

manner is many times offset by the damage to the forest cover, the small trees destroyed and the tramping, which firms the soil and gives grass a foothold. It is these things that work the destruction of the larger trees and have caused so many stag-headed trees—those dead in the tops, which are now common to most woodlots.

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Creamery Outlook for Season

Fred Dean, Creamery Instructor, Guelph.

Of the 40 creameries in the southern group in western Ontario from Toronto to Windsor, I have visited only about one-half of them this season to date. There are six or seven new creameries; two will make both cheese and butter. Lynn Valley and Wellesley Excelstor near Simcoe have turned from cheese to butter, put in a pasteurizing plant and are using individual cans. Elora, Bothwell, Wilkport, Brantford and another creamery at St. George, with the new cheese factory last year at Sheddin, completes the list of new ones to date. Sheddin will separate the milk, make dried casein from the skim milk and make butter or ship cream according to which will bring the highest price.

The creameries visited have been freshly painted or whitewashed on the inside; churns, pipes, etc., have been painted, and the surroundings cleaned up. Some new drains and septic tanks have been put in, and a great deal of general repairing has been done and some new equipment put in.

WILL USE SCALES.

Quite a number of the creameries are going to use the scales instead of the pipette, which will be quite an improvement. I believe that a number of makers will get as good results with the pipette as with the scales by adding a factor to the test over 30 per cent., but if all use the scales, it will do away with a lot of the high overrun that some of the makers have. Then those sending a rich cream will get their right share. It has been my experience that more errors have been made through inaccurate glassware than through using the pipette or not getting accurate samples from the drawer. We are pleased to note that a law has been passed prohibiting the use of all glassware that is not guaranteed to be accurate.

RESPONSIBILITY ON PATRONS.

Now that the manufacturers have gone to a lot of expense and work repairing and equipping their creameries so as to make them sanitary and qualified to receive "a certificate of registration," we hope that the patrons will take better care of their cream by keeping it in a vessel surrounded by cold water or ice, stirring it occasionally, washing the separator and utensils every time they are used and skimming a cream, testing between 25 and 35 per cent. butter fat.

More patrons should grow corn for the silo, and should sow a large acreage of alfalfa, which would make dairying more profitable and give a larger yield of milk a cow per year and also enable them to feed more cows per acre with less cost.

THE SALT TEST.

A new feature of the work with the creamery instructors this year will be the "salt test," which will enable the makers to know how much salt they will have in their finished product and the amount expelled while work-

ing the butter. The moisture content has been averaging about fourteen per cent.

The quality of the butter has been above the average. The quantity made is about one-third more than ordinary at this time of the year. The price of butter up to the middle of May was from eight to 10 cents a pound higher than last year for the latter part of April and fore part of May. Prospects look very bright for a good creamery season. If the patrons will send us a clean, sweet flavored cream, we are sure to get a good price for a clean flavored butter.

Importer Makes a Suggestion

Herbertson & Hamilton, Glasgow.

Canadian butter has been very little dealt in on our market the past two years, prices having been uniformly too dear in comparison with our own and other countries. The quality of the little that has come forward has been satisfactory, and we think there is no question but that there has been a steady improvement in this respect from year to year.

In our opinion, it would pay the farmers of Canada better to devote more attention to the demand for and less to cheese, as our home supplies of cheese have been increasing of late years, and New Zealand is steadily and considerably increasing her shipments to our market, so that the outlet for Canadian cheese is becoming more circumscribed.

Cool the Cream to 50 Degrees

If the cream is to be delivered sweet it must be cooled as soon as separated to a temperature in the neighborhood of fifty degrees. If may then, and not till then, be mixed with older cream. Every creamery patron should use ice for cooling cream. Many creamery patrons now store ice for household purposes, but do not use it for cooling cream as the creamery has not demanded an improved raw material. If the cream were all delivered sweet, the improvement in the quality of the butter would demand a premium in price that would well repay the patron for his extra time and labor.—F. Singleton, Creamery Instructor, Kingston, Ont.

Small Exports of Butter

We have no fault whatever to find with Canadian butter and cheese, except that the quantity now produced is much too small. Our Company's total imports of Canadian butter this past season were 250 boxes, as compared to 100,000 boxes or more in some seasons. Our imports of cheese are also a diminishing quantity; it is time for the Canadian farmers to wake up, as surely no other produce can pay them better than cheese and butter at present prices.—J. & J. Lonsdale & Co., Liverpool.

The subject of dairying has received a great deal of attention throughout the past winter at meetings of the Farmers' Clubs. I believe patrons would be more anxious to learn better methods of caring for milk since they have been encouraged to read more and are curious for more information. H. C. Duff, District Representative of the Department of Agriculture, Norway, Ont.

Six creameries use a skim milk culture, and one creamery a cream culture. Twenty-five creameries are using coolers. The average temperature of the storage in the Southern Group was 48 degrees, for the Northern Group 39.5 degrees, the average temperature for both groups was 43.7 degrees, ten creameries have very poor storage, and five creameries no storage. A few creameries still have poor drainage.—Frank Hens, Chief Dairy Instructor, London, Ont.



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