

## 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.

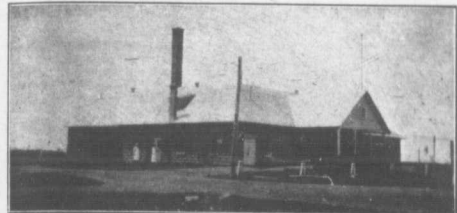
### The Finch Dairy Station

THE Dominion Dairy Station at Finch, Ont., was established in March, 1912. Perhaps it would be more correct to say construction began at that date; the station was not actually put in operation until August 30th of that year. The object of the Dominion Dairy Division in establishing the station at Finch was two-fold; first, to have a demonstrating cheese factory and creamery, and secondly, to carry on experimental work. The factories of that section of Ontario are small and poorly equipped. There are exceptions, of course, but as a general rule the price paid to the makers for manufacturing cheese is too low to make the proper equipment of small factories profitable. Two factories were bought out by the government and combined in the dairy station at Finch and it is intended to demonstrate that patrons can afford

There are two receiving doors. The creamery is fitted with the same equipment as one would find in any other up-to-date butter making plant. "One thing we did away with that can also be done away with in most factories," remarked Mr. Reddick, "was the under ground milk tank. It is always one of the dirtiest things around the cheese factory, and not one factory in ten has drainage, and so cannot keep it clean. In this factory a rotary pump takes the whey right from the gutter to the tank over the boiler room, which can be used winter and summer."

The whey and skim milk are both pasteurized. In creamery work it is found that the exhaust from the engine affords sufficient heat to pasteurize the skim milk as it comes from the separator. Both milk and cream are paid for by test, composite samples being tested once a month. In most cheese factories of the section only standard sized cheese are made. Other sizes are to be tried out at Finch. "In all food products," remarked the manager, "the tendency is toward the individual package. This is true of cheese. Where, for instance, has anything sold better than McLaughlin's Imperial Cream Cheese in individual packages?"

Among the new styles adopted by



The Dominion Dairy Station at Finch, Ont., is a Substantial Structure.

Old Country rather than Canadian ideals, were followed in erecting this experimental factory. Many dairy factories in this country are makeshifts, mere shells to fact. The Finch station is almost as permanent as the dairy industry itself.

to pay enough to have cheese made under sanitary conditions with a profit to themselves. This the station has been able to do; so far they have charged more than neighboring factories for making, and have paid as much net for the milk. Credit for at least part of the success achieved must be given to B. A. Reddick, the efficient manager.

"We have patrons wanting to come to us from other factories," remarked Mr. Reddick to a Farm and Dairy representative, "but we don't aim to encourage this. We don't want to offer unfair competition to other factories. We get one and one-half cents a pound for making the cheese and three cents for making butter, the patrons delivering the milk and the cream. We sell a lot of sweet cream to Montreal. We take our own weights and tests in shipping the cream and they have not been disputed by the buyers. We skim, pasteurize, cool the cream and deliver it at the station, the patron paying three cents a pound butter fat for our work. The patron gets hot, pasteurized skim milk to take home with him, and this is a feature that they appreciate. The sweet cream trade of course is confined largely to the winter months.

In the cheese room at the Finch Station, are three 7000-lb. vats, with additional room for experimental vats.

"He is a self-made man, is he not?" "Yes, except for the alterations made by his wife and her mother."—St. James Gazette.



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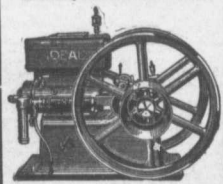
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