

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and suggest subjects for discussion. Address: Editor, The Cheese Maker's Department, 1100 St. George Street, Toronto, Ont.

Mr. Ayer Again Criticised

Editor, Farm and Dairy.—In justice to myself and the farmers generally, I must again criticise 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 30 cows is not worth \$10,000. What I did say was that such a farm would not buy a farm stock item 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 lare farm at \$10,000 that will keep 30 milk cows and necessary young stock and horses. 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 through, 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, what the cost 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 past season with a Brockville 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 it was 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 produce men have to pay six per cent. on capital invested for three years past. Probably they are like some other companies. They pay their manager a good big salary before they strike their 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 to the consumer's table at double the price, it is time he set up and asked questions. We should not be going into 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 curving room, make-room and engine room. A stationary hoist is run by a six horse-power engine. The separator and the churn are run from the same motor 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 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 cow 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," by 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 know, is one of the leading authorities on 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—the 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

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