

## 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.

### Are Prosecuted

Farm and Dairy drew attention editorially, in its issue for March 11th, to the fact that in some of the larger cities there are concerns that regularly buy quantities of tub butter and by renovating it give it the appearance of creamery butter and sell it as such. The Dominion Dairy division was urged to deal with the matter. Dairy Commissioner J. A. Ruddick writes us that wherever the department heard of such cases, prosecutions have been instituted.

The Department has an inspector constantly on the road looking into this matter. Recently two parties were fined in Quebec and a manufacturer of bogus butter in Montreal was fined \$400. Farm and Dairy was informed that butter was being renovated by firms in Toronto, and therefore, is pleased to learn that the Dominion Division is endeavoring to protect and prosecute all cases of fraud of this nature.

### Eastern Dairy School Notes

The present session is drawing to a close, and the students will be through with their examinations and scattered to their homes by the 27th. The session has been fairly satisfactory from the standpoint of attendance, about 30 having registered with about 20 writing on the final exams. The milk supply has been more abundant than for some years and the price paid was 50c. cwt. less than last year while the price of butter has averaged from 5 to 7 cents lower.

Some valuable experiments have again been carried on in cheese making, showing the varying amount of cheese that can be made from rich or poor milk.

The cheese instructors come in for a week at the close of the regular course.—J. S.

### Aftermath of the Drop in Butter

Quite a bit of money has been dropped owing to the recent slump in butter. A Toronto dairy has it that Toronto dealers probably lost \$20,000, while in Montreal the great export centre it is stated that one firm alone dropped between \$35,000 and \$50,000. The total loss in Montreal will probably exceed \$100,000. Smaller dealers in outside places may be put down as losing from \$3000 to \$5000 apiece.

A year ago separator dairy butter was selling at 28 to 30 cents. To-day it is 24 cents. Creamery brought 32-33 cents a year ago; to-day the price is 25-26 cents.

The explanation for this drop has been ascribed by a prominent Toronto Commissioner dealer to a combination of reasons:

(1) The demand fell off in the winter on account of the high prices.

(2) A good deal of butter was carried by retailers and speculators in cold storage in the hope of making the same profits as they had done for the last two or three years.

(3) The open winter had been conducive to liberal production in excess of what the dealers anticipated.

(4) Outside points, such as Vancouver, Winnipeg, Halifax, etc., always buyers in winter or fall, had anticipated their requirements, and put butter in cold storage, either buying outright or on margin. This was never taken forward.

Another Toronto dealer laid special stress on the last reason. "Where we once shipped to Winnipeg and the west, they are now becoming our com-

petitors and shipping butter fast.

Still a third Toronto dealer mentioned that a large amount of butter was now being made in the Calgary district and though it had the peculiar flavor imparted by the wild grass of the west, it was of a very fair quality. Much butter, he also said, had been sold for export to the old country, and not one-half of this had ever been delivered. Some even went over and came back.

Another reason he thought worthy of notice was that much of the poorer class of butter was formerly used in the manufacture of margarine. In the being prohibited now, threw a large quantity of poor butter on the market, which naturally affected prices all round. He thought the general quality not as good as formerly, owing to the scarcity of water last summer.

The general result cannot fail to be good. The price of produce has been too high as the public were about to come to their rights.

### Care of Milk Utensils

Milk utensils require the best of care and it is necessary that they be kept in the best of condition. Free from blind seams and crevices where milk can collect. It is advisable that all seams and joints be soldered smooth. Milk vessels are never bacteriologically clean unless sterilized in boiling water or steam from a steam boiler. The ordinary method of scalding milk vessels by pouring boiling hot water into them does very little in killing bacteria, for the metal surface on which the bacteria cling is not heated enough to kill them. When hot water is poured from dish to dish the third dish will cool the water to a temperature that will enable one to hold their hands in it. The form of the pail is a very essential factor in keeping organisms from the cow, air, and milk.

## Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to the Cheese Maker's Department.

### Certificates for Makers Before Legislation

The Act to come before the legislature this session, regarding the erection of cheese factories and creameries has in it a clause providing for the granting of certificates to cheese and butter-makers. This clause reads as follows:

"On and after the first day of January, 1911, no person shall be allowed to act as head cheese or butter maker in any cheese factory or creamery without holding a certificate of qualification from the Dairy Branch of the Department of Agriculture, the Ontario Agricultural College, or the Eastern Dairy School. Such certificates may be issued, however, to all persons who during the years 1909 or 1910 had charge of and successfully conducted a creamery or cheese factory, or who on account of his experience and success previous to 1909 and 1910 may be recommended for the same by the Department of Agriculture."

This proposed legislation should be welcomed by every maker in the province. It will place his business on a higher plain and give his calling a recognition that it can never get under present conditions. By making it impossible for a maker to manage a cheese factory or creamery unless he holds a certificate, the successful maker becomes possessed of something that is of considerable value to him. He has the right to engage in a business, exclusively his own and which those who cannot qualify will be de-

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