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**CENTRAL CANADA  
EXHIBITION  
OTTAWA**

**SEPTEMBER 18th to 26th, 1908**

Fair will be Bigger and Better than  
any previous year

Live Stock men will be allowed to take  
out their animals after 4 p.m. Friday 25th

Send for a Price List to  
**E. McMAHON, Secretary**

utensils. Butter makers often make the mistake of thinking the churn clean, because it looks that way. But if left without a thorough cleaning and scalding after each churning bad flavors may develop and cause injury to the butter.

The patron supplying milk to a cheese factory or cream to a creamery, and both the cheese and butter maker cannot, therefore, depend upon looks alone. They must make sure that everything is clean. Half way washing will not do. Thorough washing and scalding are necessary in every case. It is the unseen things in dairying that do the most harm. These little infinitesimal things, they call bacteria, cannot be seen. If they could no one would have been lurking around in milk pails, milk cans, churns and vats to work their own sweet will. For this reason more than looks is required in cleaning all dairy utensils. A medium must be used that will reach these unseen things, and put them out of business, and that medium is plenty of scalding hot water. It will penetrate into all the cracks and crevices, and leave the utensils sweet and pure, as well as clean in appearance.

If everyone who handles milk in any way could be made to realize this, and to act upon it, what a revolution in the quality of our dairy products would be effected. Clean milk handled in clean utensils remains clean if properly kept, and assures cheese and butter of the highest quality being made. The dairyman took so deeper than mere looks. A box of butter may look good, and also a cheese, and looks good for a great deal, too, with these. But both may be far from being of prime quality. There must be something more than this, and that something can be attained by strict attention to cleanliness all along the line.

#### FOR SALE AND WANT ADVERTISING

**TWO CENTS A WORD, CASH WITH ORDER**

**CHEESE FACTORY FOR SALE.**—Known as "Honey Grove," near Poole: twelve miles from Stratford. Capacity, one hundred tons. Good house and good pens in connection. For full particulars apply to, ALEX. F. CLARK, Poole, Ont.

**FOR SALE.**—Newly cheese factory, situated in first-class locality; good dwelling house and four acres land. Make in 1907. 70 tons. Terms, 1/2 cash, balance on application. MARY AND AGNES MORRISON, Newry P. O., Attwood Station, Ont.

**OWNERS OF CHEESE FACTORIES AND CREAMERIES** desiring to make direct shipments to Great Britain, will have an opportunity of meeting a large British importer in July. Full particulars may be obtained by writing to Fox P. Canadian Dairyman and Farming World, D. 12

#### Short Weight Cheese

There are always more or less complaints from shippers of short weight cheese. These may be due to one cause and another, for which the factory men are not always to blame. Mistakes may occur in balancing the scale, or stenciling the weights on the cheese, which may work to the advantage of the factory, and sometimes not. Cheese shipped green will lose greatly in weight before reaching the old land.

This season these complaints have been more serious, and it may be possible that some factories are not doing the fair thing in the matter of weights. The Montreal Trade Bulletin of last week publishes a letter from a Bristol importing firm, in which some Canadian makers are blamed for systematically perpetrating fraud in weighing cheese, or in marking the weights on the boxes. This firm cites a case where a cheese marked 82 lbs., only weighed 70 lbs., or a loss of ten pounds or more to the buyer. The Trade Bulletin also cites several cases of shortage in weight. In one lot of 32 boxes there was a loss of 110 lbs. In another lot 14 boxes, 7 boxes lost 1 lb. each, one box 11 lbs., and 6 boxes holding out O. K. Another lot of 20 boxes showed a loss of 131 lbs.

Cheese will shrink some in the shipping, but those who lose less than others are quoted the natural shrinkage in cheese will not account for them. Factory men or makers will gain nothing in the long run by endeavoring to give short weight. Straightforward dealing is the only safe course. Every factory should give good, honest weight in every box of cheese shipped. When cheese are shipped a weight two from the hoops some allowance should be made for shrinkage. In some places it is the rule to allow a pound a box of cheese. The rule with well cured cheese it is hardly the fair thing for the buyer to demand this of the factories. If every factory had given fair and honest weight in the past, perhaps this practice would not have become the standing rule. But it is better to do this than to have reports coming from the trade in Great Britain that our makers are defrauding in the matter of weight.

#### Getting Rid of White Whey

It is possible to make Cheddar cheese with no loss of white whey? How can it be prevented? These are questions asked and answered in a recent issue of the New York Produce Review and Creamery. One of the answers, by William Winder, a Wisconsin cheese maker, is given below. We would be glad to have the experience of Canadian makers on this subject discussed.

"In answer to the first part of this question, I would say, yes. How it may be done would require rather a lengthy paper. There are many conditions when it is an impossibility. The first requirement is a vat of sweet milk free from any bad odors or taints, a small quantity of good commercial starter say 1/2 per cent., added to the milk, and then set sufficiently sweet or rather with the right development of acid to insure a sufficient time for a good cook. Raise the temperature to the cooking point in 1 1/2 hour and 40 minutes or thereabouts. If the acid development is about right the curd should be ready to remove when in 2 1/2 to 3 hours. A string of 1/2 inch of the hot iron or about 18 per cent. milk, will be plenty at this stage. Although not necessary, a curd sink and racks are a real benefit and help in securing good results. With the above acidity quickly get the curd on the racks and keep loose and free from matting until the curd attains a crisp and quite dry feeling. A hand-

ful will require quite a little pressure to expel any moisture if the curd is in proper condition. This may require four or five times stirring through with short intervals for draining, but it is not a difficult matter if well cooked and the proper amount of acid at dipping. File curd 6 or 7 inches deep evenly over sink and when well matted—probably 20 minutes—cut into strips of 6 inches wide and turn, leaving an inch or more between each piece.

"In a short time, or as soon as the underside of curd has faced up as to pick up all loose particles, turn again. It may be left single or if real firm and dry two deep will be all right. Turn at intervals until ready to mill. Two deep will be sufficient. Mill with 1 1/2 to 2 inches of acid on hot iron or about .75 per cent. acid. Keep well stirred and at a depth of 6 or 8 inches. If curd is rather too stiff and firm a trifle higher stirring will not hurt, but is not usually necessary if conditions are favorable and the curd has been properly handled. A curd of this kind will get ready to salt quickly, and I have had them when no moisture would drip from vat or sink until salt was added.

"The finest cheese I ever made were made in this way I have just described. Perfect as to texture and closeness and ready for the market in the same length of time as curds worked in the more moist and more general style. These firm curds, of course, require lighter salting. I do not say that one can keep from having white whey day after day, as common conditions will not permit it. Under proper conditions it is not only possible, but the finest results can be obtained."

#### The Acidimeter

The acidimeter is rapidly coming to be recognized as a great aid in almost every step of cheese making. By its use the percentage of acid is determined in the milk and the proper time of adding rennet is known. It shows also when the whey should be drawn, when the curd should be milled, and when other operations should take place. Thus it is seen that the acidimeter may replace the rennet and hot iron tests, and serves other useful purposes as well. It is not advised, however, that the other tests be forgotten, as they are useful in connection with this latest one. The acidimeter is extensively used by the largest and best conducted cheese factories in Canada, and quite a large number throughout the United States.

The state college has lately issued a little circular entitled "Some Essentials in Cheese Making," by Prof. P. H. Rouse. It contains as much good solid information in so limited space as could possibly be included.—New York P. R. and A. C.

#### An Up-to-date Factory

"We, in Central Smith, consider that we have one of the most up-to-date and commodious cheese and butter factories in Ontario," said Mr. A. H. Campbell, cheese and butter maker for the Central Smith factory, and I can bear out in every particular what he says. The factory is beautifully fitted with all the latest improved machinery, and as clean as it well can be. The curing room is an excellent one. There is ample storing accommodation, and it is kept delightfully cool. The make is about 15 cheese a day.

The patrons of this factory are up-to-date and energetic farmers, and take a great amount of pride in their factory. "I very seldom get a bad milk," said Mr. Campbell, "and if I should happen to do so I send it back to the farmer. I have never

#### THINK OF IT!

Brooklyn, Ind., June 26, 1908.  
Have used U.S. Cream Separator perfectly satisfactory. I made 17 pounds of butter in six weeks before using the U.S. The following week with the U.S. I made 27 pounds of the same grade, under the same conditions. I have lost no butter since.  
A. E. R. R.

**An Investment Paying 33 1/2%**

and this is exactly what the U.S. earned for Mr. Neal over his former methods of skimming.

If you are not using a reliable

**U.S. CREAM SEPARATOR**

but skimming your milk by any other method, you are losing out as large a per cent. of cream (which is money) as did Mr. Neal. It is clean skimming that counts, and the U.S. holds the record for clean skimming, therefore invest in it, and take every one's word for purchase.

Send to-day for Catalogue No. 100  
14 Skimming machines in U.S. and Canada

U.S. FARM MACHINE CO. INC. LAUREL, N.Y.

known one to complain on that score yet as they realize that one can of bad milk spoils the whole vat, and that all the patrons suffer through the fault of one.

"Monday is our best and busiest day as we then have to handle the Sunday's milk, but I find that it is in the best of condition, as the patrons generally keep it nicely cooled, and so it arrives at the factory in good order."

The general condition of the factory reflects great credit on Mr. Campbell, both as a cheese and butter maker. It is a pattern of cleanliness. Mr. Campbell at one time lived over the factory, but the patrons have completed a fine new residence for him with all improvements, which he greatly appreciates. He thinks the Canadian Dairyman and Farming World is a fine paper, and has taken it for quite a while. He intends to get as many subscribers for us as possible.—F. E. Durieu.

Co-operation among the proprietors of creameries, cheese factories and city milk supplies will tend to bring about cleanliness among patrons, and the use of better utensils.

#### FOUNTAIN PEN FREE.

A 14 K Gold Fountain Pen will be given to any person who secures only one new subscription for The Canadian Dairyman and Farming World. These pens are guaranteed to give satisfaction. Try and win one.

What part of Cheese-Making is more important than salting the curd? On this depends the flavour—the even colour—the keeping quality—the texture—the market-value.

Pure, dry, well-savoured salt—that dissolves uniformly, staying in the curd—makes cheese all these ought to be.

You can find no other so perfect in these qualities as

**Windsor**  
cheese  
Salt