und

ilk

\$16,000

PREMIUMS

45 GOLD MEDALS

CENTRAL CANADA EXHIBITION

OTTAWA SEPTEMBER 18th to 26th, 1908

Fairwill'be Bigger and Setter than any previous year

Live Stock men will be allowed to take out their animals after 4 p.m. Friday 20th

Send for a Prize List to E. McMAHON, Secretary

Yet, if the curds are not stirred sufficiently dry at dipping, extra stirring will have to be done after the curds are milled, and it always takes longer to get rid of the extra moist turn at the curds are possible to the curds which the curds with the curds which the curds are possible to the curds with possible much possible much possible to the curd, either while in the whey, or at the time of dipping, the curds will have to be held a longer time after milling before salting, in order to get rid of this exra moisture. The curds will also have to be stirred almost continually, and the chances are that the cheese will have a tough texture. if the curds are not stirred tough texture.

are that the cheese will have a tough texture cheese will have a cought to the other hand, if curds concurred to soon, or before the extra moisture has drained out, the roughness may be prevented, though the cheese will very likely be open and weak in body. Cet rid of the necessary moisture while the curds are in the whey, and at the time of dipping. Pay particular attention to the turning and handling before milling, getting a smooth, flaky condition of or. After milling, the curds should be easy to handle, if the moisture has been properly gotten rid off while the curd was in the whey, and the surplus moisture properly stirred while the curd was in the whey, and the surplus moisture properly stirred out at dipping before the final piling. Mature the curds well before salting, since a great many cheese turn out weak and open by not giving time enough for sufficient "dry acid" to develop, and for the curds to become stiky and mellow. Factories that are provided with cool curing rooms will have a decided advantage over those that still have the or

FOR SALE AND WANT ADVERTISING INO CENTS A WORD, CASH WITH ORDER

FOR SALE, \$1.556.—Brick cheese factory, doing good business; ten cheese daily; everything up-to-date; \$1.10 per hundred for making.—J. L. Thomson, Hawkes-E-7-2.

OWNERS OF CHEESE FACTORIES AND CREAMERIES desiring to make direct chipments to Great Britain. will have an opportunity of meeting a large British importer in July. Further particulars may be obtained by writing Box Connadian Dalryman and Farming World.

GJEAN MILK—By S. D. Belcher, M.D. In this book, the author sets forth practi-cal methods for the conclusion of ba-teris from milk, and how to prevent contamination of milk from the stable to the consumer. Illustrated, 57 inch-es 16 pages, Ocha 51.0. The Canadian Dairyman and Farming world. Our complete calcade of dairy books sets

dinary room, both in the shrinkage dinary room, both in the shrinkage in weight, and in the texture of the cheese. Open, weak-bodied cheese are not desirable, yet, on the other hand, hard, stiff, acidy, mealy or rough-textured cheese are not wanted by anyone. This latter condition must be guarded agairst as well as the former. the former

Expelled from the Board

The Peterboro Cheese Board has given evidence of its determination to have all cheese sold on the Board, To have all cheese sold on the Board, by expelling the representative of the Buckhorn factory, because it was found that he had entered int. a contract with a buyer to sell his cheese off the board at the top board price. By this action the Peterboro Board has set a good example to every had been a set as good example to every board price. By this action the Peterboro Board has set a good example to every board price. By this action the Peterboro Board has set a good example to every his succession of the country, on which salesmen for the country, or which salesmen for the country of the property o

board prices.

Cheese Instruction for June

Work in the cheese factories seems to be progressing very favorably this season. The instructors in their reports for June, and which cover the work from the beginning of the season, state that the quality of the outperform of the season, state that the quality of the outperform of the season, state that the quality of the outperform of the season, state that the quality of the outperform of the season, state that the capital season, state that the capterial season, and the factories in better condition. Especially is this improvement shown where factories are pasteurizing their to the patrons. The reports on this new feature are very satisfactory, and show that it will be money well spent, if every factory puts in a plant for pasteurizing the whey. The expenditure required is not large, and the cost of pasteurizing is small. The reports show a marked improvement in the sanitary conditions of the factories. The factories themselves, with a few e-applicans are in the sanitary conditions of the factories. The factories themselves, with a few e-applicans are in the sanitary conditions of the factories. The factories themselves, with a few e-applicans are in the sanitary conditions of the factories and the cost of the sanitary conditions of the factories. The factories themselves, with a few e-applicans are in the sanitary conditions of the factories and the sanitary conditions are sanitary to the sanitary of th Work in the cheese factories seems

selves, with a few e_eptions are in better shape and better equipped. There are some small ones that are making no endeavor to improve things. As one instructor in western. Ontario says: "They had better go out of business and give way to others who can, and will, do better." There is no room for drones in the dairy business, and the s-oner factory owners, patrons and makers realize this, the better.

There is less cheese being shipped the business, and the second and the second second in the second second in the second second in the second s a standard solution or one cubic central factory more. One instructor reports an average increase in his group of from three to four boxes a day. It is hardly likely, however, that the shortage in exports for all Canada this season will be made up. From this on, cows will begin to shrink in milk yield.

The instructors report about the average hay crop for the province. In some sections the crop is much beavier than last year, in others lighter. Spring grains are looking well. Hardle from one to sixteen minutes longer for the same milk kept in the grain than it is difference in the growing of soiling crops. In some



districts peas and oats are sown for districts peas and oats are sown for this purpose, in others green corn is depended on to help out pastures. There is considerably more corn be-ing grown for winter feeding. Some instructors report a large increase in the number of silos being built. On the whole, farmers are having a very

the whole, farmers are having a very good year.

The milk prosecutors are not having much to do as yet this season. Only a couple of prosecutions and fines, for tampering with milk, are reported so far. These occurred in Eastern Ontario. It may be that the fact that these officials are constantly on the look out for offenders, is a deterrent. If so the expenditure is amply justified, though there would be no need for it if cheese factories peal for milk according to its quality. paid for milk according to its quality.

Effect of Rusty Cans on Milk

Bulletin No. 162 of the Wisconsin Agricultural Experiment Station, grives some valuable information as to rusty cans, and their effect upon store and their effect upon the state of the st Bulletin No. 162 of the Wisconsin

kind of utensils used. The last is of most concern just now. Previous work at the Wisconsin station has shown that the use of copper, nickel and iron vessels has a deleterious effect on rennet action. In bulletin 163 the effect of iron and rusty pails, cans or vats is considered.

In the experiments conducted the control of the effect of iron and rusty pails, cans of the effect of iron and rusty considered. The experiments conducted the control of the effect of iron and rusty in pans and was allowed to stand for definite periods. The required time for the coagulation of so cubic centimeters of such milk, with a standard solution of one cubic centimeters of such milk, with a standard solution of one cubic centimeters. a standard solution of one cubic centi-

was not great enough to account for the differences in retardation. Every time that this experiment was repeat-ed, the milk in the rusty pans gave evidence of a retarding influence on the runnet action compared with that

the rennet action compared with that in the glass beaker.

Milk that had been allowed to stand in iron dishes for several hours had a peculiar bluish grey color, indicating the presence of iron in solution. The maximum quantities of iron dissolved in the milk ranged from one to one and a half pounds of the property o kept in contact with iron supports the view that the acid of the milk acts upon the iron, and finally causes it to pass into solution. The iron lac-tates thus formed will increase the solids of the milk, and the retarding influence on rennet action may at least be partly due to this cause.

least be partly due to this cause. Milk comes in contact with iron in the form of rusty cans or poorly tinned utensils in practically all creameries and cheese factories. The quality of the milk will, to a large extent, depend upon the condition of utensils into which the milk is poured, kept, and finally hauled to the factory. The degree of influence of iron, and the same of the degree of influence of iron of time kept in the length of time kept in the largety and the amount of exposed surface.

It is estimated that of butter con It is estimated that of Ditter con-sumed in the United Kingdom about 53 per cent. is imported, and of cheese about 65 per cent., while 55 per cent. of the eggs consumed are also imported.

CANADIAN NATIONAL **EXHIBITION**

TORONTO, ONT. Aug. 29 to Sept. 14, 1908 \$50,000.00

In Prizes and Premiums

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