

Not only is there a shortage of skilled labor on dairy farms, but the creameries and cheeseries of Ontario are likely to be shorthanded for 1918. This latter is fully serious as the help problem on dairy farms. Without our factory system of manufacturing butter and cheese, milk would be a drug on the market. While it is true that a considerable quantity of butter is still made on Ontario farms, and also some cheese, the quantity is lessening each year and likely to be markedly so from now on, as poor dairy butter will have to compete with "oleo," and will have to be sold at imitation butter prices.

Labor demands may be summed up in six words: Short hours, easy work, big pay.

If we are to increase or even maintain our present cheese output, the price of cheese must advance over the prices allowed by the Cheese Commission of 1917, which was 21¾c. per pound for grade one cheese at the Port of Montreal. We have no hesitation in saying, this is not anywhere near its food value as compared with the prices paid for meat and other protein carrying foods. The competition from milk condenseries is driving the cheese factories to the wall. Both patrons and manufacturers of cheese are having a serious time, and something must be done to relieve the situation or our cheese trade, the result of over half a century of fostering care, will be out of existence in a few years. Some claim that the present condensed milk boom is only temporary. A leading American dairy journal recently said: "We have no food product to-day that is in such great demand for export as is condensed milk, and the manufacturers can afford to pay prices for it that will drive the creamery and the cheese factory, with which the condensery compete, out of business. . . One creamery has put in a part of a condensing outfit, and is selling the condensed product in bulk to another condensery which is canning it."

If the condenseries are allowed to pay the high prices which have prevailed during the season of 1917, then cheese manufacturers must receive at least 25c. a pound wholesale for number one quality of cheese. One of the powder-milk companies paid \$2.35 per 100 lbs. for milk testing 3.5 per cent. fat for the month of November, 1917, and \$2.50 per hundred for 4 per cent. milk. Milk testing 3.5 per cent. fat will make about 9½ pounds of marketable cheese per 100 lbs., and 4 per cent. milk about 10 1-3 lbs. cheese per 100. One hundred pounds of 3½ per cent. milk, made into cheese, which sells for 25c. per pound would be worth \$2.17½c., which means that 17½c. would have to be realized for the by-product, whey, which is practically impossible, if fed to calves or pigs. There is also the cost of manufacturing, which would amount to 19c., at 2c. per pound of cheese. We can readily see that the cheese patron and cheese manufacturer are heavily handicapped when competing with condenseries under present arrangements. It is not too much to say that number one cheese should sell for as high a price per pound as does number one beef or bacon.

The new slogan regarding prices to be paid for farm produce is, "*Cost of Production Plus a Fair Profit.*" Whether this is obtained by means of Government regulation, or through co-operation and organization among farmers, makes little difference, but this principle carried into farm practice means a new era in agriculture.

One other point, only, can be discussed at the present time—the manufacture of cheese from skim-milk and buttermilk. The following are brief directions for making cheese from these two dairy by-products:

SKIM-MILK CHEESE.—Pasteurize skim-milk, then cool to 60 degrees or 65 degrees F., and add from 1 to 2 ozs. of culture to each 10 lbs. of skim-milk. Next