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## Cheese Department

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

### Sidelights on Eastern Instructor's Trip

Each of the seven factories in the Belleville district, inspected by the Eastern Ontario dairy instructors, as reported in Farm and Dairy last week, were well equipped for the making of good cheese and for the disposal of the whey. All had well insulated cool curing rooms, all but one had elevated steel whey tanks, and almost without exception are found in the Belville district. The make of the smallest factory visited exceeded 200,000 lbs. These factories were all strong in the very points in which the small factories of the extreme eastern districts are weak; therefore, the trip gave to the visiting instructors a good idea to carry away, and instill into the makers, and patrons in those districts of Eastern Ontario where small and ill-equipped factories are the rule.

Possibly there is not in Ontario another cheese factory section where there are as many or as good cool curing rooms as are found in the Belleville district. At all of the factories visited by the instructors the cheese are held for at least 10 days from the making, and at Foxboro the cheese are usually held for two and a half weeks. "Were all of our Ontario cheese held for a month in curing rooms such as this one at Foxboro," said Mr. Publow, "we would have cheese worth talking about, and cheese that would bring the price."

#### CURING ROOM FEATURES

All of the curing rooms inspected had cement floors except the one at Sidney, where wooden floors were giving good satisfaction. At the Mountain View factory a press room adjoins the cool curing room and here the cheese is kept one day to dry out from the hoops. At Foxboro the dryinc was to be preferred to placing the cheese immediately under cool curing conditions. A good idea in connection with the Bayville factory was the boxing room. The cheese are taken into a small room adjoining the cool curing room, and are there boxed ready for shipping. The curing room, therefore, is not open while shipping and the temperature is not reduced.

It was noticed that wherever the maker had trouble with mold in the cool curing room, the ceilings were low. High ceilings give good ventilation, and then there is not much chance of mold. At Sidney Town Hall mold was somewhat in evidence, and Mr. Publow recommended that

the shelves all be brought outside and exposed to the rays of the sun for several hours and white washed by used in the room in liberal quantities.

The cost of making over their old curing rooms in cool curing rooms at these factories had varied from \$400 to \$600. In every case the curing room was looked upon as an excellent investment. Mr. Holgate, president of the Foxboro factory, claimed that their added returns would every year pay the first cost of installing the cool curing facilities.

#### DISPOSAL OF WHEY

Every effort is made at these factories to dispose of the whey in a manner that will not create unsanitary conditions around the factory. At two or three of the factories visited, however, underground cement whey tanks were in evidence and were not giving very good satisfaction, the whey seeping through the cement and saturating the soil. The steel tanks in all cases were perfectly satisfactory. The surplus whey was run out of the tanks into the drains each day.

At the Massassaga factory two oil barrels had been sunk in the ground one on top of the other, and from the bottom a six inch pipe conveyed the whey to a stream several hundred yards distant. This plan was giving the best of satisfaction. At the Quinte factory, Mr. I. Hicks, the maker, pointed out with pride to the cement platform beside the whey tank in which the teams stood when taking their load of whey. This prevented the dirty, stinking puddle that is so often in evidence beside the whey tank at these factories.

#### TO AVOID BROKEN BOXES

Attention was called to the method of nailing in the bottoms of these boxes at these factories. The most common method is to nail the sections to is to have a double head. The preferable way is to have the bottom nailed inside both the side of the box and the lower hoop. Mr. Publow stated that on his recent visit to Montreal he noticed that 90 per cent. of the broken boxes had the bottoms nailed to the hoop only.

Another feature that attracted particular attention was the sanitary sites selected for the cheese factories. They were not situated in hollows, but were high and dry. The Quinte and Foxboro factories were particularly well situated in this respect. Screens in doors for the exclusion of flies were in evidence at several of the factories.

### Result of the Extreme Heat

P. A. B. Cherry, O.A.C., Guelph.

For the week June 29th-July 5th, excessive heat has been felt all over Ontario—hotter, perhaps, than has been experienced for any considerable number of years. Many farmers will be asking themselves and their neighbors how this sudden rise in temperature has affected their milk. All know (or should know) how the quantity has been affected, and in most cases we will find that the milk production has gone down considerably owing to the dried-up nature of the pasture and the inconvenience experienced by the cows.

Now, Mr. Farm and Dairy reader, how has your test been affected? The test is an important item, especially with those who send their milk to the cheese factory, and are paid according to test.

Some will argue that as the quantity has gone down, the quality has gone up. This supposed to be a good argument, too, but the following results will show it to be in the wrong. These results were taken from 46 tests of patrons' milk as delivered at one of the well known cheese factories in the Listowel district. Each day for five days the milk was tested for both fat and casein, and the weights noted. The patrons selected for the test on

the first day were kept to throughout the five days. The following are the results of the tests:

Patrons No.	Percentage of Butter Fat					Percentage of Casein				
	1st Day	2nd Day	3rd Day	4th Day	5th Day	1st Day	2nd Day	3rd Day	4th Day	5th Day
1	3.4	3.1	3.3	2.9	3.2	2.1	2.1	2.1	2.1	2.1
2	3.4	3.1	3.3	2.9	3.2	2.1	2.1	2.1	2.1	2.1
3	3.3	3.2	3.1	2.7	2.7	2.2	2.2	2.2	2.2	2.2
4	3.6	3.6	3.5	3.3	3.3	2.3	2.3	2.3	2.3	2.3
5	3.9	3.7	3.6	3.4	3.4	2.3	2.3	2.3	2.3	2.3
6	3.2	3.1	3.1	2.9	2.8	2.4	2.4	2.4	2.4	2.4
7	3.5	3.3	3.1	3.1	3.1	2.2	2.2	2.2	2.2	2.2
8	3.5	3.2	3.1	3.0	3.0	2.4	2.4	2.4	2.4	2.4
9	3.4	3.3	3.2	2.9	2.9	2.4	2.4	2.4	2.4	2.4
10	3.7	3.2	3.2	3.0	3.0	2.2	2.2	2.2	2.2	2.2

Less milk was delivered on the first day than on the first by all patrons but No. 10. On the last day of the test it was calculated that over 100 pounds of milk were required to manufacture one pound of cheese. A decreased quantity was here accompanied by a falling off in quality as well. The casein tests here given are exceptionally low.

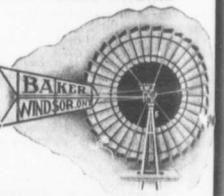
### Cool Curing in Small Factory

Editor, Farm and Dairy.—In reply to the query of Mr. A. J. Stackhouse in Farm and Dairy of June 29, regarding the advisability of installing a cool curing room in a cheese factory with a 50 ton output, I must say that it is a good thing to have a cool curing room in any factory, and especially in a small one, as we often in a small factory it is necessary to hold cheese longer than when they are having a large make. I have no hesitation in recommending a cool curing room for any cheese factory. The Dairy Department will be glad to furnish blue prints and any necessary information required in connection with building cool curing rooms.—Geo. H. Blair, Chief, Dairy Division, Ottawa.

### FOR SALE AND WANT COLUMN

**GOOD CREAMERY FOR SALE**—Box D, Farm and Dairy, Peterboro, Ont.  
**WANTED**—Young man to work in cheese factory in South Peterboro; must be of good habits; state price per month.—G. W. Lane, Villiers, Ont.

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