

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese-making, and to suggest subjects for discussion. Address your letters to The Cheese Making Department, Farm and Dairy, Toronto, Ont.

Cool Milk Without Aeration

Geo. H. Barr, Chief Dairy Division, It is gratifying to know that cheese factories patrons are realizing more fully each year the wisdom of paying a little more attention to cooling the milk.

The Dairy Division, Ottawa, has been carrying on further experiments this year regarding the care of milk for cheesemaking, but instead of taking care of the milk ourselves as we did last year, we have asked the patrons this year to take care of it in different ways. A close record has been kept of the condition of the milk from each factory by making a curd test each day. The result of the work fully confirms the conclusion we arrived at last year, viz., that cooling the milk without aeration immediately after or during milking, is the best method of treating the milk for cheesemaking.

We are also convinced that no method of treatment will give fine flavoured milk and cheese, unless the patrons exercise reasonable care in keeping everything that comes in contact with the milk scrupulously clean and that the whey tanks at the factory must also be kept clean. There is no doubt, many of the flavors in the milk and cheese could be traced to the dirty, bad-smelling whey which is returned in the cans at many factories. Heating the whey to 185 degrees in the lower whey tank seems to me to be the wise thing to do, for it will mean cleaner milk cans, and clean cans, reasonable cleanliness in milking, and immediate cooling will insure the kind of milk from which Canadian cheese should be made.

While we are pleased to note the improvement in the milk supply and the increased interest in the matter, in it, there is another feature in our cheese industry, which is not yet receiving the attention that it should from the milk producers, and that is cool curing rooms.

Pounds of Butter from Whey

Editor Farm and Dairy.—Referring to your article as published Aug. 25th inst., "Making Butter from Whey Cream," by J. J. Hogan, Peterboro County, Ont., I am glad to hear that you are getting 12,000 lbs. of milk daily. You quote they were making approximately 12 cheese. Surely there is an error somewhere. Cheese are not made about 100 lbs. each, I understand they are not so large. As I am a little interested just now I would like to know if the statement is correct.—"Constant Reader."

In reply to "Constant Reader's" inquiry. Referring to the amount of milk received and cheese made from same in Shearer Cheese Factory, would say that the statement made was quite correct at the time of writing the article. In my letter to you, I stated "at the present time," not during the month of July as it appeared in issue. We received much more milk earlier in July also during the month of August, and did not then make this amount of butter from whey. This amount of milk, cheese and whey butter referred to was during the last week in July.

Referring to the amount of cheese, there was no error made in regard to them as "Constant Reader" thought by my statement. There is no factory in this region, or any other section, that I have ever heard of, that makes this gives correct weight for the amount of milk received that can make one lb. of cured cheese out of 10 lbs. of milk, especially where cheese are kept from 10 to 15 days at the factory, during the month of July, there was no need of cheese being 100

lbs. to justify the statement which appeared in issue of Farm and Dairy Aug. 12th. Further information may be obtained from auditors' report, when time comes, as we intend that it shall appear in Farm and Dairy after the close of the season.—J. J. Hogan, Cheesemaker, Shearer Factory, Peterboro Co., Ont.

Dairy Products at Ottawa

A full and interesting exhibit of products of the dairy were displayed in the dairy building at the Central Canada Exhibition. Exhibits in butter and cheese were more numerous than last year, and judges, Geo. H. Barr and J. H. Echlin commenting upon the exhibit, said that though it was a large one, the quality was somewhat varied. Some of the cheese were not what they should be in quality, but for such a large exhibit the average was good.

Large crowds assembled in the building to witness the demonstration of scientific butter making. Mr. J. Stonehouse, of Port Perry was in charge of the demonstration. He was assisted by Miss L. E. Jayne and Miss M. J. Jayne, of Cobourg. The demonstration given was that of making butter, starting with the cream, which had been previously prepared, and taking it throughout the various steps necessary to put it in shape for the market. The butter produced was salted, worked and picked ready for sale. Mr. Stonehouse in his address touched on everything relating to the marketing of butter.

The awards of the dairy department were: Best box of creamery butter—1st and Gold Medal, J. H. Leclair, Frontenac, Que.; 2d A. Hamel, St. Amel, Que.; 3d T. B. Hoffman, Cowansville, Que.; 4th T. W. Dunn, Cowansville, Que.; 5th J. A. Marchand, St. Hyacinthe, Que.

Best creamery prints—1st, W. H. Stewart, Frontenac, Que.; 2d, J. H. Marchand, St. Amel, Que.; 3d, J. H. Marchand, St. Amel, Que.

Best Dairy butter in tubs—1st, B. D. Young, Massillon, Que.; 2d, Wm. Howe, Frontenac, Que.; 3d, D. W. Scott, Frontenac, Que.; 4th, W. H. McConnell, Aylmer, Que.

Best Dairy butter in prints—1st and Gold Medal, P. D. Young, 2d W. Howe, 3d D. W. Scott, 4th Mrs. Duncan Cummings, Russell.

Best Cheese—1st, P. H. Thompson, Atwood, 2d A. F. Park, Westmeath, 3d F. Brown, Farmer's Home, 4th Jas. Cox, Wake, 5th T. H. Halpin, Orford, Quebec.

Best White Cheese—1st, Thompson, 2d Park, 3d G. H. Wylie, Leclerc, 4th Livingston Alba, 5th D. A. O'Connor, Ramsayville.

The special prize of a gold watch, given by the Lawrence Dairy Supply Co., Limited, Ottawa, for the best two cheese (white or colored) in the manufacture of which Capital Rennet was used, was won by Alfred Park, Westmeath, Ont.

Cheese Prospects

Under the above caption the London Grocer of September 4th, says:

Beyond an occasional spurt, there has been little animation in the cheese trade for some time past. The inclement weather this summer has probably exercised an unfavorable effect upon consumption as deliveries have been disappointing. Another adverse feature in the situation is the continuation of prices at a higher level than was the case a few years ago, when the possibility of cheese being sold at a popular figure gave a healthy stimulus to sales. During the first seven months of the present year the imports of cheese into the United Kingdom comprised 1,158,735 cwt., as compared with 1,145,518 cwt. in the same period of 1908 and 1,106,093 cwt. in 1907. Included in the above quantities Canada sent 599,036 cwt. this year, against 582,766 cwt. in 1908 and 633,593 cwt. in 1907. The most striking feature in

the figures is the remarkable development in the exports from New Zealand. During the present year the arrivals from that country have totalled 320,872 cwt., against 244,154 cwt. in 1908 and 169,871 cwt. in 1907.

The increased supply from New Zealand is having far-reaching consequences in the cheese trade, especially as there is every probability of the continued expansion of the industry. This movement affords matter for considerable reflection to operators on both sides of the Atlantic and with the conditions under which the business is being seriously discussed. At present prices are being paid which should only be obtainable in the winter. Current values may be regarded as really fair prices, and a normal crop is obtained, perhaps not more than 45c. to 55c. per cwt. would be paid. These prices would pay the Canadian farmer well, and men here risking their money would have a better chance to make a profit instead of a loss as is now frequently the case.

The future course of prices is being keenly watched, and there appears to be a general desire to see prices down to a lower level, otherwise the continuance of extreme rates only means carrying on business for a doubtful profit, or a more probable loss. In England, the reason to believe that the make will be of very full average extent which cannot fail to prevent any inflation in quotations, but rather to have a steady and modifying influence. In New Zealand an increased production is generally anticipated for the coming season, some estimates placing the output at 25 per cent. more than in the season of 1908. Close crops in Canada since May 1 are 35,000 boxes in excess of last year, and exports are 938,000 boxes, against 886,000 boxes in 1908. In 1909, 1,046,000 boxes in 1907.

There is some desire to make do, to keep the prices of fall make down, and to avoid those tactics, which, by raising values, give everything to the farmer, while the purchaser has to carry the goods and ultimately sell them at a loss. As matters are now carried on, after paying the usual charges for holding Canadian cheese through the winter months, profits yearly become less, and operators find that they are only working for the benefit of the farmer. This has been the experience of recent years, and it is recognized that in order to meet the ever-increasing competition of New Zealand cheese, shippers must buy only at prices which can eventually show a profit. If the fall make in Canada is rushed after, factorymen there will not be so much in taking full advantage of the opportunity in asking extreme rates, and should the reports of an incoming season from New Zealand this coming season turn out correct, it will prevent a recurrence of the losses in recent years. A return to somewhat lower prices for cheese would benefit all engaged in its distribution.

Central Canada Exhibition

(Continued from page 9.)
idea of the exhibit in the sheep department. Hammer, of Branford, put up a beautiful showing of Shropshires. He won everything wherever he showed, others not being in it, they he showed their stuff fitted to sell. Bros. Paris, had some excellent Southdowns, good enough to go anywhere. They also exhibited Hampshire shires. Dorsets were upheld by head from R. H. Peterboro's flock. Thorndale. There was a good show of Leicester shires though only one flock was exhibited, that of H. & N. Allin,

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Newcastle, whose stuff were well fitted and were an all round good bunch. Telors' had competition in Southdowns from Sylvestre's of Clairvaux. Their stuff not being fitted had no chance against the Telors' competition. Other exhibitors from Quebec showed Lincoln and Cotswolds and Oxford among which was some very good stuff had it been properly fitted.

Lessened Production

(Continued from page 3.)

Some districts have as high averages as 79 lbs. fat per cow and 29 lbs. fat in August. Such wise dairymen had made provision for suitable feed. Others, less provident had to be content with a yield of 50 lbs. milk and 21 lbs. fat per cow, while here and there the average yield was down to 300 lbs. milk and 16 lbs. fat. Such men might well copy the methods of their brother farmers who regularly secure the larger yields. Selection of the best cows is made intelligently when records are kept of each cow.—C. F. W.

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BUTTER WRAPPERS—If you want a writer McMillan Printing Company Ltd.

FOR SALE.—Wormisher cheese and butter factory, townships of Dumfries, Peter County.—David Taylor, Warsaw, Ont.

WANTED.—Cheesemakers and dairymen to represent us during the fall and winter months, on full time basis. Liberal terms; pay weekly. Start now at best times. Write to: Stone & Kellogg, The Fonthill Nurseries, Toronto, Ont.

FOR SALE exceptionally reasonable. Perfect in every particular. Fine bargain. One 500 lbs. Success power churn, complete. Three extra large cream vats. One 400 lb. Farrington separator. One small, 300 lb. separator. William L. One Limited, 387 Gladstone Ave., Toronto.

WANTED.—A situation as manager in a cheese factory or creamery in Alberta or British Columbia. Have had 10 years experience in Western Canadian dairies. Have graduated, and also hold a diploma from the Dairy School, Box 25, Farm and Dairy, Peterboro.

WANTED.—To rent a cheese factory with privilege of purchase at end of season. Western Ontario preferred.—Box 35, Farm and Dairy, Peterboro.

SYNOPIST, consists of Mr. children. Pea Mrs. Burton P. is the main est theories of Mrs. Francis' has a beautiful Mr. Watson, Mr. Motherwell, fit of generosity an addition to the Motherwell, and brought up to however, invite such "foolishness"

THE prairie like a p beneath that, peering its seemed old forth to warm earth.

The grain h gathered into the fields, two married or turned and changed of yellow straw, of cattle forage, life and color to less landscape, naked and bare, once the corn hocks flaunted now lay a tan waiting the third ear them away. The ears, the fronds and no, worn and thought of comel thickened idly the North Wind, whispering snow to heal her unlovely white mantle.

But although the brown and dust-laden elevators were rich abundance, trains loaded with slowly the long grass slowly the prairie from the loads ing in from the gardens—golden trees and rows of vines hanging by their long, cold, bony, Inside of John mile of November gloom reigned, a coming here? P