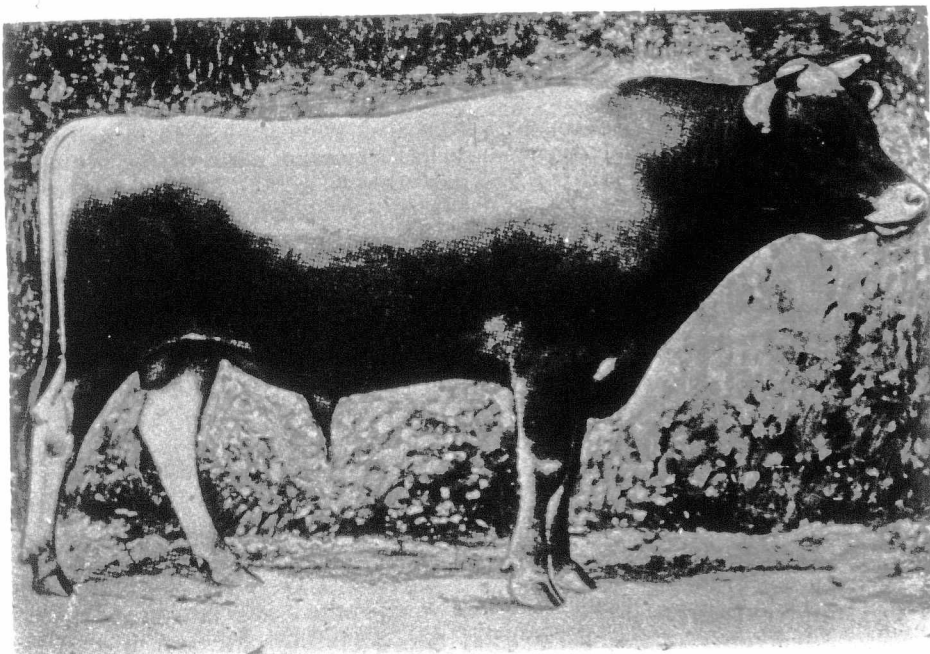




GOLDEN LAD, P. 1242, H. C. J. H. B.

The great improver of latter-day Jerseys on the Island and in England.
OWNED AT TIME OF DEATH BY MR. R. J. POPE, BERESFORD MANOR, PLUMPTON, SUSSEX.

The Care of Milk for Buttermaking.

To the Editor "Farmer's Advocate":

After milking, take the milk as soon as possible to a milk-house that is well ventilated and surrounded with pure air; here place your cans, pails or other vessels holding the milk, in a tank of good cold spring water and stir while cooling. If you have plenty of water, have your milk-house arranged so as to run this water off and refill occasionally. Cool the milk to a temperature of 55 or 60 as soon as possible, but under no consideration leave it any time after milking before doing so; cool immediately and drive off the animal heat. After you have the milk cool, place a cloth over the cans to keep out any dust or dirt that occasionally blows around in summer; a double piece of good cheese cotton is the best thing for this.

A word about the milk-house. It must be well ventilated. See that a good draft of pure fresh air is in circulation while cooling the milk to help drift away the gases, or they will likely stop around the walls of the house and cause trouble if not closely looked after. You know milk when drawn from the cow contains a certain amount of dissolved gases. These gases contain what is called animal odor, easily removed from the milk by exposure to the air while cooling, so see that your milk-house has lots of pure, fresh air. The cover you place over your cans to keep out the dust or dirt should be kept clean. Pails, strainers, and everything in connection with the milk-house and milking should be thoroughly clean. Washing cans and pails, etc., with one pail of lukewarm water is not the thing, and must be stopped if we are going to succeed in having good milk producers. First rinse them thoroughly in lukewarm water; second, wash them thoroughly with a good sal soda water as hot as possible, using only a brush for the purpose; third, thoroughly rinse with hot water and expose to the bright sunlight for several hours.

To have this milk delivered at the factory in prime condition, first when the milk-drawer comes along, if he take a thermometer and try the temperature it will be about 60 F., and look clean and sweet. Do not own a can that has a rust mark on it. If you do, see that it is used as a slop can, but in no case send it to a factory, for if you have a maker that knows his business, he will reject milk coming in such a can. Farmers and dairymen, this matter of good milk supply is laid at your door. If you have not the right man in charge of your factory, discharge him for one that is known to do the work. Milk for the creamery should be in such condition when it arrives at the creamery that a sample can be tested with the Babcock tester to allow the farmer his proper allowance. If his milk has not been aired and cooled (at the same time stirred, too) below the surrounding atmosphere, the cream will become tough and will not mix in with the milk and you will blame the buttermaker for not giving you the right tests. With milk aired, cooled and stirred immediately after milking, there will be comparatively little tendency afterwards for the cream to separate from the milk. If you are a farmer known to supply good, pure sweet milk, and your neighbor is not, see that something can be done to help him along. Have a maker that can show each farmer where he can improve on the quality of the milk supplied. I have found it a good plan to observe the different kinds of milk and write to each farmer as often as possible or go and see them, and in this way the farmer will soon appreciate the interest taken and will take better care of his milk and more interest in the factory and maker.

ROBT. IRELAND,

Kingston Dairy School. Ins. in Buttermak'g.

Creameries: Co-operative or Proprietary.

In answer to the question, "Which is the most profitable—proprietary or co-operative ownership of creameries?" the New York Produce Review gives the following answer:

"Co-operation to be successful in any line must be co-operation in the true spirit.

"We presume the questioner means which is the most profitable to the milk producers, and in that case it depends so much on the conditions, there can be no doubt that wherever the milk producers have learned to co-operate in the true co-operative spirit, that system will be the most profitable to them.

"There is always human nature to be considered, and it is natural that when a milk producer sells to an individual creamery he is apt to forget that even then he co-operates and to be short-sighted in his reasoning.

"He will often say to himself, 'What do I care whether my milk is clean or not as long as it is received at the weigh-can. The creamery-man won't pay me any more.'

"Whereas, if he delivers to his own co-operative creamery, he will, as a rule, have a feeling of responsibility to his own pocketbook and to his neighbors', and, if he forgets the latter, they will be likely to remind him.

"This is in reality the main reason why co-operative creameries should be more profitable.

"The fact that the extra profit necessary to the individual owner, on account of the risk incurred in building a creamery, which is at the mercy of the milk producers, comes next, and last, as well as least, is the reduction in expenses by the farmer manager putting in \$1,200 worth of time, energy and ability for from \$50 to \$300, as well as cheap hauling, cutting ice, etc.

"It is a matter of education, and if the farmers have not attained it; if they are jealous of each other, instead of trusting the man among them whom they have chosen as manager; or if (but this is doubtful) there should not be a man among them with sufficient business capacity, then it will be better for them to sell their milk to an individual creameryman.

"If we ask the farmers of Denmark, New Zealand, or of Minnesota, the answer will be co-operation, but in many States it seems as if the farmers do not trust themselves; at any rate, they will say that co-operation is a failure!"

Sowing Mangels and Sugar Beets.

We have taken the "Farmer's Advocate" ever since I can remember, and I have received more

benefit and help from it than from any other paper we have ever taken along the same lines. I would like an answer to the following questions in your next issue, if convenient. Which is the best way to sow sugar beets and mangels, on the flat or in raised drills? Can the seed be sown with an ordinary grain seed drill, and will it sow as even as a regular root drill?

J. M. B.

Middlesex Co., Ont.

Ans.—If grown for stock food, it is generally considered preferable to sow on raised drills or ridges, 30 or 32 inches apart. Sow with a root drill, and flatten the ridges with a roller after sowing. Sugar beets, if grown for sale for sugar production, must be sown on the flat, and not more than 21 inches apart. The seed of either can be successfully sown with the grain drill and quite as regularly as with the root drill. We have

seen excellent crops of mangels that were thus sown on the flat. The only objection is that they are not so conveniently kept clean of weeds. It is said to be a good plan to pound the seed in a sack before sowing, to break off the rough shell, which makes the seed work out more freely.

In Defense of the Cream-Gathered System.

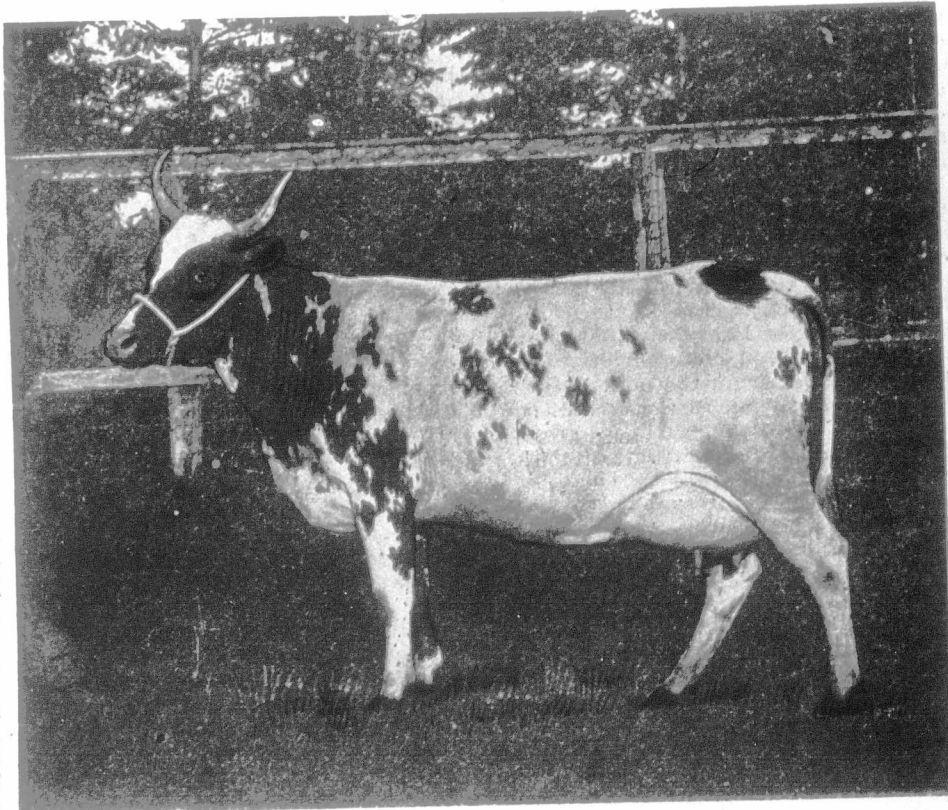
To the Editor "Farmer's Advocate":

Sir,—In your last issue appears an article from the pen of Mr. I. W. Steinhoff, in which he very strongly denounces the cream-gathered system of buttermaking, and to which I wish to refer briefly. Mr. Steinhoff's article, if not fully discussed, would not only jeopardize the interests of the cream-gathered creameries now being organized, but would also seriously affect the welfare of those already established and that have been doing a profitable business for both the farmers and the manufacturers for many years. It would increase the difficulties with which the makers have to contend, as it would lead the farmers to believe that it is impossible to make a good quality of butter on that system, and that the system is detrimental to the butter industry. It would increase the tendency, which, unfortunately, is too prevalent, of being more careless in caring for their cream. Mr. Steinhoff's article refers to the fact that a large number of the cheese factories in the northern district are either lying idle or have been changed to cream-gathered creameries. There must have been a cause for these factories closing down which once did a profitable business, and this cause was no doubt a lack of patronage or sufficient milk, the farmers going in largely for stock-raising, and the quality of the stock being apparently of more importance to them than the quality or quantity of butter produced. It is undoubtedly true that the oldest and most successful creameries we have in Ontario are operated on the cream-gathered system. We must also consider the fact that where these creameries are being operated it would be impossible to operate a separator creamery or cheese factory with anything like the same degree of success where the farmers keep a small number of cows and a sufficient quantity of milk could not be obtained within a reasonable distance from the creamery.

Mr. Steinhoff considers the question from the buyer's standpoint, and does not consider that even if the farmers had to accept one cent per pound less for their butter than on the separator system (which should not be necessary), they would still be getting more money for their milk on account of the difference in the cost of manufacturing the butter, which is from two to three cents per pound less, and the skim milk being in very much better condition for feeding.

To make a creamery successful, the returns must be satisfactory to the farmer, and the success and extension of the cream-gathered system is sufficient proof of its popularity and stability, whereas the decline and gradual extinction of the separator system, not only in Ontario, but also in the Western Provinces and in the United States, or in any district or country where the farmers do not make a speciality of producing large quantities of milk, is proof that it has not been as profitable as we had hoped it would be.

It, unfortunately, is true that the greater portion of cream-gathered butter at the present time does not give satisfaction on the British market,



LADY BUTE OF MID-ASCOT —9185—

Imported Ayrshire cow. (See Gossip, page 319.)
OWNED BY MR. J. N. GREENSHIELDS, ISALEIGH GRANGE, DANVILLE, QUE.