

Cheese Department

Makers are invited to send contributions to this department, to be printed on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker, Peterborough, Ont.

Still Room for Improvement

In opening the district meeting of the Eastern Ontario Dairyman's Association at Peterboro on Wednesday last, Senator Dan, Derbyshire, Honorary President of the association, expressed his regret that more farmers were not in attendance at the meeting. Farmers from all over the county, with their wives and families, and especially with their 16 to 20-year-old sons, should be in attendance at all such meetings.

The past season had not been a wholly satisfactory one from the dairy standpoint. The milk production was away below normal. There had been plenty of feed in the country but farmers, for some reason, had failed to feed it. People should be stirred up to feed more to their good cows, to feed out their poor cows, and to weed out their poor cows. It was pointed out through the country lately that he noticed several factories up on pigs (set on posts). Such factories are not conducive to the production of milk. It is impossible to get a finest quality of cheese from them. They are extremely cold just now and are too hot in the summer. Temperatures cannot be controlled, and the best quantity and the best quality of product cannot be made in such factories.

There is a large number of really first-class factories in Eastern Ontario said Mr. Derbyshire, that have been built during the last few years. They have cement floors in them, they have cool curing rooms, and they are up-to-date in every way and are turning out the best quality of goods. We have some dairymen furnishing the same amount of milk as old-time dairymen would appear then that there must be something wrong with the other fellows and with the other factories, else there would be no need for the best.

We in Eastern Ontario must get right up and take possession of this land of ours, and make it pay a profit. We must get rid of these poor cows and of these poor factories. We must endeavor to get these people up to the average of the best that we have in this country today.

Report of Inspector Ward

In presenting his report at the meeting for the district of the Eastern Ontario Dairyman's Association, Mr. Ward, instructor for the district stated that he had under his inspection 34 factories during the past summer. One had been burned and two had suspended operations during the season. He had paid \$75 visits to these factories, had made 60 day visits and 311 call visits, besides interviewing 500 patrons of various factories. Much improvement had been brought about but there was still room for much more. New factories were needed badly in some places. Patrons are using better cans to take their milk to the factories and there is less milk running out of these cans when they were dumped into the weigh vat than was the case in days gone by.

Mr. Ward stated that all utensils used on the farm should be as perfectly cared for, and looked after as well as were the cans sent to the factory. On one farm he had visited, old pails were found on the milk stand which had rags in them serving as plugs where there should have been solder. Yet this patron sent first class milk to the factory. Milk, generally speaking, had been reaching the factories at too high temperature, and in many instances it was gassy and tainted. Mr. Ward cited one case where he had made a four-day stay. The milk arrived at the factory on Tuesday,

July 7th, after a warm and sultry Monday night at a temperature of 80 degrees, on Wednesday it turned cold. The next morning the milk delivered when in the vat was at a temperature of 60 degrees. During the day on Wednesday, it warmed up. The milk delivered on Thursday was 67 degrees. On Friday the temperature of the milk when in the vat was 73 degrees. Mr. Ward pointed out that there was much to be learned from this management, that it was impossible to get the best results from milk which varied so in temperature.

The one thing to do was for farmers to make provision now to cool the milk next summer. Makers had, for the most part, made an honest effort to have things right and to have everything done as well as possible, so far as they were concerned. A question was asked, how many pounds of over-ripe milk would it take to make a pound of cheese. Patrons, he said, had little idea of the loss there was in manufacturing cheese from such milk. There would be a loss of at least one pound and probably more. With such milk it took from 12 to 14 pounds to make a pound of cheese. If in a right condition, a pound of cheese should be made from 10 to 11 pounds of milk depending upon the butterfat in the milk as well as upon the weather.

Another question was asked as to the cause of gassy milk during the last three months. Mr. Ward stated that the worst milk of the season had come in in September. At that time, farmers were extremely busy, the milk for droppings, they were not so careful, thinking that the quality would keep. As a matter of fact, conditions were worse at that time than at any other time in the season. In September, the milk got but little care when it should have got the most. The gassy condition had resulted simply because the milk had not been cooled and properly stored. Mr. Derbyshire thought that the bad flavors complained of were often due to cattle eating swale grass, etc. Bad flavors were also caused from the use of water. Mr. Ward thought that much of the trouble was caused by dust flying around loose in the dry season and the bacteria producing the gas was thus given access to the milk. Senator Derbyshire said they knew nothing about bacteria and advised Mr. Ward to talk, or in other words, plain common cow sense.

Mr. Hawthorne, one of the patrons of the Warmwater Factory, said that patrons of some factories were feeding rape and turnips. He asked if it could not be tampered out. Senator Derbyshire pointed out that it would be a difficult matter to legislate against this sort of thing but that it should be the duty of the producer. The only way to get after such men was to hit them through their pocket. The producers must always suffer for off-flavors.

Cheese Factories Closing

The cheese-making season of 1908 nominally closed on Oct. 31st. Many factories will keep open longer. Owing to the dry weather of September and October it is not likely that the number which will keep open during November will be any larger than last year. In fact there were more factories closed earlier this year than last owing to the dry weather. This week, over fifty factories in Ontario had closed for the season. The length to which these now running will keep open will depend on the weather and the amount of feed in the country. The higher prices for which cheese is now selling will have some influence on the milk supply and may induce patrons to make an effort to keep up the milk flow. But the chances are that the amount of Nov-

ember cheese to be made this year will not be large.

The instructors will continue their work so long as the factories keep running. In districts where a number of the factories have shut down, the instructors will be doing their spare time to visiting as many producers as possible. While more good could be done by visiting patrons during the height of the season, a great deal can be accomplished by their work on this time of the year. Patrons will have more time to discuss matters with the instructor than during the busy season and they are encouraged to do better work next year.

The Department of Agriculture is again arranging for the instructors to spend as many annual meetings of factories as possible. Some of these meetings will be held before the end of the year. Last year the instructors had attended to about 60 per cent of the annual meetings in their district. The instructors in Eastern Ontario attended over 200. More could be attended if the factories did not conflict.

Where possible, factories should endeavor to have their annual meetings at a time when an instructor can be present. By communicating with the department and leaving the date upon the meetings can be arranged in consecutive order so as to admit of instructors attending them at the least cost and loss of time. Many factories have the date for the annual meeting fixed for a certain time each year. This makes it difficult to arrange business in consecutive order.

Where factories are so fortunate as to obtain the services of the instructor for their annual meeting, the business to be transacted should be so arranged as to give the speaker plenty of time. The rule decided upon by the department last year, was that the speaker should have at least an hour at the beginning of the meeting. This will be insisted upon this year. If it is not and the speaker comes on last there is often not much time left after the business is transacted.

A Factory Owner's Opinion

Ed, The Dairyman and Farming World.—I have had 9 or 10 years' experience in hiring cheese-makers and have fully made up my mind that something should be done to raise the standard. Some makers are getting to be a nuisance to the business, not so much for the want of sufficient salaries as for the want of experience in making cheese. There are many who are not first-class makers, who lose their wages by being out on the quality they turn out. I have always paid 35c a cwt. for making, which I think is a fair price, considering the price the manufacturer gets. The manufacturer in this section only gets one cent a lb. and I think the maker who understands his business is getting the best of it. The manufacturer does not get enough.

I fully agree with you that cheese-makers should have certificates and plenty of experience before they should be allowed to manage a factory. An association of makers that would keep the men up to a high standard would be a good thing. Cheese-making is the main business of the farmers in this part of the country.

I have had considerable trouble with makers. Some couple of years ago I had no less than three different makers during the season and I fully made up my mind not to engage a maker who could not show good reasons why I should hire him. This question of competent makers is of the greatest importance to the business and I trust something will come of this discussion.

sion.—Hugh Keams, Dundas Co., Ont.

NOTE.—The docking of the makers' wages because the cheese he makes is not up to the mark is a question with two sides to it. If a maker has a well-equipped factory with the proper utensils and receives a first-class quality of cheese, he makes it. The retailer is held responsible for the quality of cheese he makes. But if the factory and its equipment is not what it should be and patrons are not satisfied about the quality of milk they supply him with, it is hardly fair to hold the maker responsible for the quality of the cheese he makes. The retailer in existence could not make the finest cheese under such unfavorable conditions.—Editor.

The quantity of cheese produced in Canada in 1900 was 220,833,269 lbs. In 1907 it was 204,985,583 lbs., a decrease of 7.83 per cent. The value of the cheese produced in 1900 was \$22,421,430 as compared with \$23,697,639 in 1907, an increase of 6.19 per cent. The average price per lb. in 1900 was 10c, in 1907 12c.

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