

Creamery Department

Butter makers are invited to send questions on matters relating to butter making and to suggest changes for discussion. Address: Bureau to Creamery Department.

To Get Patrons Interested

John Bryson, Ontario Co., Ont.
I noticed in Farm and Dairy of June 13 that dairymen out in Saskatchewan have adopted cream grading, and that in the future the farmer who won't take care of his cream will have himself to pay for his carelessness. He will not be able to sponge on his careful neighbor, as he now does in Ontario.

What is the matter with Ontario dairymen anyway? I suggested to our creamery man years ago that "pay by grade" would be the proper system. He immediately began to talk about too much book-keeping, too much trouble in grading, and telling patrons, etc., etc. I have discussed it with other creamery patrons like myself, and I found few objections from the ones who understood the system. It means, sense, to me, that it is up to our creamery men to do a little educational work along this line and then we would soon get the system that they are adopting in Saskatchewan.

Is our system fair? It looks to me like a premium on carelessness. Here is one patron who separates the milk in the stable and lets his cream stand exposed to all kinds of bad odors until he finishes his chore. It is then taken into the house and set in the cellar exposed to moulds and the odor of decaying vegetables. His neighbor may separate in a cleanly dairy house, cool the milk in ice tanks and deliver it in the very best of condition. And when pay day comes they both get the same price per pound of butter fat. Is it fair?

Brand It

G. G. Publow, Chief Dairy Instr.,

It is possible to make reasonably good whey butter, but my experience is that it is not good keeping butter. It is worth more the day it is made than at any other time. It is only fair to the creamery man that it should be branded as whey butter. There is no kick against making it, but it should be sold for what it is worth. Let the people know what they are getting.

The unfortunate part of this work is that many men are making whey butter have had no previous experience in making butter. There is also an attempt being made to make cheese and butter with the same help. Both lines are neglected. At least two-thirds of the men who were making whey butter this year had their cheese or butter under fire.

If the making of whey butter is to be continued the creamery business must be protected. Creamery men are justified in asking that whey butter be branded as whey butter.

Uniformity in Dairy Production

J. R. Hutcheon, Thunder Bay Dist., Ont.

The reason why Canadian butter does not receive the same price on the English market as the Danish is that the latter is of uniform quality while ours is not. Dealers purchasing supplies from Denmark know exactly what they will get as the butter of that whole country is of practically the same quality. Shipments of butter from Canada on the other hand cannot be depended upon.

GOVERNMENT EXPERT

Chooses SHARPLES Tubular Cream Separators for His Three Farms



Like other shrewd farmers, Mr. Anson Groh, widely known agricultural lecturer employed by the Government, knows the money to be made in dairying. He has succeeded because he knows profit is of far greater importance than first cost. Mr. Groh is seen sitting in this picture, with his family and assistants, before his country home. Like others making most money from dairying, Mr. Groh selected the Tubular in preference to all others because the Dairy Tubular contains no disks or other contraptions, has twice the skimming force of other separators, skims faster and twice as clean, and pays a profit no other can pay. Mr. Groh says:

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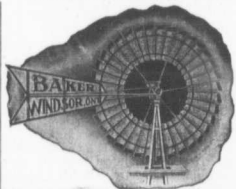
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WANTED Experienced man to assist in cheese factory. Apply Peter Callan Woodstock, Ont.