

## Cheese Department

Members are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest means for discussion. Address letters to The Cheese Makers' Department, 11 Church St., Toronto.

### A Concrete Milk House

Mr. E. Welch, of Burgessville, Ont., has provided very efficiently for keeping his milk. His milk house, shown in the accompanying photograph, is 12 feet square, and 12 feet high to the eaves, the roof is a concrete arch with no supports inside to obstruct handling. It is fitted inside with a concrete tank 10 feet six inches long, one foot eight inches wide and two feet deep. Water flows through it continually, entering at one end and leaving at the other. The water leaving this tank flows to another concrete tank at the barn; thus the water serves the double purpose of cooling the milk and providing drinking water for the cattle. His house is an excellent example of what can be done in this class of construction.



One Type of a Farm Necessity

A milk house is a necessity if milk is to be kept in good condition for delivery to the cheese factory or to the consumer. The one here illustrated is of concrete and is located on the farm of E. Welch, Burgessville, Ont.

### Illness of Mr. Edward Kidd, M.P.

Dairymen generally, particularly those of Eastern Ontario, will regret to hear that Mr. Edward Kidd, M.P., of North Gower, a director of the Eastern Ontario Dairymen's Association, and one of the leading dairymen of Eastern Ontario, has been seriously ill for some weeks at his home. Mr. Kidd has had two paralytic strokes, and while the doctor holds

the directors were elected at the annual conventions of the association by the members; of recent years the dairymen in the different sections have had the privilege of electing their own directors. Under both conditions Mr. Kidd was continuously re-elected to office. Mr. Kidd controls several cheese factories, and has done much to promote the cause of dairying in Eastern Ontario.

### The Use of Preservatives

Prof. R. Harcourt, O.A.C., Guelph. There is a growing tendency to use preservatives to keep milk sweet. Milk is one of the very best media for the development of germs and when drawn from unclean cows by unclean milkers in dirty stables, it is very likely to be badly contaminated. If allowed to stand in the stable for some time after the milking is done, matters go from bad to worse. It is not necessary to go into all the details as to how milk should be handled; it will be sufficient to point out that by exercising care and cleanliness and by properly cooling, milk can be kept in its perfectly sweet condition until delivered to the factory or to the consumer.

The use of preservatives removes the incentive to cleanliness and encourages careless and slovenly and dirty habits in all stages of the work because it is known that the milk can be kept sweet anyway. The preservative does not destroy the myriads of germs which dirty milk contains; it only holds them in check, so that such milk may come to the consumer very heavily loaded with all manner of germs. Furthermore, the preservative retards the development of the lactic acid ferments, which naturally control the putrefaction and other undesirable germs in milk, and these develop bad flavors even though the milk is still sweet.

#### A DANGER TO HEALTH

When we consider that milk frequently forms the main part of the diet of invalids and infants, those who are least able to withstand any injurious effects preservatives may have on the system, it is at once evident that milk of all foods should be kept absolutely free from these materials, and that every effort ought to be made to see that the producers and dealers do not use them. A further difficulty in the connection is that unless something is done to keep



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# GOVERNMENT EXPERT

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the public informed regarding the nature of the preservatives on the farm, the contention of the vendors as to the comparatively harmless nature of them will prevail and purchaser, dealer, and consumer may all be adding preserving material to the same milk, and thus render it wholly unfit for use.

The use of preservatives in milk intended for cheese factories cannot be condemned too strongly. It not only encourages carelessness, but the man who does it decreases the yield of cheese from all the milk put into the same vat, for any material added to milk that will keep it from souring will prevent normal coagulation of all the milk with which it may be mixed. Consequently, it is to the interest of any farmer to see to it that his neighbor does not use these materials. Again, preservatives may be added in sufficient quantity to check the lactic acid fermentation, and thus the milk does not sour, but other undesirable germs may develop and cause bad flavors which will give the cheesemaker much trouble.

IS SODA HARMFUL?

It is argued by many that a little soda can do no possible harm to the milk, and yet it helps to keep it sweet. Soda is an alkaline substance and a comparatively small amount of it will seriously interfere with normal coagulation of milk. Further, it prevents milk from souring by neutralizing the lactic acid as it is formed and produces conditions favorable for the development of many undesirable germs and bad flavors result. When such milk is mixed with that received from other patrons, not only the yield of cheese may be reduced, but the quality will also be affected, and, consequently, the cheesemaker and patrons all suffer loss.

It is impossible to go into all the ill effects of preservatives in milk, but sufficient has been indicated to show that no man should be allowed to put any preserving material into milk, whether intended for town or city customers or for factory use.

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