

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. Send your letters to The Cheese Maker's Department.

A Few Difficulties of Makers

"No business has greater difficulties than that of the butter and cheese makers, and they must be alive to this fact," said Prof. F. C. Harrison, of the Macdonald College in addressing the Cowanville Convention of Dairyemen recently. Prof. Harrison spoke upon the subject of sanitary milk. He opened his discussion by saying that this was a progressive age, the minds of farmers must be receptive to new ideas and new influences, and they must select from them the ones best adapted to their particular wants.

The butter-maker or cheese-maker has not the same sort of milk every day. He must be scientific enough to know how to treat each different sort of milk brought in. Milk is a perfect food and is also perfectly nutritious for bacteria. These bacteria are of two sorts, the beneficial and harmful ones. The beneficial ones enter into the business of making butter and cheese and the maker should know how to encourage the helpful bacteria and kill off the harmful bacteria. These latter were in all sorts of dirt and were liable to fall into the milk-pail from the sides of the cows during milking unless the animals were well cleaned off or dampened before the milker set down. The udder also should be cleaned off. The habit of milkers in moistening their hands before beginning to milk, said moistening being done with the milk itself was severely scored, as promoting the infusion of dirt and harmful bacteria into milk. These harmful bacteria were in the creases and cracks of the milk can. Such cans required special heating and killing by steam or hot water. The former was preferable and plentiful in the factories.

Cows should not be bedded or any dust produced in the barn just before or during milking. Milk should not be allowed to set around a barn and absorb all the taint and dust. The milk-can should be allowed to set near the roadside in summer and there collect dust. Neither should it be hauled to the factory unless tightly covered, as the dust of the roads were impregnated with harmful bacteria. The milker always should have a special oversuit or frock in which to milk. This should be washed frequently. The habit of milking in dirty garment was severely scored. The milk in the udder of a healthy cow was healthy milk and, if it came different after milking, it was the farmer's fault.

In view of the fact that the water used by factories needed to be so pure, the Macdonald College would willingly analyze and test and examine any samples of water sent to it, free of charge. The only expense to the factory would be the express on the sample.

Every factory should be fitted with screen-windows and doors, in order to keep out flies, which were a prolific source of spreading harmful bacteria, even to the extent of spreading smallpox and typhoid. Flies were bred from manure, which was full of harmful bacteria. The flies then flew directly to bathe in the milk. This would, in itself, produce bad milk from good cows.

"Counting" by the Test.

My husband is secretary of a cheese factory that is running by the test, but he is not understanding counting by the test. Will you kindly give me some information on this matter?—Mrs. E. L. Russell Co., Ont.

It is difficult to say just what it is meant here by counting by the test.

It may be that the subscriber does not know how to distribute the funds after the test is made. Unless two per cent. is added to represent the casein, the following would be the method of distribution: The total amount of milk sent by each patron is multiplied by the average per cent. of fat found by the test and this means the total amount of fat sent by each patron. Then all the fat is added together, which gives the total amount of fat sent to the factory during the month by the patrons. This total fat is then divided into the total money received for the product, less the cost of making and expenses. This will give the price of one pound of fat and this price multiplied by the total fat of each patron will be the money which each patron should be paid. If the two per cent. system is followed, the test is simply increased by two and the same method followed as described.—Frank Hennis.

Shipping Green Cheese

"The selling of green cheese is a practice that works injury to our cheese trade," said Mr. N. J. Kuneman at the recent Convention of the Manitoba Dairyman's Association. "Here is where the buyer comes in. Cheese should not be shipped too near to the press. It should be at least 15 days old. At shipping quite a number of cheese are spoiled by this habit with works against the interests of the business and makes it much harder to secure improvements because makers will say that they can get just as much for their inferior and green stuff as for the best. As long as the buyers will not discriminate, I do not blame them. We see plenty of this kind of thing every day during the season. The buyers are the ones who must shoulder this blame. The sooner they get to buying by grade the better for the industry. As they are doing at present we cannot make much headway, excepting where makers and owners are willing to do so for the sake of advancing the interests and improving their conditions."

Sanitation and Co-operation

The sanitary condition of factories and their surroundings was a subject dealt with at the Convention of the Manitoba Dairyman's Association by Mr. N. J. Kuneman, cheese factory inspector for Manitoba. Mr. Kuneman dealt particularly with the conditions existing around Manitoba factories. "Some factories," said he, "are placed on low ground where neither good drainage or water can be secured. We often find the sewage of a factory deposited close to the factory, where it forms great pools of filth of the worst nature and a much greater stench. When the earth becomes soaked, there is an exceedingly foul-smelling slimy mass to be encountered. Again, some of the factories have very poor floors. Everything in the shape of water which falls on them soaks through underneath where we find, as before, a slimy foul smelling mass. This does not end here. In too many cases this filth flows into the water from which the supply of the factory is taken, which leads to gross contamination. I have seen it so bad that you could not stop in the factory when it was heated up, and this water was used to clean and wash all utensils, vats, etc."

"The factory floor should be of cement, and the drainage carried away a good distance from the factory, in a good tile drain. The well or water supply should be so situated that it will be free of any foreign matter, and away from the waste tank, which should drain into the sewer and be elevated. In order that our industry be elevated to that plane where it should be, we must have co-operation all along the line. The producer has his

part to perform; the cheese maker has; the buyer has. There is too much competition among factory men in some localities. They should come closer together and have an understanding among each other, and refuse to take milk away from one another.

The dairy business of Manitoba opens up a field for intelligent men who are willing to work with their hands and heads. The man who

operates a cheese factory or creamery must be a man of ability. He must be capable of dealing with patrons in an intelligent business manner. If the patrons are not satisfied the business is bound to be a failure. The average quality of cheese settles the price throughout. Good cheese does not get what it is worth; inferior gets more than it is worth, and besides, it ruins the market for the better quality article."

NEWEST AND STRONGEST FENCE

For years farmers have been hoping for a really perfect woven fence—one that would be proof against the onslaught of the ugliest bull or the rooting proclivities of the meanest sow—one that would withstand the Canadian climate. At last, they are rewarded in the London Woven Fence—the newest and strongest fence.

No. 9 Gauge for wires and locks. An evenly tensioned fence, with the exact temper and coil to take up summer expansion—to stay tight and solid in all degrees of temperature. An immensely improved lock—holds the wires as solidly as if bolted together. No bruised or indented laterals, where it's lock is applied. Every wire retains its full original strength. All strands of even length. Every roll guaranteed first class.

AGENTS WANTED in unrepresented districts.

LONDON FENCE MACHINE CO.,

Limited

LONDON - - - - - ONTARIO

Why Don't You and Your Neighbors Build A Telephone System?

Think how quickly you could get assistance from each other in case of fire, accidents, sickness. Think how much safer your wife and children would be. Think how much time it would save you. Think what a convenience and pleasure it would be to talk with your friends when the weather is too bad to be out.

Canadian Independent Telephones

may be installed in your and your neighbors' home, independently of the monopoly. We are supplying telephones for those who won't pay the prices asked by the monopoly and for those who can't get the monopoly to put in a phone. We are placing within reach of the people the best telephone system and the best telephones—guaranteed for ten years.

Write for full information.

Canadian Independent Telephone Co., LIMITED
26 DUNCAN STREET
TORONTO



10 WALL TELEPHONE, MAGNETO TYPE

It is desirable to mention the name of this publication when writing to advertisers.