

least the equivalent of the wages he could earn in the city, and the scarcity of farm labor will be ended. But the farmer declares he cannot afford to pay such a rate. This leads back to the contention that the farmer who cannot employ his labor profitably does not know how to farm intelligently.

It is, however, also objected by many excellent farmers, that good men always go farming on their own account. The answer to this is that a practically inexhaustible supply of men is to be had from Scotland and Ireland, men who doubtless would go farming on their own account after a year or two's experience, but a succession of whom would supply all the labor required in Ontario.

For the proper and profitable utilization of his farm labor the farmer, if unskilful, must look for instruction to the government college, the institutes and other means of training. Mixed farming, intensive culture, fruit and other departments of modern farm activity, must be adopted if men are to be kept busy at all seasons, and their labor exploited to the greatest advantage.

## Creamery Department

Butter Makers are invited to send contributions to the department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

## Whey Butter Manufacture

"Within two years, I venture to say that we shall see every cheese factory of any importance making whey butter." Such was the statement of Mr. R. J. Littlejohn, one of the travelling representatives of D. Derbyshire & Co., Brockville, Ont., who recently called at the office of Farm and Dairy. "From the way that the whey butter business has gone ahead in Eastern Ontario during the last year, I can see no reason why this prediction shall not be realized," continued Mr. Littlejohn. "Last year there were only two plants in Gananoque, west section, that were manufacturing whey butter. This year 10 or 11 whey butter plants are in operation. These outfits have been installed at a cost varying from \$650 to \$1,000, depending upon the output put in, the location of the factory and so forth. The outfit necessary consists of a 4,000 lb. separator, a receiving vat for whey, a refrigerator, churn and butter worker, and such utensils as the buttermaker may choose to install.

### WHEY BUTTER AS GOOD AS ANY

"Whey butter is as good as any when properly made. Many have yet to learn how to make it. Some do not cool it down. It should be kept at a temperature of 48 to 50 degrees and churned at that low temperature. Many churn at 60 degrees which is a mistake. Twenty per cent. of pure cream should be added to the whey culture. This will take away that strong taste sometimes found on whey butter. The average maker uses either too much or too little salt.

"I could suggest from one to one and one quarter ounces. Some use one and three quarter ounces to the pound, which is altogether too much. There is no discount on whey butter that has been properly made. It is sold on the Gananoque and Kingston markets as the best creamery butter. Many do not know the difference.

IN THE KINGSTON DISTRICT  
"The Kingston district is going in very strongly for whey butter. We have installed four plants in that

district within the last two weeks. The factories in the Gananoque district are turning out very fine whey butter. Local grocers who handle it inform me that it is as fine as the finest creamery."

Asked as to why the whey butter business did not go ahead in Western Ontario, Mr. Littlejohn replied: "They have not been educated to it yet. They do not know the loss that they are sustaining by not regaining the fat from the whey. It was not long ago that I thought the business was no good and that it would never amount to anything, but I have been forced to change my opinions. So it will be with the factories in Western Ontario. They will come to manufacture whey butter when they learn to appreciate its value. Many think that it will spoil the market for good butter. I fail to see how that can happen provided whey butter of a first quality is turned out; and then also it must be remembered that the average factory will only supply the demand of their own patrons."

### AN ABNORMAL YIELD

As an illustration of what might be termed the extreme possibility of whey butter manufacture, Mr. Littlejohn showed Farm and Dairy a letter from Mr. Chas. Gomi, of the Forest Cheese Factory. It read as follows: "This is to certify that from the whey from 15,980 lbs of milk on July 26th, 1909, 5 1/2 lbs. of butter were made, the whey being skimmed with a No. 4 Simplex Linkblade Separator." One need not make much calculation when figuring the butter at anything when 20 cents a pound to see where there is profit in such a business. It must be mentioned, however, in connection with the foregoing letter that it was on a Monday that this record was made. This factory has to contend with very strong opposition and is practically forced to accept any milk offered. As a result, much of it is of very poor quality. Hence the great loss of butter-fat in the whey.

## Doings of Milk Commission

The Ontario Provincial Milk Commissioners have returned from two weeks tour of inspection. Their trip included Chicago, which is the largest American city to adopt pasteurization by municipal by-law, under which all milk does not come from tuberculin-tested cows must be pasteurized. Dr. Evans, the Health Commissioner, and others who were interested in the agitation leading up to the by-law were able to supply Ontario's commission with considerable data.

The commission also toured northern Ontario. At the "Soo", with Mr. W. H. Hearst, M.P.P., and Dr. McCuaig, the Health Officer, they visited dairies and farms, while a special study was made of the conditions at the twin cities of Port Arthur and Fort William, where Drs. Lawrie and Mannion are the Health Officers. The commissioners with Dr. Murray and the Hon. A. G. McKay visited several of the dairies supplying milk to Owen Sound.

When interviewed in Toronto on their return, Mr. W. Bert Roadhouse, secretary of the commission, said: "It has been a productive trip. We believe we have been able to acquaint ourselves with most of the up-to-date methods adopted by the largest cities in the United States in handling the dairy business and safeguarding the health of the community."

"During the next few weeks we expect to complete our visits to several centres in Ontario, ascertaining the conditions prevailing. The commissioners deem it their duty to learn how far conditions require improvement, and how far methods adopted in other countries can be applied to bring about such improvement."

Denmark owes its success in dairying largely to the excellence of co-

operative methods. The first co-operative dairy was established in Jutland in 1882; in 1898 there were 1,013 co-operative dairies, in 1900, 1,029 and in 1906 1,068 with a membership of 157,500. An association of dairies which has been in existence for about four years, and now includes 102 dairies, has introduced a systematic classification of butters on the basis of payment according to quality, and there appears to be a general movement amongst other dairies to adopt a similar system. The butter is packed

according to the net weight system, and in 1908 the 102 combined dairies shipped 10,825,000 cwt. of 112 lb., an increase over 1907 of 1,806,000 cwt.

The number of buttermakers using commercial starter is increasing. There is some expense connected with its use, but a good starter not only enables the maker to produce better butter, but also a more uniform flavor from day to day.

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