

## 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.

### Watch Churning Temperatures

THIS is the season of the year when creamerymen must exercise the greatest care to prevent losses in quality of butter. Perhaps the greatest losses are sustained because of high churning temperatures, which produce leaky butter with a poor body. It will not hold the moisture and the salt will not be dissolved, and keeping quality will be affected considerably. Besides these defects, the shrinkage will be large, and may mean a loss of one or more cents a pound, which the average creamery knows nothing of. Yet there are perhaps hundreds of creameries which lose heavily and this will make it impossible for them to pay good prices, which may be the reason there is so much difference in the price paid for butterfat by different creameries in the same locality and operating under about the same conditions, and receiving about the same number of pounds of butterfat.

The buttermaker who watches the temperatures of his cream closely and churns his cream cold enough to assure a good body and does the rest of the work in workmanlike manner will have an advantage over the one who gives less attention to the details of his work.

Yes, sir, Mr. Buttermaker, it pays to do the work right, though it takes a little longer to churn the cream and do the other work. Give your work the best that is in you, and success is yours.—Butter, Cheese and Egg Journal.

### Paraffining Cheese

IT is a good business proposition to paraffine cheese at the factory where cheeses are properly cured for local or small shipments. Keep the cheese on clean shelves turning every day until cheese are five or six days old when they should be paraffined. We always have the paraffine very hot and dip the cheese as quickly as possible completely covering them, draining them until the paraffine is cold when the cheese should have a thin coat of paraffine closing all rough spots and cracks and making them mold-free. It also eliminates excessive shrinkage. If cheese has any mold or dirty spots same should be removed before paraffining, as it will show and make the cheese unattractive. After cheese have become dry and paraffine has hardened they can be boxed and shipped.

When cheese are shipped to a large receiver where same are held in storage at a central curing room, the paraffining can be done at that point possibly to a better advantage than at the factory. But when shipped in a local way it should be done at factory as very few small receivers or storages have facilities for paraffining.

Experience has clearly shown the desirability of paraffining cheese of the Cheddar type, both whole milks and skims. The wax coat prevents or materially reduces the normal shrinkage during storage and distribution, it protects the surface of the cheese from dirt and mold contamination of all kinds and it keeps the surface bright, clean and handsome. But it does all this only if the work is properly done and if the cheese are

in proper condition. If the cheese is well made and would normally be a good keeper and if the wax coat is well applied the cheese come out of cold storage as good as when they went in. But if the cheese is very soft made, if the rind is not well formed or if wax is not well applied, trouble is likely to ensue, and defects will develop in which the wax coat, if the cheese is held in a very moist atmosphere or at too high temperatures. Cheese of high water content and soaked curds are very apt, if stored for some time in storage, these being observed as blistered surface or rind rot under the paraffine coat.

The cost of an outfit is only about \$15 to \$20 at most, or one can be devised by most cheesemakers at a very little cost. The paraffine is not expensive and the probable cost per cheese is not in excess of two or three cents and at least five per cent. shrinkage can be saved and the prevention of mold will pay in a more saleable cheese. Cheese should be thoroughly dried off and allowed to cool before being paraffined.—C. R. W.

Dairy statistics record a satisfactory increase in the output of cheese and butter factories. Makers are certain "doing their bit."

## Postal Card Reports

Correspondence Invited.

### PRINCE COUNTY, P. E. I.

RICHMOND, AUG. 6.—Farmers are busy harvesting. It is an average crop. Wheat looks poor. Oats promise to be the largest crop. Potatoes and turnips look well so far. Bugs are plentiful. Paris green sells for 75c a lb. Cheese factories are doing well. The patrons anticipate big prices. Milk cows are fat call command big prices and a ready market. Butter is worth 12c, eggs, 23c; oats, 75c; potatoes, 11c.—J. D. M. L.

### PRINCE COUNTY, P. E. I.

KENNINGTON, August 13.—Haymaking is about finished and is above the average. The grain crop above the average. Wheat is nearly a failure. Pastures are good. There has been a lot of dry weather till haymaking, when the hay has been saved in good order. As the weather was very promising. Horses are still dull, but the milk cows are very light. The red ants are thinning out the turnips considerably.—T. G.

### KING'S COUNTY, P. E. I.

HERMANVILLE, Aug. 7.—Spent the day around the farm. The wheat crop here is large and promises an excellent harvest. Our light dry weather is getting down too much of rain and moisture, is fairly "jumping" in the late sown grain and the potatoes are in a rapid state of rotting. We cannot have any more rain in this locality on our naturally well-drained soils. Probably the prospects for all-round good crops are better than they are at the moment. Potatoes promise an immense crop. Hops are plentiful. The hay crop is not so good as with the hay in the last ten days on account of the wet. Hay, however, is growing, and the crop now being cut is all the heavier for the wet weather. The unprecedented price of 80c for a ton of straw for the first time in our history is being paid in Bourke for the straw. We sold ourselves for 75c which we thought was a good price. The average sheep will shear five lbs. washed wool, but at 80c netted us \$1.20 per sheep, which at 80c would now be \$1.60, more than the cost of keeping a sheep summer and winter, feeding included. There is money in sheep, and the prospect of \$5 lambs in the fall the potentiality of a breeding ewe is hard to comprehend.—J. A. M.

### RICHMOND CO., QUEBEC.

DANVILLE, Aug. 14.—Hay-making is well on the way and a very heavy crop. Weather fair; occasional heavy rains. Grain will be good, cereals, beans and vegetables look well. Pastures are holding well. Cattle are looking well. The apple crop will be rather below the average. Butter is 40c and eggs 40c; hens 30c. Beef and pork prices are still high.—M. D. R.

### FIVE YEAR CUMULATIVE RECORD

EDMONTON Farm and Dairy.—Giltie (Gat. 23221), an Ayrshire cow owned by A. F. Spooner, Riverview, N. Y., has advanced Registry record. Giltie (Gat. 23221) was born March 17, 1907 and began her advanced Registry work April 1, 1911. The following records show her five year cumulative milk and butter averages: 1916 pounds of average test of 14.14c, stamps her as a cow of considerable merit.

	Lbs.	Lbs.	P. C.
	Milk	Fat	Test
First record	10,099	499.16	4.57
Second record	11,093	533.37	4.93
Third record	11,348	468.48	4.31
Fourth record	12,637	548.49	4.32
Fourth record	13,074	504.23	4.13
Total (5 calves)	60,380	3500.32	4.13
Average (1 calf)	12,076	500.06	4.14

These records, made under average farm conditions, show how the Ayrshire cow is developing its latent possibilities and why there is a growing demand for the Red and White breed.—J. G. Watson, Stationery Service.

### UNIVERSITY OF ALBERTA HERDS.

EDMONTON, ALBERTA: DAIRY.—In our dairy herd at the University of Alberta, we have good representatives of the Canadian and Jersey breeds. The cows are used for judging purposes in connection with the work of the animal husbandry department, as well as for actual production.

Warne Johanna Lass, 779, is a cow of excellent Holstein type, and a record of 420.3 pounds milk and 22.33 pounds butter, with a year's record of 16,479 pounds milk and 720 pounds butter. The two-year-old Holstein heifer, Rose-

bud Mutual De Kol, 37823, freshened June 22nd, 1917, and is now producing close to 50 pounds milk per day. From present indications she should, in mature form, produce 500 pounds of milk a year, 26.77 pounds butter, and a 296 pounds butter. Several other heifers of this breed will freshen during August and September, and will then be entered in the R.O.P.

At the head of the Jersey herd is the excellent three-year-old bull, Brampton Richettes Herd, 2099. Some very promising young heifers from this sire can be seen at the University farm. Chief among these young things is the heifer calf from the cow Gertrude Viola, 4338, calved December, 1916, a calf of milk from the cow Golden Wilton, Second, 5094, calved February, 1917, also an excellent young bull calf from the cow Sulfana Third, calved December, 1916.

The two-year-old heifer, Gipsy Drekka, freshened May 5th, 1917, and is entered in the R.O.P. Her record so far is satisfactory.

Our intentions are to improve the dairy herds by using good sires and retaining the better calves. Young bulls will be sold to various breeders in the Dominion. This spring the foundation was laid for the University of Alberta Department. Our flock now consists of excellent representatives of the following breeds: Shorthorn, Suffolk, Oxford and Leicester. In the Tamworths, we have three Jerseys, spring calves, Berksires, Polands, Chons and Yorkshires. Surplus breeding stock will be sold to the farmers of the province. That retained on the University farm will be used for judging purposes, and will be sold to the farmers of the province. In connection with the judging work, fat steers are a necessity, and will be given the importance they deserve.

At this writing, all stock on the University farm are doing well. There has been demand for breeding stuff of all kinds.—A. Dowell, Professor of Animal Husbandry.

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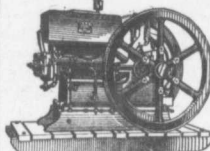
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