

## The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion.

### Pasteurization of Whey

Harold J. Windley, Frontenac Co., Ont.

In a recent issue Farm and Dairy asks "The Boys" to write practical letters for the "Makers' Corner," and being "One of the Boys," I take pleasure in writing and telling of my experience with pasteurized whey.

For a number of years past I have had a lot of trouble with whey. When my instructor paid a visit he usually had to report the flavor of the curd as sour, yeasty, etc. Since I commenced to pasteurize the whey, the reports have been very satisfactory.

While a student of the Eastern Dairy School last winter, I never missed an opportunity of discussing with the superintendent or an instructor the advisability of pasteurizing the whey, with the result that before I opened my factory in the spring, I called a special meeting of patrons, and spoke to them regarding the advantages to be gained by pasteurizing the whey. I advised them to adopt the plan. At that meeting it was resolved "That we try pasteurized whey for two months, and at the end of that time vote whether we shall continue or discontinue the pasteurized whey." At the end of the two months it had proved such a success that every patron decided that it was not necessary to take the vote, but to go on with pasteurizing the whey.

### Pasteurized Whey For Calves

One question brought forward at the meeting was: Will the pasteurized whey be beneficial to feed to calves? Experience this summer has shown that the whey may be fed to calves with very good results.

To be sure of success, the cheesemaker must pay particular attention to certain details, the chief one being the temperature; care being taken that the temperature does not reach 160 deg. F. I always aim to heat to 170 deg. F.; that being the ideal temperature. Care must also be taken with the tanks. They must be kept clean, and emptied daily. The pasteurizing should be done as soon as possible after "dipping."

### Outstanding Advantages

The outstanding advantages to be gained are: 1. The fat is evenly distributed in the whey, each patron getting his share; 2. the whey is much sweeter than if otherwise would be; 3. all undesirable germs are destroyed (so there is not much danger of them being returned in the milk the next day); 4. being as there is only a small amount of acid in the whey, the curd lasts longer, and are more easily kept clean; 5. more profit derived from the raising of hogs and calves; 6. the whey tanks and surroundings are much sweeter and cleaner, etc., etc.

I do not know of any disadvantages, unless it is the cost of the pasteurizer, fuel, pipes, etc., but that is more than offset by the patrons paying for the pasteurizing to be done.

### Pasteurization and Cheese Quality

I strongly advise cheesemakers and all concerned to discuss the matter of pasteurizing at their next meeting; or, better still, have a qualified speaker sent from the Department of Agriculture. (See circular and form that is being sent to all factory owners). If we could only get more factories to pasteurize the whey, I am sure the quality of our Canadian cheese will be much better. I feel sure that nearly all the defects in our cheese find their origin at the factories, and particularly in the whey tanks, which are an

ideal breeding place for all manner of germs.

Competition is very keen, and the price of cheese is bound to be good in future, that it is up to "The Boys" to make a first-class article, and we can only do this by adopting a uniform method, by listening to and taking the advice of our instructors, and by "cleaning up" around the factory and "keeping clean," and the greatest step we can take toward cleaning up is to "pasteurize the whey."

### Factory Dairying in Ireland

The greater the proportion of Canadian butter that is made in creameries the higher will be the average quality. That this is true has been proved by the history of dairy development in all countries. Writing in one of the recent bulletins of the International Institute of Agriculture, Mr. C. W. Walker-Tisdale, a member of the Council of the British Dairy-Farmers' Association, discusses the point in its relation to Irish dairying as follows:

"A number of factories on cooperative lines are being established. Such factories, started and run by the farmers themselves, are proving a very satisfactory means of regulating the milk trade, as where there is a surplus of milk it need not be placed on the market and so lower prices, but can be converted into cheese and butter. Further, where the milk is manufactured at a factory it is possible to produce an article of more uniform quality than is the case at individual farms, and the smaller dairy farmers are thus enabled to obtain a better return for the milk produced on their holdings."

"Whilst it is still a fact that the finest quality butter and cheese is produced at the best farms, it is nevertheless true that the bulk of creameries very unfavorable in quality with that turned out from the factory where skilled labor and scientific methods are in vogue. Much expenditure has been made in teaching butter and cheese making in the last few years past, and doubtless some general improvement in farm-made dairy products has resulted, but on the whole the return has been small in proportion to the expenditure involved. It has indeed become generally recognized that it is better for a group of farmers to start a dairy together, properly equip it and employ the best skilled labor rather than continue the manufacture of dairy products at home. Better means of marketing are possible and generally better financial returns are the result."

And thus the evidence in favor of the factory system increases.

### Eastern Ontario Dairy Meetings

Farm and Dairy was not given the list of District Dairy meetings in Eastern Ontario for time to publish in our issue of last week. Meetings will still be held at the following places on the dates mentioned for the purpose of receiving the reports of instructors, nominating a district and discussing results of the year's work:

North Gower, Nov. 26; Alexandria, Nov. 27; McCrimmon, Nov. 28; Leonard, Nov. 30; Osnabrock Centre, Dec. 1; Ironquill, Dec. 2; Prescott, Dec. 3; Seely's Bay, Dec. 4; Kingston, Dec. 7; Napanee, Dec. 8; Picton, Dec. 9; Belleville, Dec. 10; Queensboro, Dec. 11.

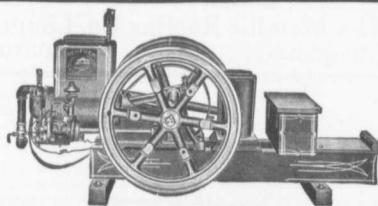
Special Speakers—Messrs. G. G. Publow, Chairman, and Instructor, and Sanitary Inspector, and Mr. Hy. Glenning. Every farmer interested in dairying is urgently requested to attend.

If you are having greasy curd, set the milk rather riper and cook higher.—G. G. Publow, Dominion Dairy Commissioner.



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References: Molson's Bank, Belleville