



LT.-COL. W. M. GARTSHORE.  
President Western Fair, London.

rub off, hence the desirability of the cool curing-room. Heretofore there has been great waste in shrinkage, and also many bad flavors have developed, due to warm curing-rooms or hot cars. A damp or "leaky" cheese, due to too much acid being used, will not take the paraffine properly. They should be dipped when dry, and a day or so after making.

The cheese remain in the Government curing-room from two to three weeks. To illustrate results, Mr. Burgess weighed for us two cheese made on the same day, out of the same vat, in the North Oxford factory. One was paraffined and put in the cold curing-room; the other was not waxed, and went into the ordinary curing-room. They were made on August 5th, and went into curing on Aug. 6th. We were there on Aug. 20th, and the results were shown as follows:

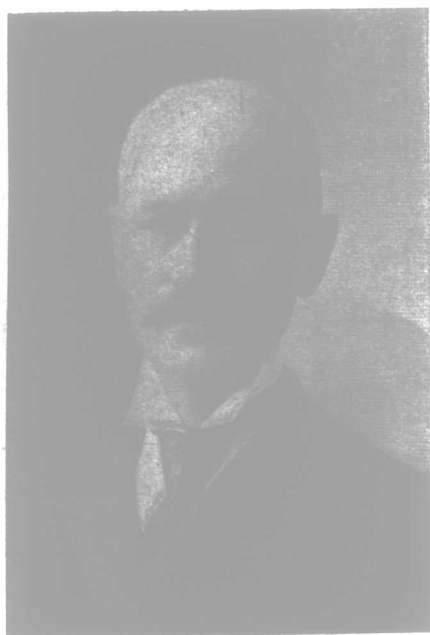
No. 1.—Waxed and cold cured; weighed when put in, 82 lbs.; weighed on Aug. 20th, 81½ lbs.; shrinkage, ½ lb.

No. 2.—Unwaxed, ordinary curing room, at about 70 degrees; weighed in, 81½ lbs.; weighed on Aug. 20th, 79½; shrinkage, 1½ lbs.; or a saving in favor of the former of 1½ lbs.

The question of the ultimate quality of the cheese cured in this way will be seen as reports return to the salesmen, but it should be superior and command better prices. One salesman present stated that the buyer expressed his willingness to pay ½ of a cent more for such cheese. The Government is purchasing a few of the cheese which they are curing in the two ways, to be forwarded to Britain for official report.

The cheese in curing on the day of our visit presented an exceptionally handsome appearance, the makers in the nine different factories evidently vying with each other in making and finishing their cheese as well as possible. The shelves presented a handsome example of well-made Canadian cheddars.

Mr. Burgess points out that no method of curing will make a good cheese out of a bad one. "Ye canna mak' a silk purse out o' a sow's lug," but at the same time a fairly good cheese may be spoiled in a bad curing-room or by deficiencies in transportation. There is another curing station at Brockville, Ont.; a third at Cowansville, P. Q., and a fourth at St. Hyacinth, P. Q. The



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Brockville and St. Hyacinth stations are fitted up with ice cooling arrangements, and the one at Cowansville with cold air like Woodstock. These stations are big object lessons in curing cheese, and are partly experimental; in other words, to learn and to demonstrate, even though it costs a good deal.

The product of factories may not come to be generally cured in consolidated curing-rooms like these, owing to the cost of such a system, as compared with proper curing-rooms at each individual factory. There are a lot of factories in Ontario which could best be reformed by being blotted out of existence and new ones erected in their places. The only wonder is that makers have been able to live in them and make cheese as well as they have done. There is an old hot-bed of pollution under many a factory, and too many curing-rooms are little better than stables. One great step in advance would be good cement floors, with proper drainage from the make-rooms; and a second, a proper house for curing, in which the lessons indicated above could be worked out in practice.

At Woodstock we have seen what the Government is undertaking to illustrate, and at the Strathallan factory what can be actually accomplished by an earnest, progressive maker.

### Good Milkers.

Writing of the lack of careful and kindly milkers, Mr. Valancey Fuller, in the Jersey Advocate, says:

Anyone who has had a large dairy herd knows how hard it is to get first-class milkers, who will draw the milk rapidly from the udder without hurting that delicate organ, and yet get every drop the cow is capable of giving. The cow is a sensitive creature and requires to be handled in a very gentle manner, and no portion of her body is as sensitive as the udder. It is a great relief to the cow to have her over-distended udder relieved of the milk that is in it. How often have we stood in front of a cow who is being milked by a skilled and gentle milker (and no one unless he is gentle and sympathetic will ever make a really good milker) and seen the look of contentment which comes in the eyes of the cow; with half-shut eyes and dreamy look she gladly yields up the lacteal fluid we ask from her. She is prepared to do her part by man, and she asks in return that man do his part by her, by drawing the milk quickly but gently, not by unnecessary tugging at the teats, but by gentle, rapid pressure, and with a downward movement of the fingers.

Good milkers are rare, and they are a priceless blessing on any dairy farm. It goes without saying that the cow should be milked regularly, at the same hour each day, and always by the same milker. We all know that a change in the time of milking, or in the milker, means a decreased flow of milk until the cow becomes used to the ways of the new milker and there is a bond of sympathetic confidence established between him and the cow.

In the matter of feeding and handling, much loss often occurs from lack of appreciation of the wants and needs of each individual cow. A proper ration may be compounded, but the duty of the feeder does not end here. It is folly to say that cows can always be fed in proportion to their weight, or that all cows will do equally as well on a similar ration. Each cow has her own individual power of assimilation and taste, both of which must be considered and satisfied, if we expect her to do her best work and give us the greatest net profit. These will vary less when cows have all been reared and bred on the same farm, as what will best suit the appetites and will be best assimilated by the cows is largely a matter of training.

The writer has attained a slight measure of success in the handling and feeding of cows. He applies the laws as they affect the human race to the cow, and has attained the best results by so doing. The cow is, after all, our mother, the great foster-mother of us all. We should consider her as such, and treat her with the same kindness and consideration that a mother is entitled to at our hands. The writer tries to know each cow of the herd; to appreciate her wants and to supply them; to get at the peculiarities of each cow and cater to them; to establish a bond of sympathy between him and his cows. To say cows have no affection for and no memory of their attendants is all nonsense. The writer has seen many cases of both illustrated.

To make the greatest success of a herd, study the wants of each cow. Know such wants and supply them. Compound a ration that will best suit such wants and secure the greatest profit. Treat your cows kindly and they will readily respond thereto. Curry them daily; it is healthful and beneficial to the cow. Do not expose them to inclement weather in winter, nor to the



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severe rays of the sun and heat of summer, without proper protection or shelter. Feed them regularly, at the same time each day. Have them milked at the same hour, by the same man, each day. Establish a bond of sympathetic friendship between you and your cows, and you will go a long way towards making them the most profitable bank account you can tie to.

### Pure Water for Washing Butter.

One of the absolute essentials in dairying is pure water for the cows to drink and for use in the dairy room for cleaning utensils, setting milk and for washing the butter. A "fishy" flavor in butter has frequently been traced to the water supply. The manager of an Australian butter factory says that he has found it to be practically impossible to make good butter with water from creeks and streams. He first experimented with water from streams and rain water caught in 1,000-gallon tanks. He invariably found that the butter washed with the stream water got off flavor after it had been in the market a little while, but that the butter washed with rain water remained good for a long time. He then tried filtered and unfiltered water. The butter was made in two lots and watched. After seven days both butters were good. After fourteen days the butter washed with filtered water was good, while the butter made with unfiltered water was slightly off and molds were showing on the parchment. After twenty-one days the first butter was still good, while the other was off on flavor and was bitter near the surface. After forty-two days the butter washed with filtered water was good, while the other was more pronounced in its bitterness. At fifty-six days the first butter was slightly off in flavor, but eatable, with no mold showing. The butter washed with unfiltered water was very moldy and had a rank and very bitter flavor. The unfiltered water had all the appearance to the eye of being pure. Without doubt much of the bad flavor of butter is caused by the water with which it is washed.



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