

Q If you should ask prize Butter-Makers what Salt they use—they would say "WINDSOR". For Windsor is the choice of Canadian dairymen everywhere. Ask your grocer.

Windsor Dairy Salt

Dairy Supplies

For the
Farm and Factory

Let us give you prices on the new Machinery and supplies that you will require next season. We can equal the prices and in many instances sell cheaper than any other Dairy Supply House in Canada. We carry nothing but new, up-to-date and honest Dairy Supplies in our large warehouse.

Ice Tools, Interprovincial Stock Food, Canadian Agents
for the U.S. Cream Separator.

The St. Lawrence Dairy Supply Company

21 and 23 PETER STREET, MONTREAL, P.Q.

It is desirable to mention the name of this publication when writing to advertisers.

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.

Grading Cream at Creameries

Evidently Australian dairymen are laboring under conditions somewhat similar to those prevailing in Canada in the matter of accepting cream at creameries. The prevailing system now, when all cream is taken in on the same basis, causes great dissatisfaction among dairymen, and justly so, as it is only fair that the patrons sending good cream should receive a better price for same than patrons sending inferior cream.

This system prevails in Australia, and is a source of much dissatisfaction, as the following from the New South Wales Farmer and Settler will testify:

"The only reason discoverable for the poor average quality of the butter shipped to the London market, and the still poorer quality of the butter consumed locally is, that the dairy farmers of this state are not clean in their methods, and the creamery managers are either not themselves capable of turning out a high-grade article, or are not able to compel the farmers to keep their cream up to a certain standard. It is to be feared that the latter is the principal cause of our backwardness, due to the pressure of competition and the practical impossibility of refusing to accept cream, no matter how 'ripe' it may be. Under this pernicious system, the dirty and ignorant dairyman is placed on an equality with the up-to-date man, with the result that we have streaky, mottled, ill-flavored butter, and the price, as well as the reputation, of our product suffers in the world's market."

"The remedy is clear. Unwholesome competition must be killed. Either we must have so great an extension of the co-operative principle that the whole butter industry shall be one huge producers' trust, or we require Government interference of a much more practical and far-reaching kind than we have yet had."

"One district, one creamery, should be the rule, giving the creamery manager the absolute power to refuse all cream below a proper standard. This reform alone would work a revolution in the butter industry of the state. The dirty man would have to become a clean man, or give up cows and keep goats. The ignorant man would be compelled to learn, or to leave a business which is entirely above his level. The creamery manager would no longer have an excuse for a low-grade article, and would be compelled either to manufacture a first-class sample or step aside to give a better man a chance. All the creameries would then believe in grading, because all would be able to secure the highest certificate. This way lies the butter millennium—New Zealand price, say Danish price, and an output doubling itself every few years."

Commenting on the foregoing article, *Chicago Dairy Produce* says:

"There is widespread dissatisfaction among the farmers of Manitoba, because of the system generally adopted by the central creameries of paying the same price for all cream, good or bad, and accepting practically everything that is offered. Certainly the system is a vicious one, not calculated to promote the dairy interests of the country, and some remedy must be found for the present existing evils. Just what the remedy will be remains to be seen, but there seems to be a growing sentiment in favor of compulsory grading as advocated in the above item. However, we fear that this would not solve all

of the problems, although it would be a step in the right direction. The creamery men contend that the farmers are to blame for not supplying cream of good quality and, as a reason for not rejecting tainted cream, they say that competition is so keen that they cannot afford to lose a patron by rejecting his cream. But it would seem to us that a creamery would be better off without the patronage of those who supply poor cream, for then a reputation for quality could be established, and better prices could be secured for the output. A creamery conducted along these lines could afford to pay more for good cream than its competitors that accept everything that is offered regardless of quality, and as soon as the farmers find this out, those who are producing a high-grade cream will not be slow to transfer their patronage to the creamery that recognizes quality by an increased price.

A Stiff Competitor.

"Last fall," said Mr. G. H. Barr, in addressing the Western Ontario dairymen at their annual convention, "I saw some Siberian butter in Montreal, and I must say that for color, grain and body it was equal to anything I saw during the season. The flavor was not right, somewhat fishy, but it impressed me this way: Here was a package of butter made in that far country, equal in many respects to the best our skilled Canadians can make, and better made than very much of our Canadian creamery butter. They are our competitors in the British markets. What must we do to meet that competition successfully? It means more skill on the part of our butter-makers and more care on the part of our producers of cream and milk."

Eastern Dairy School Notes

The Eastern Dairy School has a good attendance again this winter, nearly 50 students having been enrolled so far. The short course at the end of the year has been cut out this year, and the long course lengthened to 12 weeks, which improves it considerably, as the course of 10 weeks, in previous years, was found to be too short for the number of subjects which are required to be taken up.

The milk and cream supply is better so far, than last year. Experiments in the making of whey butter are being carried on to some extent. It is hoped that from these, fairly correct conclusions may be reached by the end of the term as to the advisability of cheese factories engaging in that line of work. One thing seems to be pretty certain, and that is, that the only large factories that will find it profitable to install plants to make whey butter.—J. S.

A Fishy Flavor—Borone.

What is "Borone" and why is it used in cream? Is there any danger in the taste in cream—in the commercial manufacture of the cream? Please answer in your paper, and oblige—O. G. Quebec.

We do not know what "borone" is, but it is probably some preparation of boric acid to be used as a preservative, and is put in cream to keep it from souring. As the law forbids the use of preservatives in cream or milk, it is not safe to use it. Fishiness may be due to several causes. Rusty cans, impure drinking water, or mud holes where the cows can become plastered with the soft slough mud, have all been found to cause the fishy flavor. The only cure is to hunt out the unclean cause and remove it.

For my part, the oil test has become a piece of ancient history. I now use the Babcock test in my creamery.—E. Gillespie, Baden, Ont.