

BULLETIN LXXXVIII.

THE MAKING OF CHEESE IN SPRING, SUMMER AND FALL.

This Bulletin has been prepared by Committees of the Special Dairy School, 1893, at the Ontario Agricultural College as follows :

Spring Cheese :

- A. T. Bell, Tavistock, Ont.,
(Chief Instructor in Cheese-making.)
- W. W. Grant, Lakefield, Ont.
- L. A. Zufelt, Morrisburg, Ont.

Summer Cheese :

- A. T. Bell, Tavistock, Ont.,
(Chief Instructor in Cheese-making.)
- L. Patton, Oxford Mills, Ont.
- J. S. Clark, Warwick, Ont.

Fall Cheese :

- T. B. Millar, Burgoyne, Ont.,
(Asst. Instructor in Cheese making.)
- W. Bothwell, Woodstock, Ont.
- C. Stewart, Flesherton, Ont.

CARE OF MILK FOR CHEESE FACTORIES.

In order to maintain the proud distinction that Canadian cheese has already won in the British markets it is absolutely necessary that the dairymen shall put forth greater efforts than they have in the past to produce a better quality of milk. Progress must be the watchword.

The maximum of profit can be obtained only by the clear-thinking, intelligent dairyman, who breeds and feeds to produce the greatest amount of milk of a good quality at the least possible cost.

The faithful and constant observance of the following points will result in a marked improvement in the condition of the milk supplied to the cheese factories, an improvement which is much needed, and the bringing about of which will enable the cheese-maker to produce an article much superior to anything that has been made in the past, and by so doing we can maintain our supremacy in the English market, realize a better price for our goods, and add very materially to the profits of the dairyman.