

The building was so designed that the buttermaking, milk pasteurizing, and other apparatus pertaining to winter work, is located in a separate work room, the walls of which are specially insulated with two-inch Nuteo hollow tile and is, therefore, easily heated.

EQUIPMENT.

There are two weighing platforms for receiving milk and the cheesemaking room is equipped with four full-sized cheese vats and power agitators, three gang cheese presses, and an outfit for paraffining cheese. The buttermaking and milk handling equipment now consists of two 6,500 pound capacity cream separators, one milk heater and pasteurizer of 12,000 pounds capacity, two automatic pasteurizing and cream ripening vats, a combined churn and worker, one milk and cream cooler, and the necessary pumps for handling the milk and by-products. Buttermilk and skim-milk tanks and a steel whey tank are located above the boiler room on the second floor where there is no danger of frost during the winter months. The water supply is derived from a drilled well 85 feet deep. A hot water tank suspended from the ceiling of the boiler room is fed automatically from the cold water tank above. The exhaust steam from the engine passes through the hot water tank and provides a constant supply of hot water. The boiler feed water is drawn from the hot water tank, a special hot water plunger pump being used for that purpose. The exhaust from the separators is connected with the milk heater.

MILK SUPPLY.

There were sixty patrons of the two factories which were purchased in 1912. All of these patrons have continued to supply milk to the station and some new ones have been added. During the winter months several patrons from surrounding cheese factories, closed for that period, have brought milk to the station.

Table I shows the quantities of milk received during the calendar years 1912 to 1919. It will be observed that the quantity was practically doubled in two years from 1917 to 1919.

TABLE I.

Year.	Milk Received.	Net Return to Patrons per 100 lbs.	Total Amount Distributed to Patrons.
	lbs.	\$	\$
1912	2,069,281	1.11	23,305.49
1913	2,720,028	1.04	28,214.73
1914	2,356,202	1.19	28,108.74
1915	2,418,010	1.35	32,640.85
1916	2,486,380	1.60	39,779.88
1917	2,607,885	2.00	56,173.46
1918	3,859,217	2.14	82,785.69
1919	5,480,816	2.49	136,540.56

DISPOSAL OF MILK.

Finch is located at the crossing of the Toronto and Montreal line of the Canadian Pacific and the Ottawa and New York Branch of the New York Central Railways. Local trains pass the station about 10 o'clock every morning for Montreal and Ottawa, thus providing excellent shipping facilities for the milk or cream business. It is worthy of note that not a single patron of this factory has withdrawn his supply in order to make private shipments of either milk or cream. The management has been prepared at all times to take advantage of the highest market, either for butter, cheese, milk or cream, and a large proportion of the milk, as will be seen in Table II, has been sold to milk distributors in Montreal and Ottawa.