

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 letters to The Cheese Maker's Department.

Observations Abroad

G. G. Pabst, Chief Dairy Instructor
Kingston, Ont.

I found when in the Old Country, that our best cheese were sold right along with the best English and Scotch cheese. In fact, the cheese are not sold as English or Scotch, but are sold as finest Cheddars. In some stores they sold as many as 50 boxes a day, and they are all prepared the first thing in the morning. The shopkeepers seem to know how many they will sell during the day, and the first thing they do is to prepare them for the counter; the handages are taken off and the cheese cut in half or quarters.

If, when the merchant has cut the cheese, he find it of best quality, it is then ticketed at best market price, and if the next one he cuts is of the same quality it is placed at the same price, but if it be of an inferior quality, such as a little open in make, or not clean in flavor, or the texture a little coarse, it is put at a lower price. In no case did I find the merchants trying to dispose of inferior quality at best prices. Some of the merchants handle only the finest quality of cheese, and if any of those purchased as finest are found to be of inferior quality, they are returned to the importers.—Extract from address.

Yeast and Whey Troublesome

"One of the troubles in my syndicate has been with yeast," said Mr. J. Buro, Dairy Instructor in Stormont Co., Ont., in conversation with an editor of Farm and Dairy. "We have not had so much trouble this year as in some other years. I suspect our farms seem to be poisoned with it, and there is every chance for the milk to be contaminated."

"The remedy is easy," continued Mr. Buro. "It is to keep the milk in closed cans. There is no suitable place on the farm to expose milk. Mr. Geo. Barr, in his experiments, found that when he exposed milk on the best and most cleanly kept farms he could find it would become contaminated."

"Can the maker overcome the bitter flavor caused by yeasts in any way?" we asked Mr. Buro.

"A good culture will improve the favor to some extent," was the reply. "But to keep absolutely good milk we must start on the farm. The patron must be induced to cool his milk and to keep his cans covered to exclude the yeast. We have many good patrons in my syndicate who have provided themselves with cooling tanks, and willingly spend the labor to properly look after the milk. They are evidently as satisfied as they say they would not go back to the old method of caring for milk on any account."

"The patron, however, is not the only sinner. It is hard to get some makers to keep clean factories. One thing that we must take care of is the wooden whey tank. It is a source of many filthy and bad odors. At many factories we find that the whey is not taken away regularly, the tanks are leaky, and through this source comes most of my troubles as instructor. Much whey is carried away in the milk cans. The majority of my makers, however, are pasteurizing and this tends to minimize the carrying of the whey in the same cans as the milk."

District Dairy Meetings

District dairy meetings will be held in Eastern Ontario as follows: Victoria county, Bobaygon, Nov. 19; Peterborough, Lakefield, Nov. 20; Northumberland, Warkworth, Nov. 21; Hastings, S. Belleville, Nov. 22; Prince Edward, Picton, Nov. 23; Frontenac, Sydenham, Nov. 25; Lennox, Napanee, Nov. 26; Leeds, Westport, Nov. 27; Lanark, Lanark, Nov.

28; Dundas, N. Williamsburg, Dec. 3; Stormont, Finch, Dec. 4; Glengarry, Alexandria, Dec. 5; Prescott, Vankleek Hill, Dec. 6; Renfrew, Renfrew, Dec. 10; Carleton, Richmond, Dec. 11; Russell, Yars, Dec. 12; Grenville, Hockton, Dec. 13; Hastings, N., Queensboro, Dec. 17.

Young cheese makers considering the advisability of taking a course at the Dairy School this winter, should

write for the calendar of the Eastern Dairy School at Kingston, Ont., that has just come to hand. A special short course for experienced makers who wish to keep in touch with the latest ideas in dairying will be given from December 2nd to 20th, 1912; a regular long course, January 1st to March 21st, 1913; instructors' course, March 24th to 29th. The school operates as a creamery from April 1st.

Hatch Chicks at Your Factory

They will make you Bigger Profits

A VERY profitable side-line can be operated at your creamery or at your cheese factory through hatching eggs for patrons, by means of the Canadian-Candee Mammoth Incubator.

By having your hatching done at the factory you save the trouble and expense of hatching at home. There are no setting hens to bother with. You can have your eggs hatched when you want them hatched. You can get them hatched early, or any time in the year when chicks will grow and come onto the market early and make you most money.

With The Canadian-Candee Mammoth Incubator you can hatch chickens on a large scale at a surprisingly low cost per chick. You can have your chickens hatched at less than 1c each by means of The Canadian-Candee Mammoth Incubator.

The Canadian-Candee Mammoth Incubator is heated by a small hand-coal furnace. Its cost of operation is wonderfully small—less than 1c a thousand eggs capacity per day is all it costs for fuel on a 6,000-egg machine.

The Canadian-Candee Mammoth Incubator is so constructed as to be absolutely safe. There is no danger whatever of overheating once the regulations have been set.

The machine is divided into sections of 600 eggs. Each section of 600 egg capacity is divided into compartments, or trays, holding 75 eggs each. An extra tray furnished with the Canadian-Candee Mammoth Incubator enables one to turn each tray of 75 eggs in a moment of time. A few minutes a day only is required on the part of the operator running the Canadian-Candee Mammoth Incubator. Hence it is most practical for even a busy cheesemaker or butter-maker to operate.

The regulation on the Canadian-Candee Mammoth Incubator is perfected to a wonderful degree. There can be no overheating or cooking of the eggs with the Canadian-Candee. The air in the egg chambers is never super-heated and the result is chickens big and strong and as healthy as come from the best of hatching by the natural method, with hens.

This machine is a great profit maker wherever it is placed. It is widely used in the United States. Already quite a number of them have been placed in Canada with leading poultrymen. Creamery owners and several cheese factories have enquired about them.

F. C. ELFORD, who is well known to Canadian poultrymen through his connection with the Dominion Poultry Division some years ago, and until recently Professor of Poultry Husbandry at MacDonald College, Que., has already sold six large Canadian-Candee Mammoth Incubators to go to British Columbia. He has installed one at the Guelph Agricultural College. Several have been placed with leading Ontario poultrymen.

By writing Mr. F. C. Elford at our address given below, you will be furnished with full particulars of the Canadian-Candee Mammoth Incubator and what it will do for you.

The question of a Canadian-Candee Mammoth Incubator for your factory will in all probability be brought up at your annual meeting. You will want to know all about this machine before that date, so as to be able to discuss it intelligently and know whether or not you want one installed at your factory.

Write to-night and we will send you full particulars

THE CANADIAN INCUBATOR CO. 152 Bay St. TORONTO, ONT.

The business of custom hatching, and the "day-old-chick" business has grown by leaps and bounds during the past few years. The "day-old-chick" business is most profitable. Who would be bothered hatching chickens by the slow, unsafe and altogether unsatisfactory method as nature gave it to us—hatching by hens—when chicks can be hatched in great numbers at little trouble, and very little expense in the Canadian-Candee Mammoth way? The answer to this query is the reason why the Canadian-Candee Mammoth Incubator is coming to be so widely used and why it makes handsome profits for its owners. The hen has a monopoly of laying fertile eggs, and for this reason it is best to keep her laying.

In connection with the Canadian-Candee Mammoth Incubator a nursery brooder can be supplied. This brooder is heated without extra trouble or expense for fuel. When used with this nursery brooder in connection with the incubator, the chicks at once as hatched may promptly be removed to the brooder, and the egg compartments again left without any loss of time whatever. The nursery brooder takes care of the chicks till the customers come for them.

The Canadian-Candee Mammoth Incubator will pay you big dividends. It will pay for itself after operating one season. A 6,000-egg incubator, for instance, after operating five times will make 15c per cent of its cost price. Operated nine times in the season it makes 25c per cent; in other words you have paid for the machine when it is operated five times and you have 25c to the good. When operated nine times you pay for the machine and save besides \$540.