

## The Dairy.

### The Creamery as we Find it.

BY M. MOYER.

The creamery, like all other things, has its advantages and disadvantages. It seems that, although its great advantages are acknowledged, there are special efforts made to point out its weaknesses. Why is this the case with this particular business, when more or less of the same irregularity exists in all other industries, and which are allowed to go on without a word? The reason is simply because what seems unjust is seen a little plainer than in some other lines. When the butter business of our country was so ruined that our butter was no more entitled to the name of butter, but was designated as grease, the creamery stepped in, and during only a few years of her existence, her product sells for almost twice the price of butter made in the old style. The creamery has not only done this, but she has done her good work in waking up the people to a sense of making better butter, so that the education butter makers received through the creamery is marked all over the country.

The creamery, only a few years in existence, has accomplished wonders, and the men who have had pluck enough to grapple with this industry when it was in a hopeless condition, have back bone and nerve enough to bear the little buffeting, and press on more vigorously, until all the little difficulties are overcome, and the business made a success, and our butter raised to a standard attained by few countries in the world.

One of the principal obstacles thrown in our way is the fact that cream is not all of the same value, and thus buying it by measure will not be doing justice to all the patrons. While we acknowledge that there is a slight difference, we maintain that the same injustice exists in cheese making. We know that some milk is so rich in casein that it takes only 7 pounds to make a pound of cheese, and some so poor that it takes as much as 15 pounds. Here the difference is greater than was ever found in cream, and yet our cheese business prospers. There is no business in this world, whether carried on co-operatively or otherwise, where perfect justice prevails. One man is lazy and neglects his farm, another one is industrious and improves his farm. The assessor comes and assesses the one for \$2,000 and the other for \$4,000, and the collector asks twice the amount of taxes for the one as he does for the other. The industrious one has to pay so much more because his neighbor is negligent. If it is right that I have to pay more taxes because my neighbor is lazy and shiftless, it certainly is fully as right if I don't get quite as much for my cream, because he has the misfortune of not having quite as good butter cows as I have.

Because our butter market was spoiled through poor butter makers, those who make good butter will also have to take less. Because some don't pay for the clothes they wear others have to pay more than they are worth. Because one man lives in a small school section he has to pay twice as much to educate the rising generation as another who lives in a larger and more wealthy one. Why don't we

close our schools and stop buying clothes because there is an injustice in the system? Any reasonable man will say, with all this, what is in reality unfair, it is the best we can do.

With all the influences causing changes and variations in the quantity of milk from the cow, the yield of cream from the milk, the solidity or porosity of the cream, I am satisfied through experience that what seems in some extreme cases as a great injustice, amounts to very little in a whole season. Tests for individual cows' cream sometimes show quite a difference, but taking the herds as we find them on our farms, and the difference is very trifling, providing the milk to raise the cream is set submerged in water and the skimming done properly. Milk set in vessels when the cream is exposed to the air will be affected by the weather. The drying influence of the air not always being the same, will cause it sometimes to be more solid, and consequently it will take less quantity to make a pound of butter, but the cream being raised in cans under water, the effects of the air are excluded, and the cream of more equal value.

So far as I know, every creamery in Ontario uses submerged cans except the Government creamery, and as far so I know, that is the only one that requires coloring for the butter. Before that institution was brought into existence, our creamery butter had gained a very fair reputation on its merits without coloring, and if it becomes necessary for them to color, it must be owing to the way they raise the cream, for in all other respects they follow our system. It is true that good butter can be made from cream raised in open vessels, if the place in which they are kept is perfectly clean, but any one who has had any experience in dairying knows the great difficulty we have in getting the cream free from impurities. If three-fourths of the patrons of a creamery would keep everything clean and one-fourth would send their cream which has been absorbing the bad odors of a dirty place, the whole butter would be injured. The submerged process, which excludes all outside influences, overcomes to a great extent the difficulties of impurities through bad odors, dust, flies, etc. Milk from a healthy cow is pure and nutritious, but contains the germs of decay, and when exposed to the air will absorb the germs of fermentation. Where would our creamery butter go to if we would adopted open setting? Some cream would no doubt come right enough, but some would come with dead flies partly decomposed, dust, flavor from the barn yard, or laden with the germs of disease, which all the coloring in the world would not hide.

Even one of those lights who is paid with our money to lead us in dairying, talks of poisonous animal odor in milk, and that milk must be aired to take it out. Could anything be more absurd, when really milk is intended by nature to pass from the mother into the stomach of the offspring without ever coming in contact with air? All these things are doing no good, but are hindrances to the business. We want more willing workers, aiming to overcome real, not imaginary difficulties, and to succeed. Simple, plain, practical, every day suggestions how best to manage and make the most money out of our cows, is what is wanted. What do the farmers

care, or what good will it do, if they did know how much phosphoric acid or potash milk contains, or whether the butter globules are round or square? It was said that the object of the government creamery was to assist us in popularizing the creamery in the country, but lo! and behold! when I wrote for some information I received a very impertinent reply refusing to answer any questions. Equally as much was I astonished when I saw the two Professors at the Toronto Exhibition advertising, at our expense, the centrifugal machine. The machine does its work right enough, but does any practical man who understands the circumstances of our farmers, for one moment believe that it could be advantageously used in our country where farmers keep only from 3 to 15 cows? What, therefore, can have been the object of making an exhibit there? Was it for curiosity or to show the skill and ability on the part of the Professors in operating such wonderful machines? It certainly did the creamery business, which they are pretending, at very great expense, to introduce into the country, no good. If they had a practical milk setting arrangement there, and showed how best to separate the cream from the milk, they might have done some good, but that was too simple; they must have something to lead the farmer to think that it requires a collegiate course to make as good farmers as they are. Instead of saying, for instance, that an "egg" is an egg, they would say that an egg is a cell consisting essentially of a globule of protoplasm enveloping a nucleus, the germinal vesicle, and with one or more nucleoli, the germinal spots in the interior of the nucleus. In spite of all, the advantages of the creamery are so great that, through the generous co-operation of the farmers, with willing workers, the business will prosper.

[The writer of the above article evidently hits at the ADVOCATE in his remarks about the injustice done by the creamery to progressive farmers. It is true that we have been severe on this form of injustice, and we are willing to take as much as we give—or more, if we deserve it; but nobody can read the columns of the ADVOCATE and then deny that we are aggressive in all forms of injustice which fall within the domain of agriculture. Nobody can studiously peruse this issue without being convinced of this fact. But Mr. Moyer overlooks one important feature. There are ills and ills; those we have, we shall, in all likelihood, continue to bear; but that is no reason why we should court further ills. If we have been severer on creamery ills than on many other forms, it is because farmers have burdens enough already—more, in fact, than their shoulders are able to bear.—ED.]

Prof. Kedzie says that a mixture of thoroughly skimmed milk and brine makes a durable, cheap, water-proof varnish for roofs and out-buildings, and renders them incombustible.

Now count the quantity of your stock and your fodder, and if you have too much stock sell some of it, and if you have a surplus of feed, buy more stock. Last winter's experience in this respect was a bitter one in many parts of the country.