

Dairy.

Dairymen's Association.

The annual convention of the Dairymen's Association of Western Ontario was opened for the consideration of topics relating to the dairy interest, on the afternoon of Feb. 19th, at Ingersoll. The principal item of interest was a well-considered paper on Butter, by Prof. Bell, of Albert University, Belleville, which will be more fully noticed in another column.

In the evening the subject of beet-sugar was considered by E. A. Barnard, of Montreal. Mr. B. took a very hopeful view of the prospective advantages likely to arise from the introduction of beet-raising in this country both as a means of producing sugar and cattle-food. He stated that the results of analyses have shown that beets grown in Canada had been found to contain a larger per cent. of sugar than in France, where they were grown so largely and so profitably. The soil and climate of Canada are well adapted to the production of beets, and larger as well as richer crops can be grown here than in the sugar-producing countries of Europe. Recent improvements in manufacture and in the dessication of the roots have so reduced the heavy outlay formerly required as to place the means of erecting factories within the reach of men of moderate capital. As the removal of the sugar from the pulp affects but little the feeding value of the roots, there seems to be offered in the cultivation of beets a prolific and lasting source of revenue to our agricultural people, especially to dairymen, the exhausted pulp having proved to be an excellent milk-producing and healthful food for cows.

On invitation of the President, Mr. L. B. Arnold followed with some interesting remarks upon a new process of handling and preserving butter, and, as he urged, greatly improving and prolonging the delicious aroma of new-made butter. The process consists in gathering the butter in the churn in pellets or granules the size of grains of wheat or small shot, which is done by cooling the contents of the churn to 54 or 55°, by turning in cold water when the butter begins to come, and just before it would gather into a lump if its temperature were not reduced. Any expert can soon learn to gather butter in this way with a little practice. The butter is not to be worked at all. It is cleansed of buttermilk by washing in brine, by putting it into its granular form into a tub of cold brine and stirring it carefully, and repeating the washing till the buttermilk is all washed off and the brine be left clear. It is then left in the brine for an hour or so, and then put into sweet and clean packages, still in its granular form, and the packages filled with a saturated brine of pure salt and headed or sealed, as the case may be, to make them air-tight. There is no salt applied and all working is avoided so as to leave the butter in its pellet form to be covered with brine. Thus put away it will keep as well as canned fruit, and retain its flavor just as fresh as when it was first taken from the churn. In this condition it will bear transportation to distant markets or remain in a common cellar without alteration. When wanted for use it can be taken from the brine and seasoned to suit the consumer, and put in any shape desired.

After some discussion, adjourned.

At 9:30 a. m. of the 20th the convention was called to order by President Hopkins, and a paper by G. H. Beall containing some excellent remarks, mixed up with some foul scandal, was read by W. A. Hazzard, of New York City.

Rev. W. F. Clark took exception to the scandalous imputations upon scientific men laboring in

the dairy interest; that, instead of doing harm, such men had done unspeakable good.

Prof. Arnold, of Rochester, being called on, said that it was only a burst of vengeance originating in thwarted aspirations connected with the election of officers for the International Dairy Fair Association. It was an attempt to execute threatened mischief, but would probably harm no one so much as the author.

A committee appointed to consider the address decided to expunge the offensive language from the records.

The next paper was read by Prof. Arnold on "Cheese and Cheese-making." His paper opened with an explanation of the difficulties and disagreements in regard to what cheese was best and most desirable to manufacture. Cheese, he said, had two values—one as food, and another as a luxury. Its food value depends upon its digestibility, which he showed depended largely upon the treatment in manufacturing. He showed, by reference to experiments, that cheese made upon the Cheddar plan, by drawing the whey while sweet and refining the curd in the vat or sink by keeping it warm and out of the contact of whey as much as possible, and avoiding the use of sour whey in every way it can be done—the cheese was much more digestible, palatable and durable, than when treated with acid and allowed to lie in the whey till the latter became sour. The more acid involved in the manufacture, the more indigestible the cheese, and the less valuable for food.

The value of cheese as a luxury depends upon the flavor, which should be the flavor characteristic of new cheese. The flavor of cheese, Mr. A. said, was all due to its fatty matters, which underwent change in the process of curing. They were as much affected by manufacture as the cheese matter, and were best in the Cheddar process, and depreciated by the use of acid.

At the close of the discussion, on motion of J. L. Grant, a committee of 12 on weekly markets was appointed.

In the evening a paper was read by X. A. Willard on the outlook of the dairy, in which he reviewed the source of supply and demand for the British market. He considered the demand more than supplied, and that none but fine goods, either of butter or cheese, could be sold for remunerative prices. He urged more care in manufacturing, and since American cheese made on the acid plan had a good reputation in England, he advised making acid cheese for that market, and to let them take care of their own digestion. Mr. W. urged very strongly that dairymen do everything they can to promote the consumption of cheese by our own people. That if the people of Canada and the States could be induced to use as much cheese per capita as the English, it would save them the necessity of looking after a foreign market.

Mr. Ballantyne took issue with Mr. Willard in regard to the English preference for acid cheese. He was well acquainted with the requirements of the market, and their preference was for cheese made on the Cheddar plan.

Mr. W. explained that he did not mean acid cheese, but only cheese made on the acid plan.

Quite a little discussion grew out of a different meaning applied to the same or similar terms used by the different speakers, which was finally reconciled by explanations, and all agreed that the practice of drawing the whey early and ripening the curd in the vat without the presence of whey, as recommended by Prof. Arnold, was the best method, whether it was called sweet curd, acid process or Cheddar plan.

The evening was occupied by W. F. Clark, of Guelph, in an entertaining discourse on dairying

in its connection with general farming. He favored mixed instead of special farming, and that dairying should only form a branch of the farming operations, and not its only or chief business—a proposition which would probably have been controverted had the audience been made up of dairymen instead of cheese makers. He urged better farming and more of it; more fertilizing by saving and making manure, and by the use of clover. He considered clover one of the farmer's best friends, as it gives him food and fertility at the same time. He closed with the exhibition of some amusing cartoons, representing Farmer Shiftless and Farmer Thrifty, illustrating their stock and premises.

The remainder of the evening was spent in answering questions from the question box, which were mainly directed to Messrs. Arnold and Ballantyne, who promptly returned satisfactory answers.

It was moved by Mr. Losee, seconded by Mr. Morton, "That one of the most efficient means of promoting the improvement of the quality of cheese would be the employment of some competent person to visit the factories and deliver lectures at certain places during the season of manufacturing, and would therefore strongly recommend to the directors of this Association the employment of some person for such purpose, and would respectfully suggest the name of Professor Arnold as one eminently qualified for the performance of such duties."

After some remarks favoring the resolution by Messrs. Losee, Chadwick, Clark, Bell and Caswell, it was unanimously adopted by a rising vote, and the meeting adjourned till next morning.

Thursday a. m.—At the appointed hour the few who assembled were called to order, and after sometime spent in executive business, the remainder of the morning was spent in discussing the report of the committee on weekly sales, which resulted in the recommendation of collecting cheese in depots at the principal places (Stratford, London, Ingersoll and Woodstock), to be kept for inspection and weekly sales. Nothing of special interest was transacted in the afternoon. After some formal business a final adjournment was moved.

In pursuance of the resolution of Mr. Losee in relation to employing some competent person to visit factories the coming season, we learn that the Association has completed arrangements with Prof. Arnold to spend the entire season in visiting factories and giving lectures upon occasions, excepting during the month of June, his previous engagements in the States requiring this exception.

We believe Mr. Arnold would do more good in one summer in traveling from dairy to dairy, than the expenditure of ten times the amount of money in other ways.

Oleomargarine.

The total number of oleomargarine factories that were started in the United States and Canada were sixteen. Of these thirteen have been closed and the others are, it is said, running at a loss. This failure is attributed to the low price of genuine butter. The makers of butter have it in their power to keep the spurious stuff out of the market by making better butter than that too often offered for sale in the market. With the really good product of the dairy oleomargarine manufacturers may attempt competition in vain.

QUALITY OF AMERICAN CHEESE.—A high American authority says: "The mark of solidity in the make of our cheese is one of the errors we have committed this year. The complaints of porosity, large and numerous holes, big eyes, etc., even in the best season, are more frequent than ever."