

This table shows plainly that adding starter to raw sour cream did not improve the flavor, also that pasteurization improved the flavor a good deal.

The loss in pasteurizing all kinds of cream showed a little over three-quarters of one per cent. The higher the acidity the greater the loss.

Mr. Barr was of the opinion, however, that it would pay creamery men to pasteurize, as the improvement in quality would more than pay for the loss and extra cost of pasteurizing. From the results of the experiments conducted, he considered that it was doubtful if it would pay to use a pure culture in pasteurized cream. He favored heating the cream to 150 degrees and holding it at that temperature for about 20 minutes.

---

EXTRACTS FROM A SPEECH BY MR. G. G. PUBLW, CHIEF DAIRY INSTRUCTOR FOR EASTERN ONTARIO, BEFORE THE EASTERN DAIRYMEN'S ASSOCIATION, IN JANUARY, 1912.

*Note.*—Mr. Publow visited Great Britain last summer (1911) in the interests of the dairymen of this Province, and there gained a great deal of valuable information regarding Canadian cheese in the British markets which should be invaluable to both makers and patrons of our factories. The following are a few of the outstanding points:

"In order to obtain as full information as possible I interviewed a large number of merchants dealing in Canadian produce in the principal cities of Great Britain, and succeeded in obtaining much that should be of assistance to us in the preparing of goods to suit the English consumer. It seemed to be the general opinion amongst all those men that what we consider our best Canadian cheese are suitable for any of their markets and compare very favorably with their home-made cheese and those from other countries. They also stated that they had noticed a general improvement in our cheese from year to year. In comparing our average cheese with the average English and Scotch makes, it was evident, however, that they excelled us somewhat in flavor and texture, and the principal reason for this is the superior condition of the milk supply, the sanitary conditions at their dairies being much ahead of ours. I was much surprised to find the demand in England very strong for a mild-flavored cheese, for I had been given to understand that the English people were lovers of cheese with a well-developed, or even sharp flavor. But I was informed that the English demand for milder cheese was growing by leaps and bounds, the quality that was in greatest demand, and at best prices, being those of mild flavor, close, smooth cutting, with a meaty texture. This fact should at once cause us to realize the need of better ~~care of the milk~~ at the farms, as it is only possible to make such cheese from clean sweet milk. An enormous market exists in Great Britain, but