RI SECRECE CO CONTRA LA CONTRA DE CO

Cheese Department

Makers are invited to end contributions to this department, to ask questions on matters relating to chesemaking and to produce the contribution of the contribution of

Prospects for Cheese

There is much speculation regarding the market for "summer cheese."
Mr. Arthur Jones of the Gunn Langlois Co., Montreal, writing to the
Trade Bulletin sets forth that it is Trade Bulletin sets forth that it is not hard to predict that the average prices for both cheese and butter will be lower than what ruled in 1908. It is pointed out that many conditions enter into the establishment of values or prices that do not appear on the striace. He refers to one illustration, namely that of shorts asless. This string that the property of th on these lines. However, in Great Britain, there are thousands of boxes still sold short.

tast rear, we understand, the bulk of the sales were made on the basis of 60s. covering deliveries for June of obs. covering deliveries for June cheese for the months of July, Aug-ust and September. It is believed that they are now entering orders at 58s. or 2s. less than last year's rul-ing. This indicates that the senti-ment in England points to lower prices.

Canadian Cheese in Bristol

Letters from Old Country chee butter importers dealing with and butter importers dealing with the transportation of dairy products from Canada and with the conditions of our cheese as it reaches the Old Country markets have been published in recent issues of Farm and Dairy. The following are two more letters from Bristol importers bearing mon this guestion.

upon this question:—
Copy of letter from Pullin, Thomas & Slade, Bristol, dated January 13th,

is Slade, Bristol, dated January 18th, 1999;

We are obliged to you for the close attention you have given to the arrivals of Canadian produce on our Bristol boats. As far as the carrying is concerned, we have a concerned to the concerned of th

Get acquainted with Black Watch the big black plug chewing tobacco. A tremendous favorite everywhere, because of

its richness and pleasing

cheese over New Zealand, but unless every care is taken by your countrymen to hold this. It was the thing the second of the se

are so entirely in the hands of the sell-ers.

"The arrangement we have when buy-ting New Zealand cheese is that we get an the property of the sellent of the sellent of bly more than be present which invaria-bly more than be present to the sellent hands of the sellent of the sellent of passage, which considering the sellent of passage, which considering takes from seven to the two ones and a half pounds per box."

Cony of letter from W. Titley & Cony of letter from W. Titley &

Copy of letter from W. Titley & Sons, Bristol, dated January 7th, 1909: "In reply to your enquiry, we have no particular fault to find with condition of goods shipped from Canadian ports during the past season."

goods shipped from Canadian ports during the past season.

"Cheese generally has arrived in a less heated condition than heretofore and this heated condition than heretofore and the heated condition that heretofore and the season of the season the season the season the cheese were shipped of the season the cheese were shipped and to young season the cheese were shipped and the young season the past of the season the cheese were shipped and the young season the past of the young season the past of the young season the past of the young season the you

"At the early part of the season the cheese were shipped much too young, and cheese were shipped much too young, and cheese were shipped much too young, and cheese ought of the cheese of the cheese of the cheese of the cheese ought of the cheese

cheese. "In regard to butter, the quality has been fairly good but still there are many been fairly good but still there are many better butter butter butter butter butter butter butter been for up to the standard of the beet. No so not up to the standard of the beet. No so not up to the standard of the beet. No so not up to the strong as they should be, many of them strong as they should be, many of them the butter cuposed with the standard with of course, is very detrimental to the quality."

The Cheese Industry in Eastern Ontario

(Concluded from last week.)

The number of cows from which The number of cows from which milk for cheese-making was obtained was 340,829, and the amount of milk delivered at the cheese from said number of cows, for cheese from said number of cows, for cheese from said number and ending which specified may late and ending which was also specified as the cheese was specified by the company of the company of the cheese was specified by the company of the cheese was specified by t gives an average of 2,700 lbs. per cow. The highest average production of milk per cow in any one of the 24 groups was 3,160 lbs., and the lowest 1,729 lbs. Many of the factories in the syndicate with the small average did not open till about June 1st and closed the last week of October, so that the low yield in this syndicate is accounted for by the short factory season. The average percentage of fat in the milk for six months was 3,66 per cent. The highest average of 2,700 lbs. per cow

3.65 per cent.

From the milk was manufactured \$5,809,909 lbs. of cheese. The average amount of milk required to make a pound of cheese was 10.71 lbs.

IMPROVED BUILDINGS

It is very gratifying to note the cond improvement in tinued improvement in the factory buildings and surroundings. There were 29 new factories built and 490 made improvements in buildings and plant, the estimated expenditure, inthe factory

cluding new buildings, being \$130,695. In the matter of sanitation of the factories, the greatest problem we had to deal with was the keeping of the whey tanks in proper condition. The to deal with was the keeping of the whey tanks in proper condition. The condition in which many of these tanks are kept is responsible for many of the objectionable flavors that we find in the milk and cheese. In some 20 factories that were having trouble with undesirable flavors, we found that after the tanks were they. found that after the tanks were thorfound that after the tanks were thor-oughly cleansed, and kept in that condition, the trouble practically ceased, but where the tanks were made of wood and had been in use made of wood and had been house for a considerable time, it was found most difficult to keep them in a satis-factory condition. In factories where factory condition. In factories steel tanks were in use very trouble was experienced in keeping them in a sanitary condition, and they are much to be preferred for this

The total exports of butter from Australia to England from July 1, 1907, to the end of April, amounted 21,041 tons, or nearly 11,000 tons less than for the corresponding period of the previous season.

Farm and Dairy is an excellent farm paper. No Canadian dairy far-mer should be without it.—Colin K. Campbell, Kent Co., Ont.

WANTED-CHEESEMAKER — State experience and wages. Address Box 205, Thed ford, Ont.

WE SELL ALL KINDS OF Dairy Supplies

and Machinery and make a specialty of installing Cheese and Butter Plants

including THE BAIRD AGITATOR

WHITE & GILLESPIE

PETERBORO - - ONTARIO

I AM FOR **CHEESE-MAKERS**

That desire to be up to date. A trial of our "ACME" ink made specularly to steelling or lettering of all the steelling or lettering of all the steeling of the to become gummy.

A complete outfit, a can of ink, genuine stencil brush, cup, ctc.; mailed to your address for \$1.00; also instructions (worth price ask ed) how to brand or stencil pro-

F. W. BRENTON & SON CHEES? EXPORTERS

BELLEVILLE - ONT.

PIGS. PIGS. PIGS.

Pigs Given Away

Any standard variety you like. For a few hours' work

Send us 7 New Yearly Subscriptions for Farm and Dairy at \$1 each.

Write Circulation Department FARM AND DAIRY

PETERBORO - ONT.

GREEN & SLATE

SEA GREEN AND PURPLE SLATE

natures over product—not man made. Quarried from some took with a way we had been for large, and then in its natural state ready for the roof.

SOLID ROCK CAN NOT WEAR OUT It can't burn, that's why sea Green or Turple state Roofs. out and never require painting on & Purple Slate Roofs are AMERICAN SEA GREEN SLATE CO.

THE

IS SUCCESFULLY USED IN MANY OF THE LARGEST CHEESE FACTORIES IN CANADA

When buying a Curd Agitator buy one that has no weak spots. The Baird Agitator has no weak spots but it has many strong points that are not found in any other Agitator.

The Drive Gears are so constructed that they may be fitted to vats of different lengths, which change might be necessary when re-placing your old vats with new ones.

The Frame is neat and strong, being made of 1½ in. pipe. There re no unnecessary bolts to become loose to cause extra attention.

The Driving Jack is made in a manner that will permit the paddles any vat being thrown out of gear.

The Paddles work in every part of the vat which assists in giving a smooth even texture to the cheese. There are many other good points about this Agitator that you Write at once for information to-

WM. BAIRD, Woodstock, Ont., Manufacturer

WHITE & GILLESPIE, Peterboro, Ont., Agent for East of Toronto

sirable to mention the name of this publication when writing to advertisery