

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.

Talks with Cheese Makers

Through the kindness of Dairy Instructor R. T. Gray, who has oversight of the cheese factories in the Campbellford district, in Eastern Ontario, a representative of The Canadian Dairyman and Farming World in August was permitted to accompany him on a visit to factories in his group.

There are no men in the dairy business who earn their salaries more honestly or by harder work, than the Dairy instructors. They are busy men, being on the road from one week's end to the other. The great improvement that has taken place in the quality of the dairy products in Ontario during the past few years, can be traced almost entirely to their work. The instructors exert great power for good in their respective districts. A word to the cheese maker here, pointing out some small defect that has not been noticed, and which might in a short time cause no end of trouble, a word of commendation to the diligent maker or farmer, all have their reflect and help to bring about improvement. The instructors are doing valuable work, keeping the business going on smoothly, quietly, and profitably, for the maker and farmer alike.

Everywhere we went the makers were glad to see instructor Gray ("Bob"). In practically the factories visited the cheese that was found on the shelves gave strong evidence of the value of the co-operation that now exists between the cheese maker, the dairy instructor, and the farmer. A great uniformity in the cheese of the section was noticeable.

A MILK SHORTAGE

There has been a great shortage this year in the milk supply, as compared with last year. Mr. John Kitchen, the cheese maker in Empire Factory, has had 17 years experience. He reported that at the time of our milk short of the amount he had received up to the same date last year. This year, however, farmers took better care of their milk than ever before. "I have never seen such an improvement in the milk supply," said Mr. Kitchen, "as this year. During the extreme hot weather, the care the farmers were giving their milk was plainly evident in the nice, clean, good textured curd that I had when manufacturing the milk." Mr. Kitchen owns the Empire Factory, which was found in a clean, attractive condition. The cheese on the shelves were among the finest noticed anywhere.

One of the younger makers, Mr. William Langmuir, is making this season in the Kingston Factory. The milk supply at this factory this season has been about 20 per cent. less than last year, but the quality of the milk has shown a great improvement. The curing room was found to be decidedly warm. The factory is owned by the patrons.

A WELL-KEPT FACTORY

Forest Factory reflects credit on the cheese maker, Mr. David Wallace, as it was neat and clean and presented a nice appearance. The cheese in the curing room were uniform and neatly finished. Mr. Wallace, like the rest, reported a great improvement in the care his patrons had given their milk this season.

Hoard's Factory, is practically a new building. It is a frame structure, lathed and plastered inside. The

walls were as white as snow, and the vats and dairy utensils clean and bright. The maker, Mr. Frank Little, has had charge of the factory for three years. He is a graduate of the Kingston Dairy School, where he passed with first class honors in the class of 1907. Since then he has upheld the reputation of the institution as a thorough and competent maker. Mr. Little stated that he was very particular in regard to the quality of the milk he accepted on the weigh stand in the morning. Any milk not up to the standard is returned. Fortunately, however, he had not found it necessary to return much as his patrons took good care of their milk.

A TIDY FACTORY

At Shamrock Factory, Mr. Chas. Tinn was at the helm. He has been making cheese in the factory for seven seasons. He is one of the most successful makers in Hastings county. This is a large factory and is owned by the farmers. Mr. Tinn stated that they were short in their milk supply this year. It cannot be said that this is an up-to-date building, as it has seen years of active service and has outgrown its usefulness, being rather small and cramped to work in. It is however kept as clean and tidy as it is possible for the maker to keep it. No doubt in a very short time a new and up-to-date factory will occupy this site, and be a credit to the large business that is being done here, as well as to the enterprising farmers who supply the milk.

AN UP-TO-DATE FACTORY

Mr. A. T. Neal was found in charge of the Stirling Factory, which is also owned by the farmers. This is a new up-to-date factory, with cement floors throughout. It is nicely painted inside and out, and is carefully managed by Mr. Neal, who has had charge of it for six years. He has been a very successful winner of prizes at the local fairs, including Marmora, Stirling and Madoc, where in 1906 he won the silver trophy cup, valued at \$50.00. Mr. Neal approves very highly of the present system of instruction, and said that his milk supply had greatly improved during the past year. Mr. Neal is a strong advocate of Wyandotte Dairyman's Cleaner and Cleaner for keeping utensils and vats clean and bright, and also strongly advises his patrons to make use of it. In fact every cheese maker visited spoke highly of it.

A CEMENT FACTORY

The Evergreen Factory, near Stirling, is a fine new building that has just been erected out of cement blocks. It is in a rural section of country and one of which the farmers should feel proud. The patrons have not as yet moved into it, but expect to very soon. They have a cheese maker, Mr. George Rose, who is a hard one to beat. Mr. Rose has been making cheese for 20 years, and is right up-to-date at the work. Rose's Factory is rather a small factory in this section of country and at Madoc last year made them all step some to get a look in. I am very sorry that I could not get a photograph of this factory. It is well worth publishing in The Dairyman.

We found Mr. William Wright in charge of the Kingston Factory, where he was putting up a nice lot of cheese. This is a rather a small factory, having only 21 patrons, but it is kept in a nice clean condition.

MILK SUPPLY IMPROVED

An improvement was noted in the milk supply of the Enterprise Factory. Mr. Gray said that this year they were basking in a good deal of flavor, but very few are to be noticed this year. Mr. Rog. Thrasher

is in charge of this factory. This factory cannot be said to be up-to-date. It is a very old building, and no doubt will soon be replaced by one more modern.

Mr. John West makes the cheese in the Harold Factory. This factory is kept clean and tidy. This also is an old building, and has outlived its usefulness, but as far as the cheese maker was concerned, it was kept as clean as it was possible to have it.

Mr. John Storms was making in the Spy Factory. This is a small factory and is quite a convenience for a number of farmers who are somewhat isolated from other places. It is owned by Mr. James Spy, of Stirling, one of Rawdon's most successful farmers.

MAKING MANY PATRONS

At Maple Leaf Factory, Mr. John Lane was found in charge. He has spent 23 years in the business and is right up-to-date in his cheese in the curing room showed us uniformity of make that it would be hard to beat. This factory was built last year. It is constructed of cement blocks and is a beautiful building with good ventilation. It is easily kept clean and sweet. No provision was made for keeping the temperature under control. This looks like a mistake, as upwards of 200,000 lbs. of cheese are made here each season. An improvement could be made to the surroundings of this factory by leveling down and by filling up some of the holes around it. The patrons would think so if they once saw it done. This work probably will be attended to very soon. This is a joint stock factory, and has 46 patrons.

Mr. R. W. Thompson was at work in the Springfield Factory, where he has spent 13 years making cheese. Mr. Thompson has been a very successful maker, and has won a large number of prizes at different fairs, among them being the Toronto fair, where he has secured many awards. All the factories visited were found to be clean and in a sanitary condition, but at none of them had provision been made for the control of the temperature in the curing room, which the makers report runs up to, in some cases, as high as 86 degrees. This is bad, as it gives the cheese a chance to warm up and develop foreign flavors, which it would not under cooler conditions.

The cheese showed a wonderful uniformity in make, finish, etc. Mr. Gray stated that some 15 or more of his makers are all using the starter or culture, which in itself ensures a uniformity of flavor. Some other factories that were visited will be described later. All the makers are regular readers of The Canadian Dairyman and Farming World—Jas. Irwin.

In writing to The Dairyman and Farming World, N. J. Kuneman of the cheese department of the Manitoba Agricultural College, says: "Never before was the dairy industry in Manitoba in a better condition. All the cheese factories and creameries have improved remarkably. The out-

put this year will be quite an increase over previous years. Our system of inspection is good and thorough. Dairy men are encouraged by the good prices prevailing. Next season we will have several new factories in operation."

Everett & Wylie, of Almonte, Ont., whose factory was burned a few weeks ago, have just started with The Steel Trough & Machine Co., Limited, Tweed, Ont., for two Patent Steel Cheese Vats.

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