

The Dairy.

Winter Dairying.

Amongst the numerous changes which must sooner or later take place in our agricultural affairs, that of winter dairying occupies a prominent place.

When speaking of farm economy, the greatest leakages are often lost sight of, and those of the easiest comprehension are listened to with the keenest attention. It requires no great mental effort to grasp the fact that butter at average summer prices, say 12½c. per pound, thus realizing about ¾c. per pound for the milk, is a losing speculation. The same milk delivered at the cheese factory would yield double the money, also saving the laborious process of butter-making. On the other hand, when good butter is made and reaches winter prices, say 25c. to 30c. per pound, then butter-making probably becomes the most profitable of all branches of farming.

There is a superstition abroad that butter at almost any reasonable price is profitable, because it does not carry off any of the soil fertility. This fallacy is spread by manure cranks, who, after a struggling effort, think they have succeeded in cramming a scientific idea into their brains. "Raise calves on the skim-milk," they exclaim, "in order to get more manure to keep up the fertility of your soil." If the fertility is not sold off the farm in the form of milk, it is sold in the form of stock, so where is the difference? The dairyman who sells the milk and doesn't raise the calves, loses no fertility in the form of stock. The intelligent farmer soliloquizes thus: "If there is profit in raising calves or steers for the butcher, I shall have money to purchase foods or fertilizers to keep up the fertility of my farm." Thus we see that stock-raising, in connection with butter-making, can only be defended when there is money in stock, and the fertility craze has nothing to do with the question. These people try to make farmers believe that they must raise stock at any expense, in order to keep up the fertility of the soil.

In addition to the summer months, there are two other seasons of the year when the price of butter is below the paying margin. In early spring, a month or two before the opening of the cheese factories, there is a glut of butter in our markets—also for a month or two after the closing of these factories. The consequence is that farmers must sell their butter at any sacrifice, and the loss must be made up mainly from the profits of the cheese factory, where farmers depend upon cheese as the main source of their revenue, thus adding to the cost of production of cheese. Even if the butter was not of that miserable quality which it usually is, there would still be a loss, for our home markets can easily be glutted, even with good butter.

There are various methods of overcoming these drawbacks. Raising the standard of our butter would only be a partial relief so long as our markets are so much restricted as they are at present. We must, first of all, establish our reputation abroad, and we cannot successfully do this with a limited supply of butter. We have advantages unsurpassed in the world for the manufacture of a first-class article, and all we lack is the enterprise. We cannot establish a reputation at home or abroad so long as the farm

dairy rests upon its present footing, all classes of butter being graded alike, so that there is no encouragement for the manufacture of a first-class article. We must either improve the farm dairy or depend upon the creamery. The former can be improved by the purchase of fresh butter from our farmers and establishing factories in different localities for grading and packing. The butter could be collected from the farms by local buyers, or the purchases could be made at the local markets for cash, each mess being paid for according to its quality. Such a system would be the best dairy school in Canada. Our creamery system can only be improved by adopting European methods. In districts where all the farmers keep a large number of cows, the best system would be a union of the cheese and butter factory under one roof, so that each farmer could decide for himself whether his milk should be converted into cheese or butter, his calculations being based, at different seasons of the year, upon the relative profits in butter and cheese under his own special conditions. Such a factory would, of course, run all the year round.

Nothing but a strong prejudice could induce farmers to continue our ruinous system of summer dairying, forcing their wives and daughters to toil their lives away at profitless work during the busiest months of the year, and then again driving the young folks from the farm in winter for want of something to do. Indeed, they are also too often driven away in summer on account of having too much to do. But these are evils which farmers in their individual capacity cannot remedy. Let the question be first discussed at local clubs, the agitation then being forced upon the attention of central clubs.

There is nothing really unpleasant about winter work in the dairy, providing the management is as it should be. Dirty, cold, disagreeable stables are a serious drawback to the pleasure and profit of the work. In suitable stables and milk cellars, the work is quite agreeable either for the boys or the girls; and the cleanliness with which the cows should be kept adds to the pleasure and profit of the business. A cow which calves in October or November will, with proper care, give more milk in a year than when she drops her calf in April or May, the milking season being prolonged on account of the drying off taking place on the rich June pastures when the season is most favorable for an abundant flow of milk, leaving the busy months of July, August, and September free for the performance of the more pressing work on the farm.

Probably one of the prolific causes of poor butter (says T. D. Curtis in Rural New Yorker) results from the common use of tobacco and other stimulants, which blunt the tastes of dairymen and render them incapable of enjoying or even perceiving the delicate and delicious aroma of fine butter. It also accounts for the use of poor, strongly-flavored salt, because it is cheap, the users asserting—probably honestly—that they can distinguish no difference between such salt and the finer brands. Dairymen with tastes thus blunted send poor butter to market, expecting to get top prices for it, and are ready to swear that the quality of their butter is as good as that of anybody's. They put on exhibition at fairs, to compete for premiums, stuff that no one with acute taste would think of eating. There is no way of accounting for such stupidity, except through the use of deadening stimulants, like tobacco, whiskey, beer, and, perhaps, highly seasoned foods. A dairyman should be a clean man, with all his natural tastes and sensibilities in a healthy and active condition.

Why I Left the Creamery Business.

BY M. MOYER.

From the repeated inquiries why I left the creamery business, I have reason to believe that my retirement, as one of its first promoters, more or less affects those who may have intended to go into the business, and that an explanation through the press will be doing justice to the industry as well as to myself. A good many of your readers know how ardently I advocated the importance of a change in our system of butter-making long before there was such a thing as a creamery in existence, and that I proved my sincerity by starting one of the first butter factories in the country, and the first one on the cream gathering system. Although I have left the business, I have as much faith in it as ever, and as long as the farmers do not realize the fact that if they want to make butter at all, the creamery is an indispensable necessity, so long are they not acting to their own best interests. If our country will ever gain a high reputation for its butter, it will have to get it through the creamery. During the time it takes a farmer to fill a keg of butter, the weather or pasture may change so that it is almost impossible to fill a keg with the same quality of butter from so many different churnings, and the poorest churning will decide the quality of the keg of butter.

Like all new enterprises, the creamery had its many difficulties. I foresaw the natural difficulties, and calculated to overcome them in several years of hard work, but I did not count on all the difficulties and obstacles which would be put in the way through all sorts of misleading and deceptive influences. The first difficulty was to get the farmers to treat their milk in such a way as to give us the cream in a fit condition to make a superior quality of butter. In order to do this a uniform system of setting the milk had to be adopted, and instead of getting the cream raised in open shallow pans, flavored with the delicacies of cellar and barn-yard perfumes, deep submerged setting, I found, by careful experimenting, to be the most suitable, and therefore recommended all my patrons to use what is known as the Cooley submerged cans. This required a sacrifice on the part of the farmers so great that comparatively a few would invest. The cost of the new apparatus did not seem to be such a trial as to part with the stock of favorite milk pans, in which there was so much money invested. The next difficulty was to enable the farmers, who wished to do so, to make a perfect skimming, so that cream only could be sold and yet no waste. By dipping off the cream from the milk, I found serious objections. Farmers during warm weather very often wanted to use some milk before it was ready to skim, and could not get at it without first taking off the cream, and by taking it off with the dipper more or less of the cream was lost in getting it mixed with the milk, or else some milk was taken with the cream. Any ordinary tap would cause suction, and cream would draw through before the milk was all out, and much cream was also lost in forgetting to shut the tap the moment the milk had all run out. After much time and experience the peculiar tap now in use on the Cooley can was found to answer the purpose, and the difficulty successfully overcome. Here it required a great deal of schooling to get them to understand how to work this tap properly. A glass was put in the upper part of the can, through which the cream is measured, and the tap is so constructed