

Ontario Department of Agriculture.

ONTARIO AGRICULTURAL COLLEGE

DAIRY SCHOOL BULLETIN

Part I.

Cheese Making and Butter Making.

INTRODUCTION.

The supply of Dairy School Bulletin, number 172, published in May, 1909, is exhausted. It has been thought well to issue two bulletins to take its place, one for the use of farmers, and the other of special interest to cheese and butter makers.

Factorymen who are desirous of securing a copy of the bulletin published in the interests of the farmers may do so upon application to the Ontario Department of Agriculture, Toronto.

While the bulletin presented herewith is quite complete, cheese and butter makers will find additional information of value in the annual reports of the Dairymen's Associations. These reports may be secured upon application to the Department.

It is gratifying to note the hearty co-operation on the part of the makers and producers with the dairy instructors of the Province in their efforts to raise the standard of cheese, and establish uniformity. While much improvement has been made during the past few years in factory conditions and methods of work, we must be prepared to make still further advance, if we are to maintain the proud position which Ontario cheese now holds in the British markets.

THE ALKALINE SOLUTION: ITS PREPARATION AND USE.

BY R. HARCOURT, B.S.A., PROFESSOR OF CHEMISTRY.

CAUSES OF ACIDITY IN MILK. The development of acid is caused by the breaking down of milk sugar into lactic acid, through the influence of certain acid-forming ferments in the milk. But even sweet milk, imme-