invitation to all who are interested in Pure Breds to visit us at Newmarket and see the Het Loo herd in their new home. A visit will repay you. Good will be the cattle barns the leading days of the show, and we make arrangements for parties to visit the herd. Metropolitan car stops at the farm at Mullocks.

W. J. SHAW, Prop., Newmarket, Ont.

Gordon H. Manhard, Mgr.