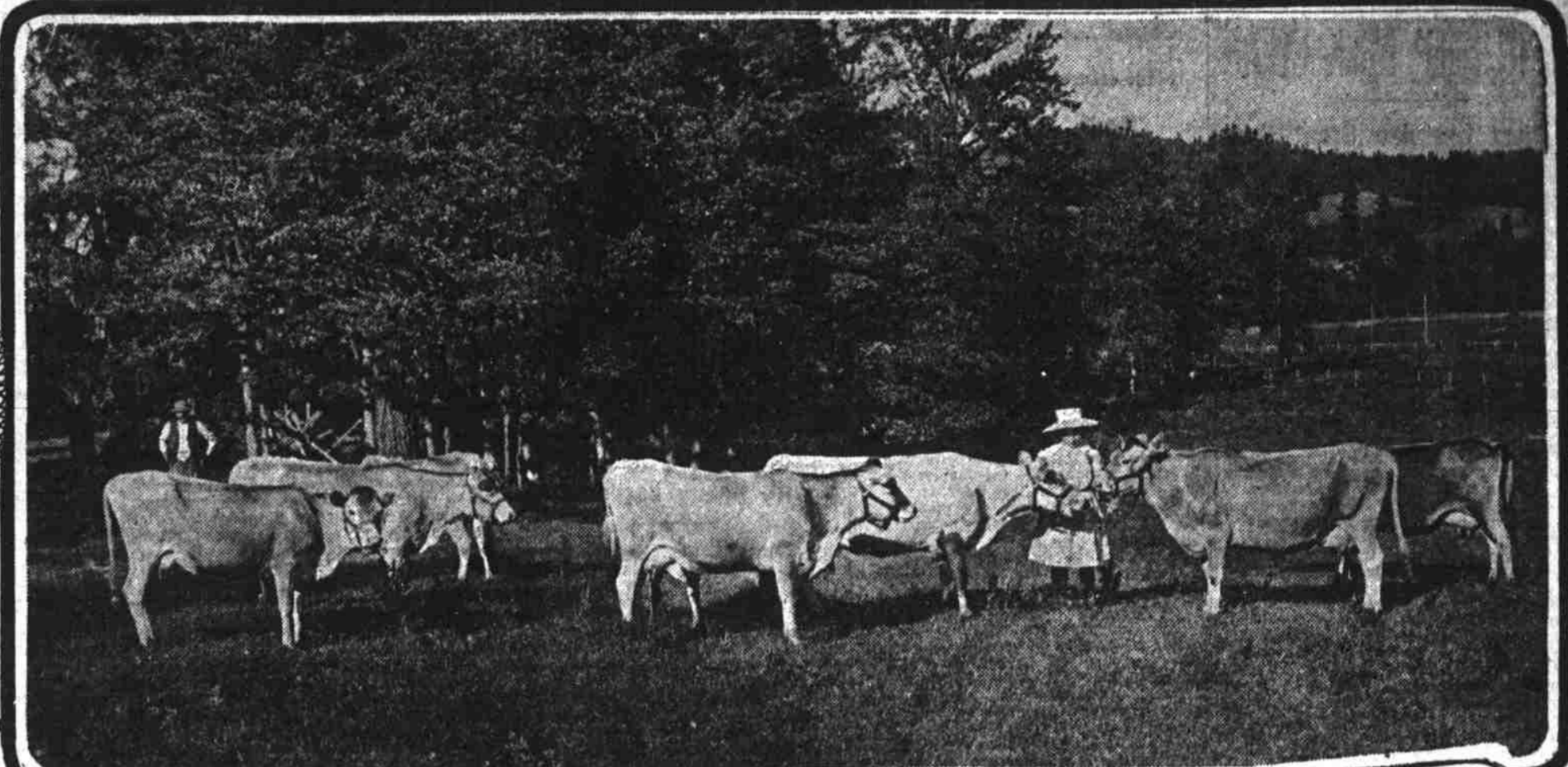


OREGON'S SUPPLY OF DAIRY PRODUCTS COMES FROM HEALTHY HERDS SUCH AS THESE



PHOTOS BY WELSTER

DAIRYING INDUSTRY IN OREGON IS GROWING; CONDITIONS ARE IDEAL

Number of Cows Show Large Increase in Year; Output Increases in Proportion.

By Hyman H. Cohen.

The dairying industry of Oregon and in fact the entire Pacific northwest is still in its high-chair days. While the infant is rather old, it has really just started to show a good growth. The number of dairy cows held has been gradually increasing from year to year, but not until about two years ago was any special attempt made to increase the herds in all Pacific northwest centers.

There are spots in Oregon that are considered ideal for dairying the year round. From the California line to the Columbia river and from the Pacific ocean to the Snake river and beyond, the dairying industry is receiving more attention than ever before.

During the confines of but a single year about 14,000 dairy cows were added to the holdings of Oregon farms. Idaho and Washington showed much the same increase, but instead of the demand slackening, there has been a noticeable increase in activity recently.

Years ago Oregon became famous as the home of the best full cream cheese in the country. Along the coast mountains and south of the Columbia river, it was found that a very superior quality of milk and cream was obtained and that better cheese could be manufactured than was found in any other section of the country. There was something peculiar in the flavor of the cream that added zest to the cheese. What it was, none were able to say. Some explained the matter by stating that it was the different sort of grass that grew so abundantly in the Tillamook country. Others asserted that it was the naturally mild climate in this state that allowed the cows to eat outdoors practically the entire year. All the year round the animals were healthy and breathing pure air instead of being confined in stuffy barns and fed on dry food.

The great growth in the alfalfa production of the Pacific northwest has been one of the big factors in advancing the dairy industry, although to a considerable extent the enormous prices that producers have received for their product has been the chief stimulant.

For years Oregon, Idaho, Washington and California have been compelled to purchase the bulk of their dairy product needs at points in the middle west which were not so favorably endowed with climate as the coast sections. It was a most unnatural condition. It was like water running uphill. The movement was an artificial one, but it has taken years for producers to realize that every day the imports continue, just that long were they losing dollars.

One of the best signs of the times and far the best evidence of the real growth of the dairy industry of Oregon is the superior quality animals now held on the farms, as well as the ones that are being brought forward.

It is safe to say that only a few short years ago the greater number of cows in Oregon were not paying their board bill. Few produced a sufficient amount of milk to pay for their keep, let alone paying interest on the first investment. All over the northwest there has been a general house-clearing in the dairy industry. The dromes have been sold off for beef and the importations from other sections have been the cream of the dairy herds of the country.

MAKING OF CHEESE AT HOME IS INEXPENSIVE AND SIMPLE OPERATION

Reasonable Care Required in Process for Which Necessary Utensils Are Available.

By Louisa A. Nash.

When a certain routine is followed, cheese-making at home is easy enough. The requisites are a tin boiler, that will stand inside the usual clothes boiler, a dairy thermometer, a chopper and chopping board, a couple of collanders, a home-made cheese press, a bottle of cheese coloring, rennet and cheesecloth.

Three milkings may be used in winter and two in summer. Care must be taken to cool the milk before adding it to the other. Place your double boiler on the back of the stove, the inner one resting on something (a couple of the Mason fruit jar covers answers very well), pour warm water in the outer boiler, and put the milk into the inner one, and bring it to 85 degrees.

To about seven gallons of milk add about half a teaspoonful of the coloring fluid, and the rennet according to the directions on the packet. At anything over 85 degrees the fat separates from the milk, stir in the dissolved rennet tablet.

When coagulation is sufficiently strong for the curd to retain its form, cut; do this at about half distances all across the curd. A long carving knife does it. Agitate the curd very gently, so as to retain the fat. When on touching the curd it breaks across the fingertips it is ready for increased heat.

Raise to 98 degrees at the rate (as far as possible) of two degrees every five minutes.

This will take somewhat over half an hour. Continue stirring gently till the curd becomes half its original size, and, when pressing two pieces together they do not stick.

Watch the Thermometer.

After it has settled dip out part of the whey, leaving enough to cover the curd. Then take out the curd and put it in the collanders. I always turned it twice, top to bottom, and left the collanders draining on the top of the boiler. Take care that it "cheddars," as it is called, at about 90 degrees, by sticking the thermometer into the curd from time to time, to verify the temperature.

At this stage I used to be able to go on with my usual dinner preparations.

After a while, cut the curd on the chopping board. Chop it crosswise into about the size of dice. Then stir in the salt—two ounces to the pound. The cheddaring continued while we dined. Cool off to 78 degrees, by spreading the curd loosely on the chopping board. All is now ready for the press.

Cut two disks, one and a half inches thick, from a round fir-pole, eight inches in diameter. Trim one a little smaller than the other. Take a coal oil can, cut off top and bottom. Flatten out the long strip of tin from the sides and, laying it on a board, fill it full of holes, using for this purpose a sharp pointed nail.

To make the cylinder of your press nail the perforated strip of tin around the larger wooden disk so that the latter forms the bottom of the cylinder. Do not close the round, but leave a loose edge, overlapping by about two inches. See that the smoother side of the tin is on the inside, as the cheese cloth around the cheese is in contact with that.

The lever of the press is made of a

piece of two by four stuff six feet long. The smaller of the two wooden disks is fixed to this lever at about one foot from the end by a piece of two by four stuff, 18 inches long, set at right angles, by means of a hinge that allows the plunger some freedom of motion. The lever is then fixed to the wall of the milk house at about two feet from the ground, and the plunger is adjusted so that the tin cylinder, when filled with the new cheese, stands on a platform below it and is reached by the pressure from the lever when the latter is set free to descend.

Have ready the cheesecloth that is to cover the cheese. This is made by cutting a round the size of the cheese—or in other words, the size of the wooden bottom of the press. Sew to this a piece of cloth eight inches high, seaming up the sides.

Buckle a strap around the tin cylinder at the middle. Arrange the cheese cloth cover inside the cylinder and fill it full of the curds, pressing the con-

There are 212,000 dairy cows in Oregon representing a value of \$15,900,000. The herds shown above graze in the green pastures of the Willamette valley and in Eastern Oregon.

Top, left to right—Pasture on a Linn county dairy farm; prize Jersey cattle near Cottage Grove.

Bottom, left to right—Cattle grazing on alfalfa on Eastern Oregon irrigated land near Hermiston; dairy farm near Newberg.

tents down with the hand. Lap the plunger. Release the lever, letting the cheesecloth over the top, then set the cheese have the full weight, evenly distributed. Sometimes a greater pressure is needed. This appears when a closer texture of the cheese is desired. Then end of the lever. Leave the cheese in the press for about 20 hours.

This is what an authority says about

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Telephone Main 4800

Portland, Oregon, Aug. 13, 1913.

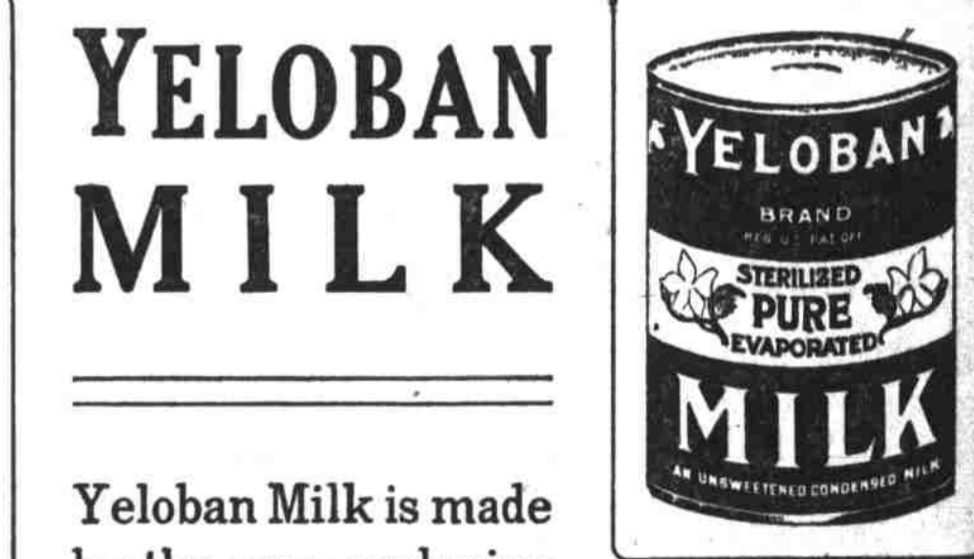
Messrs. Giebisoh & Joplin,
408 Rothchild Building, Portland, Oregon.

Gentlemen: The sample of condensed milk marked 796 B, has been tested with the following results:

Fat by Roese Gottlieb Method 7.61 Per cent.
Total Solids 25.25 per cent.
Solids plus fat 33.86 per cent.

The new Oregon Condensed Milk Law requires that the fat should not be under 7.8 per cent, and solids plus fat should not be under 32.3 per cent. Your solids are higher than the Oregon Law requires but the fat is slightly under. The product is first-class milk and has a good flavor.

Yours very truly,
J. D. Mickle
Oregon Dairy & Food Commissioner.
Per *A. S. Wells* Chemist.



YELOBAN MILK

Yeloban Milk is made by the new exclusive process, which makes the most perfect condensed milk produced. Selected herds browsing in the rich Willamette Valley furnish the raw product. Sterilization renders Yeloban free from all germs. It is the perfect condensed milk for infants and children.

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