

At Berthier, interested parties, by underhanded means, succeeded after many attempts, in getting a class opened for these cattle. When there are none such, Canadians are entered as Jersey-Canadians, and the "dodge" is allowed!

In speaking as I have of these cattle it must not be supposed that I am speaking in my own interest, as I have several head entered in the herd-book. As our Agricultural society is in debt to the amount of about \$1,000, I hope this class will be omitted in next year's programme.

(Signed) A. MOUSSEAU.

(From the French; by the Editor).

## The Dairy.

### THE ADVANTAGES OF CREAMERY BUTTER.

The first important fact we have to meet is that creamery butter has established a reputation for uniformity in quality. Here is a double merit—a good reputation for uniform good quality, which, once established, makes a good market for almost anything, and uniformity in the product, an evenness of quality in large quantities from the same source, made at the same or different times. This uniformity is a great point, attractive alike to the merchant and to the consumer. For example; take a carload of farmers' butter arriving in the market, say a thousand packages, every one of these has to be examined, tested, to determine its grade. Very few makers of small quantities have such a reputation for a uniform article as to have it accepted week after week, and priced after examination. But it is a very common thing for a carload of creamery butter to be unloaded and placed in store without opening more than half a dozen tubs in the lot. You can readily see what a great advantage this is to the receiver and to all merchants who handle it. No such transaction could be possible in dairy butter. It would be difficult to find so large a quantity without there being half a dozen different grades, and the buyer would certainly not feel safe until every parcel in the whole lot had been sampled, no matter whence it came. Every butter-maker knows what a difference there is in the home product, at different times. Sometimes the best butter cow is dry, sometimes at her best; now,

the feed is first rate, and, again, it is poor; sometimes butter won't come, and when it does, it is soft. Is it any wonder that the butter from the same dairy differ, in its appearance, its consistency and its whole quality, week after week? With such varying circumstances upon a single farm, with eight or ten cows, just think of the variations upon a hundred separate farms. How is it possible, when such a difference exists in the stock and the owners of it, in the pastures and the water, the management and the making, for the butter from the hundred farms to have any uniformity? It is not possible, and that is just what is the matter. But now let all the milk, or all the cream, from the thousand or more cows on the separate farms be brought daily, or twice a day, to one place and thoroughly mixed. You see at once how the "law of averages" will give you a remarkable uniformity day after day, and month after month. In so large a number, there will be so many cows of one kind in milk, and just so many of another, just so many fresh, and so many giving rich strippings only. But, add to this uniform, methodical treatment of the milk, or cream, and the butter made always exactly in the same way and by the best butter-maker that can be found on all those hundred farms, and whose whole time is devoted to the work, and it becomes clearer and clearer why the butter so made is uniform in quality and of a high grade. Moreover, let the many different owners of these cows, men who have an equal interest in the result, consent to be governed by rigid rules wisely framed, to guard against those mistakes in feeding and management of cows which so often injuriously affect the butter, and the reason for of a uniform product becomes clearer still. This is the creamery system. The advantages of this system are very great. The expense of manufacturing, including the maintenance of apparatus, etc., as well as labour, is so much less in proportion, when well conducted at one place, and for large quantities, than for small lots of a hundred different places. The advantages in disposing of the product in large quantities and by an expert agent, whose special duty is to watch the markets, are as great as in the manufacture. Last, but not least, is the great relief of having the milk or cream taken off the farm, saving all other labour and care. And this relief comes, as a rule, to that part of the working force of the farm which needs it most: the farmer's wife and daughters. Often this dairy duty is just