

CREAMERY BUTTER.

A LETTER FROM A. A. AYER, ESQ., OF MONTREAL, READ
BEFORE THE DAIRYMEN'S ASSOCIATION OF WESTERN
ONTARIO, AT LONDON, FEB. 18TH, 1880.

Montreal. Feb. 12, 1880.

DEAR SIR,—In case I am not with you next week, I beg to give you the following on creamery butter, and if you will be good enough to read the same, it may introduce a discussion on this subject: The want of proper facilities for the making and packing of butter in the Province of Ontario necessitates a change from the old system if the best results are to be obtained in butter-making. The more I see of the different systems for making butter—the different pans, different churns and different churning apparatus—the more I am convinced that the bottom principle of butter-making is even temperature all the way through. My own impression is that a temperature for the milk, the cream, the churning and the butter never below fifty degrees, and never above sixty, is the most practicable, and will, all circumstances considered, in the largest number of cases bring the best results. Where a dairy can have a cool, dry place for keeping the cream, a cool place for churning, and a cool place for keeping the butter, I see no reason why the dairy should not make equally as good butter as the creamery, but in many cases this is costly,

cold water is not handy, the using of ice requires more time, pains and careful watching than the dairyman can afford, and further, a good many of the neighbors are laboring under the same difficulties, and in such a case a creamery is highly desirable. The net results in cash to the farmer for each gallon of milk sent to the creamery do not vary much from the results obtained from cheese factories—some seasons the results are better, and some not quite as good. On the line of the Grand Trunk, and especially at points north of this line, cold springs are easily obtained, and creameries could be easily and profitably run. As to the different systems used, whether the deep setting or the shallow; as to the kind of building required and the general conducting of a creamery, the best plan for any one deciding to start one is to visit some of the creameries already established. So far I have used the word creameries—strictly speaking I understand this applies to a place where butter and cheese are both made, and a butter factory to a building where only butter is made. However, the word is used indiscriminately. I only recommend the making of butter alone, although, in some cases, the making