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********* Cheese Department

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

Dairy Production Increasing

(Continued from page 9) address will be given in full in a later issue of Farm and Dairy.

THE REST INVESTMENT
Prof. W. H. Day's argument for tile drains is unanswerable. A can-

tile drains is unanswerable. A can-rass of Ontario shows that the drains will increase the value of crops on an There \$23 on the average. Money can be borrowed from the government on

will increase the value of crops on an Decre \$30 or the average. Money can be borrowed from the government on such terms that a payment of \$1.84 an acre for 20 years will pay back principal and interest on the cost of draining an acre of land; an expenditure of the cost of the land of the land

The pasteurization of whey is another problem deserving of attention. In closing, Dr. Publow advocated that more attention be given to studying the needs of our home markets. Dairythe needs of our home markets. Dairy-men would realize greater profits by supplying cheese of better shapes and sizes and of softer texture to the Canadian trade. Mr. J. A. Ruddick reviewed the dairy business of the past season. His address will be giv-kin in full. n in full.

in in full.

How to pay you cheese

The chief feature of the Thursday atternoon session was an address on "Cheese and Butter Comes," Lype of the pay of th

Kingston Dairy School, who was to have given an address on "Butter Making." was unable to be present: It was expected that representatives of the Montreal Board of Trade and Produce Merchants' Association sould be in attendance, and speak on the dairy situation from their standpoint. Only one was present. Following his remarks a lively discussion took place over the old problem of the best method of paying for choses. A number of dairymen contended that sheese should be inspected in the factory, weighed and paid for at the redoor. This system is being largely followed in the Campbellford district. It was stated that it is giving satisfaction.

Against this system it was pointed out that the Montreal Produce Merchants had had trouble for years through being docked for shrinkage in weight by the British buyers. This British of a conference at which the British of a conference at which the British of the Montreal This weight of had agreed to accept the weights of had a weight of his weight. As confered that the farmers also should be willing to accept this official's weight. A color that of leading dairymen stated that the farmers also should be willing to accept this official's weight. A color that of leading dairymen stated that the farmers also should be willing to accept this official's weight. A color that of leading the weights of t the best of satisfaction from the Mon-treal buyers. Others said that they had not had that experience and that the official weigher at Montreal should be appointed by the Government and not by the Montreal Board of Trade. Nothing definite resulted from the discussion

WHERE LOSS OCCURS

discussion.

WHERE LOSS OCCURS

Three samples of cheese were shown by Chief Dairy Instructor Publow that had been brought out from England. Two were white and one was colored. Samples of the cheese had previously been passed around among the audience to taste. When the audience was asked which was the best cheese the answers showed a wide divergence of opinion. Mr. Publow ownpared the different varieties of opinion. Mr. Publow different varieties of the compared the different varieties of opinion. Inc., that was different to the compared the different varieties of the compared the different varieties of opinion. And the cheese we are not generally make the cheese we are now generally make the cheese we are now generally make. would not stand snipment as well as the cheese we are now generally mak-ing. He claimed that as a result of his trip to England he had concluded his trip to England ne had concluded that we are now making the best pos-sible style of cheese under our condi-tions and that what we require to do is to improve the average quality of

is to improve the average quality of our make.

The next great improvement that needs to be effected is to improve the quality of the milk delivered at our factories. The instructors' reports showed that in those sections where the milk is delivered to the factories in the best condition there is a saving of amend and the milk of the section of the

great saving may be made

REWING SESSION

At the Thursday evening session addresses were given by A. D. Mchatesh of Sterling, by Dr. G. C. Creelman of the Guelph Agricultural College, who told of the work the college is doing, and by Hon. Martin Dominion Minister of Agriculture Dominion Minister of Agriculture of the College of the Co department.

ance for agriculture or the part of his department. The convention came to a close Friday noon after an address by Mr. O. P. Whitley, on the "Present Value of Present value of the part o

out dust and dirt."
Someone in the audience asked what was the cause of "yeasty" flavor. Mr. Barr replied. "Dirt. Wherever you have yeasty flavor there are dirty people around somewhere."
Mr. Barr stated that when the source Barr stated that when the source of contamination could not otherwise be discovered it would help to solve the trouble were the whey pasteur-ized. The cost of pasteurizing amounted to 60c to \$1 a ton of cheese.

What Are Best Curing Conditions

I. A. Reddick. Dairy Commissioner
It has often been said that cheese
are only half made when they are
placed in the curing room. At any
rate the best of cheese are seriously
injured in quality if exposed to a
temperature of over 60 degrees, and temperature of over 60 degrees, and there is from one to two per cent of unnecessary shrinkage. The texture becomes more or less "mealy" and ob-

there is from one to two per cent. of unnecessary shrinkage. The texture becomes more or less "mealy" and objectionable, and bad flavors are apt to be developed.

It has been demonstrated that curing, or ripening, will proceed at very low temperatures, even below 32 denoted by the second of the

to produce this desired effect.

IGE FOR WAIM WASTIES

A curing room with walls slightly
insulated, with tight fitting doors and
windows, and with a cement floor to
utilize the cooling power of the earth,
will ensure the proper temperature
except in very hot weather. To remove the moisture which exudes from
the cheese, and that which results
from the reduction of air temperature, and also tensure a proper tem. from the reduction of all tempera-ture, and also to ensure a proper tem-perature, it is advisable to provide a well insulated ice chamber adjoining the curing room, with a provision for the circulation of air, under control,

the circulation of air, under control, between the curing room and the ice chamber. The air is thus cooled in hot weather and the moisture which it collects is deposited on the uncovered surface of the ice.

If properly constructed, the ice chamber need be only about one-third the size of the curing room in cubic capacity, assuming, of course, that the curing room is no larger than it need be... "The Dairy Industry in Canada."

sook place over the old problem of the bast method of paying for choses. An number of dairymen contended that cheese should be inspected in the factory, weighed and paid for at the tory, and the tory, and the tory of the tory, and the tory,

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