

THE DAIRY.

For THE RURAL CANADIAN.

CREAMERY VS. DAIRY.

With farmers and their wives it is a debatable question if it is more profitable to patronize the creamery or make the butter at home, and we fear that the majority in many localities will still decide in favour of the old, time honoured method, not so much because they are convinced that it is the better plan, but because they are the most conservative of old customs and dread anything in the shape of novelty, as an infringement on their sacred rights, and will quote the deeds of their grandmothers as such patterns of perfection in dairy operations that to depart from the foot prints of those venerated matrons is little short of sacrilege.

We must not be too hasty in blaming them for this attachment to old methods which served a good purpose in bygone days, but, though the grandmother made butter that graded No. 1 in Limerick, Belfast, Derry, Glasgow, Liverpool or London, we must not forget that those model dairymaids lived and laboured on the other side of the Atlantic, under far different conditions and circumstances than surround us in Ontario. We must not forget that the butter makers of Ireland, Scotland and England had a different climate to ours, that they were at, or within a few hours' drive of, the best butter market in the world where a prime article is prized, and where the commodity is never purchased by chance, but is subjected to the most careful professional inspection, and placed at once on the consumer's table. We must also take into account the difference in the plans of marketing there and here, when we will easily understand why the private dairy is a success in the Old Country, and a failure in Canada. We must not be understood to say that all the butter made in Britain is of first quality. Second, third, and unbrandable butter sometimes appears on their markets, but never can rank with No. 1, and, as even butter makers must have quality branded on the package, there is no mistaking the negligent or unskilful butter maker as every firkin is unhooped, if unsatisfactory, by the augur test and publicly turned out in the market place. An inferior article cannot be sold but must pay its share of inspection fee and be taken home by the owner, and never again can appear in that market.

PACKAGES.

The plan of packing, though not so convenient as ours, is better adapted to exclude contact with outside foreign odours as, instead of the loose-covered Welsh tubs, they pack in double-headed well-hooped firkins, well soaked in brine; so that the Irish butter put up in this style is perfectly safe from any outside influence, and may be carried round our planet without coming in contact with any contaminating influence until the firkin is opened. Another advantage our transatlantic friends have is that they live among the consumers, and they put their butter on the market immediately which we cannot do; theirs never goes into the country storekeeper's cellar to get spiced with the odours of coal oil, stale vegetables, and the multitudinous class of seeds of ferments so prevalent in cellars.

WHAT WE CANNOT DO.

We cannot put our dairy butter on the table of the English epicure without the intervention of the storekeeper, butter merchant, and perhaps two or three commission merchants who have no interest in the matter except their own profits. It is clear that we are not in a position to make a good article of butter in the private dairy and get it immediately on the English market, and, suppose a few should succeed, the chances are

that they would be associated with store packed stuff that will ruin the reputation of the whole lot. The only sure way is to patronize the creamery where the whole product will be uniform, superior, and will stand on its own merits and cannot be injured by bad company.

It must not be inferred from the foregoing that a farmer's wife or daughter cannot make as prime an article of butter as is made in the creamery, when the proper appliances, such as the Cooley or Cherry creamer are used, and churning is done at the proper temperature, and carefully and slowly. Under good management the private dairy should make, and often does make, a better article for home consumption, but, under our present circumstances, such butter cannot bring its true value outside the neighbouring town or village and in limited quantities. S. D. G.

May 15, 1885.

A STEP IN THE RIGHT DIRECTION.

MR. EDITOR.—I am happy to be able to tell all your readers that Mr. John Hannah has got the Seaforth cheese factory, and converted it into a model creamery on an improved plan, the general details of which are as follow: Each patron skims her own cream and keeps it for two days when the hauler takes four skimmings at once. The cream is measured in a pail which the hauler has for the purpose. An inch on the pail is supposed to represent one pound of butter. Half an inch of each patron's cream is put into a small self-sealing tin canister, taken to the factory, and placed in a rocking frame, capable of holding about two dozen such canisters, where it is churned, the butter taken off and carefully weighed and the butter yield of each patron's cream scaled by it. This is the only way to come at correct results and do justice to all as cream differs both in quantity and quality of butter production where so many breeds of cows and modes of feeding prevail in a section of country. Tests so far give the very wide margin of from six to ten ounces to the half-inch. Of course, some of this difference may arise from some skimming carefully and others taking more milk with the cream, though very much will depend on the quality of the cream; be these as they may when the skimming is always done by the same person, and in the same way, there is a certainty of each getting credit for what her cream is worth, since there is no chance of anyone knowing beforehand when the test will be made, whether twice a week or every time that cream is hauled. The plan is good and must work well and if followed through a few seasons, must result in satisfaction to all concerned, and tend to enhance the value of good butter producing stock, as quality will soon become an important item in the calculation. There is no better natural grass in America than in Huron, and all we need is the proper animal machine to convert it into gilt-edged butter. Jersey and Canadian grades are bound to come to the front. M. McGRATH.

Egmontville, 1st June, 1885.

HOW TO RECOGNIZE A TWENTY-QUART COW.

When she is only six weeks old it is hard to tell, and yet I think not so very difficult to do. I do not know that I can tell how. I like a thrifty calf, with a good sized head, which is narrow and long, broad in the muzzle, and between the eyes, and narrow between the horns. I do not care if the limbs are "strong" as they say in Jersey, and perhaps coarse, but they must be straight, and the tail may be even quite coarse at its setting this indicates constitution. Then, from the withers to the hips there should be a straight up-

ward slope, so marked that if you see the front half of the calf, you will think she is a small one, while if you see only the hind-quarters and loins, you will think her very large. In fact, in point of symmetry, the front and hind-quarters ought not to match, and the latter should be by far the larger. I prefer long-bodied, open-ribbed, flat sided, deep bodied calves. The skin should be loose and flexible all over the body, so that one can grasp a handful almost anywhere. The coat must either be long and silky, a little rough, perhaps, but not harsh, or it should be soft and furry. With all this you should find the teats of good size, well spread, and all the skin about them, before and behind that which will cover the udder loose, soft and elastic, showing as the Scotch say "pity of leather." Such a calf will make a good milker if she is bred at a year or fifteen months old, and after her first calf goes farrow (but not long dry), for a year, or nearly that time, to give her a chance to grow. I say nothing about the escutcheon, because I do not know very much about it, and do not believe in half that is said and written about it. Still I must say I would prefer a good, broad, well-winged escutcheon, of the Flandrine type, for if the escutcheon shows anything, it indicates staying power, which is, perhaps the greatest merit a cow can have. Many a twelve or fourteen-quart cow will beat a twenty-quart one in the long run, especially in her butter record—a true test of a cow's value.—*Dakota Farmer.*

BUTTER DISCRIMINATION.

In a recent number of the *Ohio Farmer* the following article on discriminating in the price of butter, making the quality the basis, appeared and is worthy of the attention of all dairymen and butter makers: "Much has been said from time to time about making and packing butter. I never tried packing much; did not have good luck with what I did try. What I would like to see is better prices for good butter, and not so much for poor. I don't see why merchants don't grade it. If they did we would have a better article. There is not much to encourage a woman to make a nice, solid roll of good, sweet, yellow butter to sell, when another woman comes along with a lot of poor white stuff that hardly holds together, and gets just as much for it as if it was a No. 1 article. It makes one say: 'I don't get pay for my extra work, so I will not try.' One merchant hates to start out for fear of losing custom. Let them all grade it. Sensible women will be satisfied with a fair price. We know when our butter is poor as well as the merchant. We don't pay the same price for all kinds of sugar, nor should we expect the same for all kinds of butter. When we get it ready, send it to market while it is good and fresh, and not keep it until it is so strong that nobody wants it. I know of some that put down butter when it was ten cents and kept it until they got eighteen cents. I happened to get some of it. That is not doing as we would like to be done by."

FEEDING COWS WHILE AT PASTURE.

It will soon be time for the old question to recur to the dairyman whether or not it pays to feed meal to the cows that are living on good flush pasture. While it is a fact that taken alone there is no better food for a cow than good pasture, yet the experience of many of our best dairymen throughout the country is in favour of quite a liberal feeding with corn-meal and bran even while the cow is on the best of pasture and apparently doing as well as could reasonably be expected of her. It has been found that while green grass furnishes the finest of flavours and deepest of