

The Makers' Corner.

Butter and Cheese Makers are invited to send contributions to this department to ask questions on dairy matters, and to suggest subjects for discussion.

Uniform Salting

CREAMERY men, particularly in Western Ontario, seem to have made considerable contributions to the uniformity of the output of their creameries. "This is a factor in butter making which we have studied somewhat," says B. A. Reddick, the manager of the Dairy Station at St. Catharines, "and station today an editor of Farm and Dairy some time ago. 'If a man estimates closely the fat in the milk, which he should do before he starts to churn, if he weighs his salt and has the granules of butter and the temperature of his washing water properly adjusted, I cannot see why a creamery man should not get a uniform salting. The creamery man must know both the weight and the test of his cream. From this he can figure the number of pounds of fat in the case of skimming stations, or pounds for instance, we take a drop sample of all the milk, multiply by the pounds of milk and thus know the fat content.'"

"By having a uniform granule of butter, a uniform temperature of the wash water and a proper amount of salt, we get moisture and salting uniform. The drainage of the churn also influences the salting. The old makers drained the churn dry. I have found that it pays to leave a little free space in the churn, and to mix the salt more thoroughly."

Effects of Pasteurization

THE Iowa Experiment Station summarizes their work to determine the influence of different methods of pasteurization upon the chemical composition of cream as follows:

1. Pasteurization of either sweet or sour cream improves the flavor of the resulting butter.
2. Vat pasteurization seems to be the most efficient method of sour cream pasteurization for improvement of flavor.
3. The per cent of butterfat lost in the buttermilk when churning raw cream is slightly greater than with cream pasteurized while sweet. Reversed results were obtained when sour cream was pasteurized.
4. The per cent of butterfat lost in the buttermilk when churning cream pasteurized while sour by the holding method is greater than when churning cream pasteurized while sour by the flash method.
5. The body of the resulting butter is slightly injured by pasteurizing sweet cream by the holding method.
6. Butter manufactured from raw cream has higher moisture content than butter manufactured from cream pasteurized by the flash method.
7. Prolonged heating of sour cream produces a higher moisture content in the resulting butter.
8. The per cent protein content of the resulting butter is not influenced by the pasteurization of sweet cream but is decreased by pasteurization of sour cream.

The Apple Crop of Canada

(Continued from page 9)

with the exception of a small area near the lake which gives promise of about half a crop. In well cared for orchards the quality is fairly good.

In Quebec McIntosh Red and Fameuse are reported to have spotted considerably, and the total crop will be exceedingly light. In the Abbotford district most of the fruit is being marketed in open packages. The wind-

storm of the 26th instant is reported to have caused considerable loss. One grower reports that two-thirds of his McIntosh Reds are on the ground as a result of the storm.

In the Annapolis Valley

Early varieties, such as Crimson Beauty and Gravensteins, are meeting with a good demand, and giving satisfactory prices to the grower. Well sprayed orchards have a good crop of fine quality. The value of spraying has never been more thoroughly demonstrated than during the present season. One correspondent writes that out of 150 barrels of Gravensteins picked from a sprayed orchard, 150 barrels of No. 1's were packed, while a neighbor who did not spray picked 100 barrels of the same variety and did not pack one barrel of No. 1's. It is estimated that well sprayed orchards of Gravensteins will average 65 to 70 per cent No. 1, partially sprayed orchards 30 to 40 per cent, and unsprayed orchards practically all No. 3. In addition to this, the sprayed orchards have held their fruit much better during the recent windstorm. Considerable quantities of fruit have been exported to England, and it is expected that arrangements will be made with the transportation companies for a satisfactory service for carrying the fruit during the season. Ocean freight rates are about 65 per cent higher than last year, but the demand in England and Scotland is strong, and it is expected that the extra price obtained will more than offset the advance in the cost of transportation.

Prince Edward Island will have a crop of about 50 per cent of last year; the apples are large and coloring well.

The B. C. Crop

The apple crop is generally light on the coast but the fruit is growing well and the warm weather with cool nights has given it a good color. In the Kootenay district the crop will not be as large as last year, but the fruit in some sections is seriously affected with scab. Even orchards that were sprayed are badly spotted and some correspondents report that their fruit is practically all Nos. 2

and 3. In the Arrow lakes the crop will be about the same as last year and is of fair quality. In the Okanagan Valley, where by far the largest part of the British Columbia apple crop is grown, there will be a slight increase over last year. The fruit is growing and coloring well. In some of the northern districts the fruit is seriously affected by scab, but in the southern parts the quality will be very fine. The early varieties are now being picked, and where the quality is good the fruit is being wrapped and boxed, but the larger proportion of the apples from this district will be packed in open crates containing about 45 pounds each.

United States Prospects

In the North-Western States the crop will not be as large as was expected earlier in the season. We are advised that the estimate has been cut down 15 per cent since our last report, the decrease being caused largely by Coding Moth, which has been working rapidly during the dry warm weather of the past month. The apple crop in New York State, which is the largest producing State in the Union, will be about 35 per cent of last year. For some time there has been a deadlock between growers and dealers, the growers maintaining that their apples of A grade are worth from \$3.25 to \$3.50 per barrel f.o.b. shipping point. The dealers have bought very light at these prices, but during the past week large quantities have been bought at prices ranging from \$2.75 to \$3.25 f.o.b. shipping point for standard winter varieties, such as Baldwins, Greenings and Kings. There are a good many buyers, however, who declare that they are in no hurry to buy, preferring to wait developments, such as the maturing of the crop, the shaping of outside markets, etc.

The Central States have a large crop of apples and considerable quantities have already found their way into the Prairie markets, and are selling there wholesale at \$4.75 to \$5 per barrel for such varieties as Jonathans and Snows; other varieties are selling from \$3.50 to \$4.25 per barrel.

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