

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 your letters to the Creamery Department.

Grade All Cream

There has been a good deal written during the past winter on the grading of cream. Our butter will never have that uniformity and quality, which is desirable, until creameries agree to accept only a certain standard of cream; that is, cream having a certain percentage of fat, a clean flavor, and as nearly sweet, as possible.

Under present conditions and especially where there are three or four factories within a radius of 10 or 12 miles, it is very difficult to get a good quality of cream. The competition is so keen, that creamery owners will accept almost anything that the farmer has to offer in the shape of cream.

I think, however, that butter-makers can improve the quality of cream by going among their patrons, interviewing them personally and explaining why they should supply a good, rich, clean flavored cream. If this were done, in nine cases out of ten, the quality of cream delivered at our creameries would be much improved. Most farmers are willing to learn if they are talked to in the right way, and shown that by supplying a better quality of cream they will receive a higher price for their butter.

F. A. Keyes.

Huron Co., Ont.

Dairy School, O. A. College 1908

The regular Dairy School long course opened January 2nd, and closed March 26th, 1908. During this time fifty-two students registered, of whom thirty-five wrote on the final examination. Of these thirty-five, thirty-one succeeded in passing the final tests at the close of the term.

Two quite radical changes in the course were carried out during the past session. During the month of January each alternate day was devoted by the class to laboratory work in the Bacteriological laboratory, and each alternate day to practical work in the Dairy. During February, alternate days were spent by the Class

in the Chemical laboratory. By following this plan, about double the amount of time which was spent in previous years was devoted to dairy bacteriology and dairy chemistry. The good results from this method were seen in the good showing of the Class in these technical subjects and reflects credit upon the excellent work done by Professors Edwards and Harcourt and by their assistants, Messrs. Barlow and Fulmer. The Class was greatly benefited by their instruction in these two subjects which have been considered more or less in the nature of "bugbears" by former classes. Half the time during March was devoted to practical instruction in handling, boilers and engines, piping, soldering, etc., under the direction of Mr. G. O. Travis, Tillsonburg.

The second departure from methods followed in former years was in having the examination distributed throughout the third month instead of at the end of the term. This proved to be a wise step as it gave students an opportunity to prepare properly for the final tests, and was less strain upon men not accustomed to writing on examinations.

LONG COURSE DAIRY CLASS

The General Proficiency lists for the long course dairy class is as follows:

R. Macdonald, Verschoyle, Ont.; W. J. Clark, Harrison, Ont.; D. Gunning, Owen Sound, Ont.; C. E. Bingleman, Villa Nova, Ont.; H. C. Bingleman, Rochford, Ont.; F. R. Heffer, Exeter, Ont.; A. McLaren, Guelph, Ont.; M. W. Goodby, Langton, Ont.; I. C. Goodhand, Corbett, Ont.; A. A. Miller, Jarvis, Ont.; E. N. Gilliat, Guelph, Ont.; D. M. Oliver, Toronto, Ont.; J. L. Brown, Oxford Centre, Ont.; N. Iwata, Heidelberg, Ont.; C. C. Curtis, Addison, Ont.; W. R. Paynes, Stazabro, Ont.; W. B. Thompson, Hickson, Ont.; Jas. L. Easton, Hagersville, Ont.; H. Lockyer, New Durham, Ont.; B. Boninger, Riversdale, Ont.; *Thos. Neefe, Condorsport, Pa., U.S.A.

(*Failed in Cheesemaking and Bacteriology.)

SPECIALISTS IN BUTTERMAKING

The proficiency list for specialists in buttermaking is as follows: J. Truman, Kirkfield, Ont.; Ed. May, Heidelberg, Ont.; *R. Keller, Winthrop, Ont.; *W. E. Inglis, Olds, Alta.; ***H. Spry, Guelph, Ont.

(*Failed in Bacteriology; **failed in Bacteriology and Chemistry; ***failed in Bacteriology and Boilers and Engines.)

FARM DAIRY CLASS

The Farm Dairy Class ranked as follows: J. Iwanami, Bronte, Ont.; L. Stewart, Peterborough, Ont.; W. Singleton, Guelph, Ont.; Miss Evelyn Ellis, Toronto, Ont.; F. Finlay, Bluevale, Ont.; C. F. Everest, Guelph, Ont.; R. Harris, Rockwood, Ont.; G. B. Chase, North Adams, Mass., U.S.A.; V. Oxley, Thornhill, Ont.

SHORT COURSES

Two short courses opened on March

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1908, and continued for one week. One of these courses was the regular one given each year to the Summer Instructors before commencing their season's work. It is largely a laboratory course along with lectures and discussions. The chief lectures this year were given by Dr. J. H. Reed, of the regular College Staff, on common diseases of dairy cows and on the question of Tuberculosis. There are nine instructors for Western Ontario employed in summer, visiting the creameries and cheeseeries of the Province, whose duties are to assist in improving the quality of butter and cheese made in factories, to visit farms and give advice in caring for milk, cream, etc., also to see that proper sanitary conditions are maintained on the farm, in, and around the factories.

A special course of instruction in testing milk and cream was conducted at the same time as for the instructors. Fourteen cheese and butter-makers from various parts of the Province availed themselves of the opportunity to attend lectures and get practical help on testing problems. Some eight or ten students who had taken the regular long course, remained over for the short courses, making a total of about 80 in attendance during the long and short courses in Dairying during the winter. The forenoon of Thursday, April 2nd, was devoted to the judging of experimental lots of cheese and butter made during the term. Mr. Gray, of Thos. Ballantyne & Son, Stratford, and Mr. Frank Hens, London, Chief Dairy Instructor, ably assisted in this work. On the whole the term has been one of the most successful in years.

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