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\$16,000 PREMIUMS 45 GOLD MEDALS **CENTRAL CANADA**

EXHIBITION **OTTAWA**

SEPTEMBER 18th to 26th, 1908

Fair will, be Bigger and Better than any previous year

Live Stock'men will be allowed to take out their animals after 4 p.m. Friday 25th

Send for a Prize List to E. McMAHON, Secretary

issa unsanitary way. They reason that milk treated in the up-to-date fashion has lost its flavor, and is not as good as milk not so treated. The reason of the milk not so treated the sound of the soun

egard to cheese if a sufficient quan-ity of well made and well cured heese were put upon the local market to enable people to judge what it is like. If this were done, the generally accepted belief that foreign flavors, coarse texture, and leathery consis-tency found in so much of the cheese tency found in so much of the cheese sold-over the country to-day are in-herent in Canadian cheese would soon cease to exist. There would be less wonder then as to why the English-man has such a fondness for our pro-duct that he will buy millions of dol-lars of it in a season. it in a season

But the placing of well made well cured cheese on the local market will not alone develop the home demand

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

CHEESE PACTORY FOR SALE. - Known as "Honey Grove," near Poole; twelve as "Honey Grove," near Poole; twelve miles from Stratford. Capacity, one hundred tons. Good house and hog pens hundred tons. Good house and nog principle in connection. For further information apply to, ALEX. F. CLARK, Poole, Ont. 0 8-26

FOR SALE. — Newry cheese factory. Situated in first-class locality; good dwelling house and four acres land. Make in 1907, 70 tons. Terms made known on application. MARY AND AGMES MORRI. SWAY P. O., Attwood Station, Ont.

Where of Cheese Pattornes and Calendar School Ch

FOR SALE.—The Ideal Milk Can Hoist, one of the greatest labor naving devices ever-invented. It is cheap, durable, and has she hearty support of all the leading dairy authorities in Canada. Thave in butter and the latest improvements the properties of the latest improvement right for Ideal Hoist for United States and other countries, for sale, Quotations and full particulars furnished upon application to Issae Deschman, P. O. 1962 159, Minoute, Om. 511

as it ought to be developed. Canadians as a class do not know the real value of cheese as a food. They buy cheese in pound and half-pound lots more as a luxury than anything else. Well-cured cheese is no of the most nutritious of human foods. There is more nourishment in a pound of well cured cheese than in three or four pounds of beef. 'And yet people will pay 18c or 29c a lb. for sirloin, and grumble when cheese sells at 16c a lb. Our people must be taught that cheese is just as nourishing food for the everyday working man as meat is, and pound for pound is much more valuable as a food. An educational campaign should be

An educational campaign should be entered upon by our dairymen. In some way the people in our towns and cities should be informed that the dairymen of this country are producing an article of food that is second to note in the nourishing recentlier. ing an article of food that is second to none in its nourishing properties. Then back this up by a liberal supply of well-made well-cured cheese. In some of the large cities of the old land a market ought to be found at some price for "culls" or cheese that is not up to the standard. Let it be sent out of the country and labelled for what it is. If this were done there would be less of it made. And this must eds be done if the home market is to

be developed as it ought to be.

It is a question of whether the home market is of sufficient importance to warrant such a procedure. A population of 7,000,000 ought to supply a market for a large share of Canada's cheese output. if it were properly looked after. One way to look after it is to give our own people the best and not the worst. There is of course the danger of Canada's reputation for fine cheese being injured by exporting "rejected." It would not be injured "rejected." It would not be injured however if this quality was branded as second or third grade. With no local market to fall back upon, the percentage of inferior stuff would soon be reduced to a minimum. Factories would be more careful as to quality, if they could not get the same price for their "culls" from the local storeif they o

for their "culls" from the local store-keeper or patron, as for the good stuff sent out of the country.

In last issue we pointed out that the percentage of "culls" in recent years has been greatly reduced. At the present rate of progress, a few years hence a "cull" as we formerly knew it will be hard to find. With few if any "culls" to find a market for, the time is opportune for making a special effort to develop the home mar-ket.

Brandon Dairy Exhibit

Brandon Dairy Exhibit

There was a fairly uniform display of cheese and butter at the Brandon, Man. Fair. The flavor was lacking in some of the samples. The exhibit, which was larger than in previous years, was judged by Supt. Wilson of Regina. The awards are as follows:

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Dairy Products at the Shows

Entries in the Dairy Department, Toronto Exhibition close on August 12th. If you have not yet entered do so at once. If you do not win a prize do not worry. Everyone cannot win, and you may sometime and gain glory enough to make up for past failures. and you may sometime and gain glory enough to make up for past failures. You have twenty-five chances, the prizes range from \$5 to \$30 each.

But winning at Toronto or any There may be some chance winning in other departments, b in dairy products. It is the skillful, careful maker who comes out on top in any well regulated dairy show. Look up the list of winners during the Look up the list of winners during the past ten years at any of the big exhibitions. It will show a list of makers who are right on the top in their profession. They have won their spurs by careful work and by knowing thoroughly just what to do in making a first class article. There has been no chance in it from beginning to end

to end.

First class cheese or butter cannot be made without good milk. In winning a prize, therefore, the patron can assist the maker very much. In fact, if the maker knows his business the making of show cheese depends very largely upon the patron. Every patron should have sufficient interest in his own factory winning to take a little better care of the milk when the show cheese is made. The patron does not share in the prize money. Even if if were divided up there would be very little for each one, so it would hardly be worth bothering with. The maker little for each one, so it would hardly be worth bothering with. The maker takes the risk, and as it is his skill more than anything else that counts if a prize is won he should get all there is in it. He does not get many perquisites in his business and if he can make a dollar or two by winning a prize the patron should not grumble but assist as much as possible by supplying good milk.

It is surprising how little difference It is surprising how little difference there is in the quality of the cheese shown at a big fair and drawn from all parts of the country. Between the highest and lowest score in a class there may be a difference of only a few points. Often some little defect in finish will decide the award. And the shades of difference in flavor and texshades of differences in flavor and tex-ture which the judges note between a first and second prize seem more ima-ginary than real to the novice. The difference is there but it takes an expert to find it. Very often if he were not able to note these very slight variations in quality he would have a difficult task in placing the prizes. And it is but fair to say that no more conscientious and painstaking judging is done at our larger exhibitions than in the dairy department. No novice is selected for the job. To the credit of the management be it said that the judges selected in the cheese and butjudges selected in the cheese and but-ter classes are always competent. The judges have no personal interest, and if they had there is no room for grant-ing favors as none of the exhibitors ing favors as none of the exhibitors are known until after the awards are placed

placed. Considering the little real difference there is in the exhibits of cheese and butter at the leading fairs, some other other way of dividing the prize money might be advisable. A few years ago at the Toronto Exhibition the prize money was distributed among all the Exhibitors scoring over a certain total. The prize money was distributed among all the minimum total, then all exhibitors scoring higher than this would share in the prize money pro roto according to soring higher than this would share in the prize money pro rate according in the number of points each made above it. Supposing there were seven exhibitors entitled to a share in the prize money and their individual with the prize money in the class, which for convenience we will say of totals \$84 would be divided by 28, givil ling \$3 as the unit, and the amount Milk utensils should be made of totals \$84 would be divided by 28, giv-metal and have all joints perfectly and smoothly soldered.



\$6, \$9, \$12, \$15, \$18, and \$21 respec-

This seems like a fairer basis than dividing the prize money into four or five fixed sums and calling them 1st, five fixed sums and calling step.

2nd, 3rd, 4th and 5th prizes. Why a
return to the old plan was made we
know not. Considering the little difference there is in the quality of the cheese shown, a pro rata basis according to the points scored would seem to be a fairer division of the prize money than the present one.

If you want to grow roots to feed our cow that won't flavor the milk, grow mangels, and you can grow just as many pounds, and possibly a few more, than you can turnips, and there will not be any flavor from them unless they become rotten and decayed.
—Senator Derbyshire.

The cooking of a curd is one of the The cooking of a curd is one of the most important things in cheese making. Some experts consider it the most important thing, With a well cooked curd half the battle is won. During cooking the development of acid should be watched. This is where the cook a curd properly noder who can cook a curd properly not be light fear that the cheese will be all right.

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