

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: Editor, The Cheese Maker's Department.

Mr. Ayer Again Criticised

Editor, Farm and Dairy.—In justice to myself and the farmers generally, I must answer Mr. Ayer's reply to my first letter in your issue of Nov. 10. While I do not wish to accuse Mr. Ayer of distorting facts or of pure bluff, I must think that he did not really read my letter of Oct. 27. He says I began on the wrong basis; that a farm that will keep 20 cows is not worth \$10,000. What I did say was that \$10,000 would not buy a farming stock with 20 cows of the 8,000 lb. type, with the necessary tools and horses—and I stick to my statement.

Mr. Ayer offers me a large farm at \$10,000 that will keep 30 milk cows and necessary young stock and tools. He forgets to state what the cows, horses and machines on that farm cost. This sum must be added to capital account.

Mr. Ayer tells of the nearby creamery paying \$1.00 a cwt. for milk. Perhaps a creamery could, but they could not if they made cheese and sold it to Mr. Ayer.

OTHER CONSIDERATIONS

What about hired help? A man could not run that farm, pay thrashing, corn cutting, and hired help to do the milking for \$1,000 a year.

Mr. Ayer states that this year those cows averaged 8,000 lbs. a cow. Did they? A cow that will give 8,000 lbs. is worth more than \$100, and there is not a herd of 36 milch cows in Canada which averages 8,000 lbs.

I would like to get the figures of what it cost to run Mr. Ayer's farm, value of everything on it, cost of labor, and the creamery returns.

Probably Mr. Ayer can produce cheap milk. Prof. H. H. Dean tells us that the feed cost of producing 100 lbs. of milk is between 60 and 75 cents. Add to this interest on money invested, labor, and where are you at this time?

A Brookville District average of about 80 cents for milk at the cheese factory.

Mr. Ayer states that he was born on a farm. Why did he leave it if he did not think he could do better elsewhere? Will he say that if he had remained a farmer he would have had as high a commercial rating as he has to-day?

He says the milk he produces men have not made six per cent. on capital invested for three years past. Probably they are like many other companies. They pay their managers a good big salary before they strike the rate of interest—a salary that would every year purchase a good farm.

CITY MEN IN THE COUNTRY

Mr. Ayer also tells about the city men who are coming into the country and turning farmers. So they are. But how many are making a success? Some are losing the little they have. Mr. Ayer knows of wealthy city men with farms, whose farms are not paying running expenses.

I am not trying to discourage any one from starting farming. Nor do I think of leaving the farm myself. When a man is producing milk for less than \$1.00 a cwt., however, and sees his goods going on the consumer's table at double the price, it is time he sat up and asked questions.

We should not quietly accept the statement of the man who says, "Produce your milk cheaper, but never mind trying to increase prices."

While we enjoy the country plea-

sure and privileges that Mr. Ayer tells about, our work needs a clear head, Sunday work, dirty work, and work under adverse climatic conditions at times. We have poor mail service compared with the city men. When we consider that we are bearing all the road tax, paying nearly all the tariff revenue, and with every small improvement taxed, it is time we woke up and helped ourselves to better our general conditions. We are now making a move.—E. A. McKim, Grenville Co., Ont.

A Lanark County Cheese Factory

R. J. Hughes, Lanark Co., Ont.

The Bathurst Mutual Butter and Cheese factory, an illustration of which is reproduced herewith, built in 1907, is owned and operated on the joint-stock plan. The factory and its equipment go to show the interest taken by the shareholders in the manufacture of good butter and cheese.

Cement floors are found in the curing room, make-room and engine room. A standard hoist is run by a six horse-power engine. The separator and the churn are run from the same arbor as the hoist, from a second pulley.

This arrangement makes it convenient to churn at the same time as we are weighing in milk. We use



One of the Cooperative Cheese Factories of Eastern Ontario
A fair type—not the largest—of the cheese factories in Lanark County, Ont., is the Bathurst Mutual, photo of which is herewith reproduced. The factory is owned and run on the cooperative plan.

the gang press, the factory being fitted with three of these.

We have 61 patrons. A few of them are of the stamp we should like to see the remainder. One patron's largest amount of milk delivered in one day was 1,000 lbs. We do not pay by test.

A cow-testing association, under the management of H. W. Coleman is doing very well and next year we expect it to be better patronized.

It affords the farmer a means by which he can ascertain the milk that is giving the most milk and the highest per cent. butter fat. He can then weed out the culls or the ones that are not earning their keep.

Care in Testing Milk

J. F. Singleton, Kingston Dairy School, Ont.

The correct testing of milk by the Babcock test is simply a matter of careful handling and attention to detail. There are many makers in this country who do not test correctly but this is not the fault of the test but of the man who conducts the test. Testing is a purely mechanical operation and any one can learn to test correctly in two days.

Last year at the dairy school I had a class of 12 boys who had never made the test before. I showed them how the operation was performed and impressed strongly on them the need of great care. Their first tests were practically correct as the idea of

carefulness was still strongly in their minds. Two weeks later these same students were making poor tests. They had forgotten to take care.

If a maker has not the capacity for taking pains he should not be trusted to test milk.

Fancy Cheese in America

A most interesting and instructive book entitled "Fancy Cheese in America," is Dr. Chas. A. Publow's latest book, a copy of which has recently been received by Farm and Dairy. Dr. Publow, an Ontario people well known, is one of the leading authorities of cheese making. The book tells the cheesemaker, the farmer's wife or the city house keeper just how to make 40 varieties of fancy cheese—in kinds that are mostly imported from Europe and can just as well be made in this country.

"Like other books of Dr. Publow's, "Fancy Cheese in America," does not preach theory. It is a practical handbook, easily understood by the layman as well as by the professional cheesemaker. Every one who reads Farm and Dairy will be interested in this book, which is handsomely bound in green cloth with neat gold lettering. It may be secured through Farm and Dairy for the low price of 75 cents. Send your order to the

Good Reasons Why SHARPLES DAIRY TUBULAR CREAM SEPARATORS Are The World's Best

Later than, entirely different from, and vastly superior to all other separators. Produce twice the skimming force, therefore skin faster and give as common separators. This saves cost profits other separators. The double skimming force makes disks of other complicated contraptions entirely needless. This makes Sharple's Dairy Tubulars the only simple separators—the lightest, most easily washed, far the most durable.

Guaranteed Forever by the oldest cream separator concern on this continent. The manufacture of Tubulars is one of Canada's leading industries. Tubular construction has put common separators out of date.

What Tubulars save in hydraulic draining and long life and durability makes them far cheaper. What common separators lose in cream and repair makes common machines most expensive. It is fully explained in our catalog and proved by the Tubular. Write for it. No. 253

THE SHARPLES SEPARATOR CO., TORONTO, ONT. WINNIPEG, MAN.

Turn Water to Money



By installing our system of

Woodward Water Basins

Increase flow of milk, and once installed they are automatic. WATCH THE RESULTS! WILL PAY FOR THEMSELVES in a short time.

GOOD AS A GOLD MINE

Ontario Wind Engine & Pump COMPANY, LIMITED

WINNIPEG TORONTO, ONT. CALGARY

CALVES RAISE THEM WITHOUT MILK

Booklet Free
Steele, Briggs Seed Co. Ltd., Toronto, Ont.

AGENTS WANTED

\$5.00 a day easy. No experience needed. Sells on sight. Absolute necessity to farmers. Does work of 30 men. Pays for itself in one hour. Write for MODERN MACHINERY CO., Box 97, Sarnia, Ont.

Newest Designs
Best Materials
Carefully Made

BEATH IMPROVED

Strongest Construction
Easiest Running
Quickest Hoisting

FEED AND LITTER CARRIERS

Awarded Medals and Diplomas Toronto Exhibition.

Made in Two Styles. Live Agents Wanted.

Write for Catalogue B and Prices.

W D BEATH & SON LIMITED TORONTO

CASEIN

It is profitable to convert small or large amounts of skim-milk into dry Casein. Write for our proposition and state amount of milk you have readily in flush season.

The Casein Mfg. Co.
11 PINE ST. NEW YORK CITY