

SPRING CHEESEMAKING.

Another Professor Takes It In Hand and Speaks His Mind.

In cheesemaking, as in all other lines of dairying, in order to gain the best results cleanliness must be observed in every particular by patron and maker alike, the cheesemaker being careful to reject all tainted or sour milk, as first class goods can be made only from first class materials.

For early cheese heat the milk to 84 or 86 degrees F. Stir the milk gently while heating, for quick or rough stirring at this stage causes a loss of butter fat. The rennet test should then be made as soon as possible to ascertain the degree of ripeness. To make the test, to 8 ounces of milk at a temperature of 86 degrees add 1 dram of rennet (of known strength) and stir rapidly for 10 seconds. If coagulation takes place in from 18 to 20 seconds, the milk is sufficiently matured, and the rennet should be added at once. If a piece of match one-half inch long be dropped in the milk as the milk is started in motion around the glass, the instant coagulation takes place can be readily noted by the sudden stoppage of the piece of stick. It may be necessary to vary the test a few seconds to suit the conditions of different localities, but with judgment a few trials will enable the maker to tell just when the milk is matured sufficiently for setting.

Ripen the milk so that sufficient acid for dipping will develop in 2 1/2 hours after setting. When dipped, the curd should not show more than one-eighth inch acid by the hot iron test. Great care and watchfulness should be exercised at this stage, as the acid develops very rapidly.

Use sufficient rennet (from 3 to 5 ounces per 1,000 pounds of milk) to coagulate the milk fit for cutting in from 15 to 20 minutes. The curd is then cut by using first the horizontal knife and then the perpendicular one, cutting continuously until completed. Commence cutting early, taking plenty of time to do it properly.

Stir the curd gently with the hands for ten minutes before any steam is turned on and be sure that the curd is free from the sides of the vat before applying the steam. Rough handling at this stage means a loss both in quantity and quality, as a greater percentage of butter fat will be lost in the whey.

Heat the curd slowly to 98 degrees, taking from about 30 to 35 minutes to do so. After the heat is up to the desired point continue stirring for 15 or 20 minutes to insure uniform cooking. Draw off a portion of the whey early, stirring occasionally; then dip the curd with a small acid, from one-sixteenth to one-eighth inch, as shown by the hot iron test. Stir well in the sink to let the whey escape before allowing to mat. When the curd is matted firm enough to stand handling without breaking, cut into narrow strips, about 6 inches wide, and turn every 10 or 15 minutes or often enough to prevent the whey from gathering in pools on the curd. After they are turned once or twice these strips may be piled two deep. Keep the temperature at from 90 to 94 degrees until the curd is ready for milling. Mill early—as soon as the curd becomes flaky and shows three-quarters of an inch acid by the hot iron test.

Air well by stirring and salt the curd when it becomes mellow, feels like velvet and smells like newly made butter. Use some brand of pure dairy salt, salting at the rate of 1 1/2 to 2 pounds of salt per 1,000 pounds of milk. At the time of salting the temperature of the curd should be from 83 to 86 degrees, and when the salt is thoroughly dissolved put to press, having the temperature about 80 degrees.

Apply the pressure gently at first until the whey begins to run clear, then gradually increase the pressure. After the cheeses have been in the press 45 minutes or rather longer take them out, pare off all shoulders and bandage properly by pulling up the bandage neatly, leaving no wrinkles on the side and trimming the ends so as to leave about three-quarters of an inch of bandage on each end. Turn them in the hoops in the morning, allow them to remain in the press at least 20 hours and see that each cheese is finished perfectly before allowing it to be taken to the curing room. The curing room should be kept at an even temperature of from 65 to 70 degrees and should be well ventilated.

Note.—When quick curing cheese is not desired, use less rennet and more salt.—T. B. Miller, Guelph Dairy School Bulletin.

MESSAGE TO MEN.

Proving that True Heroism and True Philanthropy Still Exist.

If any man who is weak, nervous and debilitated, or who is suffering from any of the various troubles resulting from youthful folly, excesses or overwork, will take heart and write to me, I will send him confidentially and free of charge the plan pursued by which I was completely restored to perfect health and manhood, after years of suffering from Nervous Debility, Loss of Vigor and Organic Weakness.

I have nothing to sell, and therefore want no money, but as I know through my own experience how to sympathize with such sufferers, I am glad to be able to assist any fellow-being to a cure. I am well aware of the prevalence of quackery, for I myself was deceived and imposed upon until I nearly lost faith in mankind but I rejoice to say that I am now perfectly well and happy once more and am desirous therefore to make this certain means of cure known to all. If you will write to me you can rely upon being cured and the proud satisfaction of having been of great service to one in need will be sufficient reward for my trouble. Absolute secrecy assured. Send 5c silver to cover postage and address Mr. Geo. G. Strong, North Rockwood, Mich. 135 & w.



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\$100 Wheels, \$25 cash, and \$10 per month.
Crawford and Crescents, \$15 cash and \$6 per month.
Every Wheel warranted 12 months.

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A machine operator at once. Also, paint and vest makers wanted. None but first-class workers need apply.
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TO LET.—The southern half of the late Chief Justice Palmer's house on Queen Street, can be inspected at any time. Apply to Mrs. E. Palmer, or at office of H. James Palmer.

Dairy and Creamery.

The New York State Dairymen's association has had the good sense to refuse to ask the legislature to make an appropriation for the purpose of "stamping out tuberculosis," whereupon a reporter of the Philadelphia Ledger very truthfully remarks, "No appropriation, no tuberculosis." Exactly so. Many veterinarians and government officials have feathered their nests and made a reputation out of the tuberculosis scare. When they do not get well paid for their work, they will no longer find so much tuberculosis, which is well. Nine-tenths of this disease was pure scare and the desire to make either money or a sensation or both. The dairyman who ties his cow up in a stable the year round and gorges her will be sure in time to have a beautiful case of tuberculosis on his hands. The dairyman, on the contrary, who lets his cows out in the air and sunshine as often as possible, even in the winter, so that they may stretch their muscles and get some of the earth's electricity, who at the same time, while feeding the animals all they can digest comfortably, does not gorge them to excess, who keeps their stables perfectly clean and gives them only pure water to drink, is not going to have consumption break out among his cows, and you just mind that.

Ex-Governor Heard may have the satisfaction of knowing that thousands of practical farmers, live stock men and dairymen petitioned for his appointment as secretary of agriculture. How he would have made things hum up there in the dull official atmosphere of Washington!

Skim milk is worth 10 cents a hundred pounds as a fertilizer and 25 cents a hundred for feeding poultry and animals.

Remember what Major Alvord says: "A can of milk, box of cheese or tub of butter has a purchasing power today more nearly that of the good old times people so often refer to than has either a bushel of wheat, a barrel of flour, a carcass of beef or pork, a bale of cotton or a cask of tobacco."

Butter churned at a high temperature seems somehow to have its fat globules either burst or they are changed in some way, and they lose the natural butter color.

Dairy and Creamery.

There are 10,000 creameries and 25,000 cream separators in operation in the United States. The factory makes it possible for butter to be made as successfully in the south as in the north.

Skim milk is an excellent human food. It makes muscle. If the milkman can sell it for 2 cents a quart, that will be equal to \$1 per 100 pounds for it, and at such a price he will realize good profit. The progressive milkman might educate his customers gradually to a realization of the value of skim milk food.

Another way in which skim milk may be used up is to mix bread with it instead of with water. Milk bread—skim milk bread—is whiter, sweeter and more nourishing than bread made with water. A recent writer on this subject recommends that prizes be offered by all agricultural societies for the best samples of skim milk bread.

It has been ascertained by chemical analysis that the cheapest of all animal foods is skim milk.

On a scale of 100 points the prize butter at the Massachusetts Agricultural society ranged as follows: Creamery, 97 1/2; dairy, 97 1/4.

The standard for judging butter adopted by the Massachusetts Agricultural society is a very good one for others to follow. It is this: Flavor, 45; grain, 25; color, 15; salt, 10; packing, 5. The standard of flavor was that of June butter.

Auction Sale.

Of Valuable Farm Property in Ch'town Royalty.

The subscriber will sell by Public Auction on the premises, Mount Edward Road, on Wednesday, the 14th day of April, next, at the hour of 12 o'clock, noon, his valuable Farm, comprising about 80 acres, nearly all of which is cleared and in a high state of cultivation. Upon the premises there is a good farm house, three large barns, root house, etc. This property is situated within one mile of the city and is especially adapted either for Dairying, Market Gardening or Fruit Growing.

Easy terms of purchase will be given. Full particulars made known on application to the undersigned.

BRENTON F. LONGWORTH
Ch'town March 10-97—503y14, wky.

Mt Edgecombe Farm FOR SALE.

The subscriber offers for sale this valuable farm, containing about 66 acres, which are all cleared and in a high state of cultivation.

On the premises there is a fine dwelling house and six out buildings, suitable for all farming purposes.

This property is situated on Mt Edward Road, about 1 1/2 miles from the city, and 300 yds from St. Dunstan's College, and adapted for modern farming. For fuller particulars apply to

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BRANTFORD Red Bird

Chair with CENTRE HARDENED PINS—it does not wear or stretch. Improved Humbar pattern bottom bracket. Solid steel centre pedals with patent oilers.

Call and see them at the agency, where our bicycle expert will tell you all about them.

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Horace Haszard,
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