

## Creamery Department

Butter Makers are invited to send contributions to this department to discuss questions relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

### Managing a Successful Creamery

Good buildings and equipment while necessary and important do not in themselves constitute a successful creamery. Its success depends in a large measure upon how it is managed. The following from the pen of a creamery manager in the United States is to the point:

"First of all, you must have the raw material or cream as it is called. There are many creameries started that do not have enough cream, and they will probably run a season or two and then fail. The reason is that the creamery is a failure. You cannot buy milk or cream by guess work or how many pounds of butterfat the cream contains. You must know how many pounds of butter you ship to the commission house. It should not be guessed at or their word taken for it, but weigh every tub and see for yourself. Tubs should be paraffined or soaked in brine water to prevent shrinkage from the creamery to the butter buyer, a pound or two counts up in a year. Weigh what you sell as well as what you buy, and that is business if we expect to succeed. You must teach your patrons to bring the best grade of cream and bring it often, and it is the buttermaker's duty to do his best. What the buttermaker wants is a first-class piece of butter, and good butter always demands a good price on the market. You must put the butter in clean tubs or packages, for the outer ap-

pearance is seen first, and a dirty tub is generally passed up to the last because the outside is dirty and the butter of a poor grade. A clean package is half the sale of butter, and the buttermaker should not forget the part he plays in the dairy business. It is his duty to make the best butter possible from the cream he receives, and he should always try to set an example of cleanliness. When considering the success of a creamery, there are a great many details to take into consideration, the greatest of them all is that it is necessary to receive enough raw material to keep the cost of raw material well below 2c. per pound, of butter.

Why does a creamery that has assurance of success when starting out, fail to make good? There is only one logical answer to this question, and that is, the failure of incompetency of management, or buttermaker. One of the main items about a creamery is to be economical with the coal and oil, and taking good care of all the machinery.

### Starters in Butter Making

The value of starters in butter-making, the kind and amount to use, and the substitution of other materials for milk in making starters, are questions that are of great interest to buttermakers. The principle on which the use of starters is based is the influence which certain bacteria have on the quality and flavor of the butter. By pasteurizing the cream and adding a starter which contains the desired form of bacteria, the character of bacterial growth in the ripening cream can be readily controlled.

To determine just which starters are best, and whether it pays to use any at all or not, a series of extensive experiments were carried on by the Dairy Section of the Iowa Experiment

Station, under the direction of Professor F. W. Bouska, Dairy Bacteriologist. The results of these experiments have been published in bulletin form, and may be obtained from Director C. F. Curtiss, Ames, Iowa. Ask for Bulletin No. 103, "The Use of Starters in Butter-Making."

### Why Dairying is Popular

L. Tennant, Brant Co., Ont.

There has been a decided increase of late years in the number of those farmers who are making dairying the main feature of their farm work. Some reasons must exist for the increased interest in this line of farm-

### Valuable to Creamerymen

I would not like to be without Farm and Dairy as I find some very useful and instructive articles relative to the creamery business in it. Every dairyman should become a subscriber to Farm and Dairy.—H. B. Lowe, Waterloo Co., Ont.

Let us consider a few of them. Prices for dairy products within the last few years have been much higher than they were 15 years ago. This advance in prices has been due to the increased export demand for butter and cheese and also to the increase in population of our own towns and cities. This increase in price means a considerably larger profit to those engaged in producing butter, or cheese, or supplying the cities with milk, and is one cause of the larger number of dairy farmers.

### DRIVEN OUT OF BEEF.

But there are other reasons. The opening up of the great plains of Western Canada and the development of ranching has given the Ontario

farmer a rival in beef production. In these cheap lands beef of the best quality can be produced so cheaply that the Eastern feeder of beef cattle is very nearly put out of business. Seeing his profit nearly reduced to zero he naturally turns to some other line and finds in the dairy cow an animal which will give him a large return for the feed consumed and the care given to her.

On the high priced lands of Eastern Canada we are beginning to find that we will have to largely increase the returns from each acre farmed, if we are going to make any progress. The dairy cow is going to help us accomplish this task. We have examples of men who maintain a milking herd of 20 cows on 50 acres of land by means of alfalfa, clover, silage and summer soiling crops, milk can be produced very cheaply and farmers are beginning to realize this fact and are going into dairying.

### VALUABLE BY-PRODUCTS.

The by-products of dairy farming skin milk and whey, are valuable. Fed judiciously to hogs in combination with meal they produce rapid gains and enable the feeder to produce bacon at a low cost. The manure from a dairy herd is also valuable and when properly cared for and applied to the soil will maintain and increase the fertility. In nearly every community there are some men who have settled upon poor farms and by keeping dairy cattle have built up the soil until its productivity has been nearly doubled.

These facts have led many thinking farmers to take up dairying and the demand to-day for deep milking cows from those who are keeping general purpose cattle, shows us the future to-day is making milk production an important feature of his work.

## Cheese

Makers are invited to send contributions to this department, relating to cheese making and to suggest subjects for discussion. Address your letters to the Cheese Department.

### Work of In

The Dairy year, as usual, opens with a special instruction meeting in Kingston, in work of the men met at the profitable week of Prof. of Prof. H. B. Lowe, Chief of Western Ontario, had a somewhat had Kingston under Mr. G. G. Putnam, Chief of the Dairy School, who is now at the Dairy School, Ontario.

The instruction prospective districts, than ever to reduce to the makers is and creameries and creameries to occupy most of been directed by give as much time effort to improve receive from the past the Instru impossible to call producers, and have confined to from which have reached the fact condition. While ar on the part of visit as many as the season will they will find to the improve rial to the extent of. In those cases material should be care, the effect suitable feed, or tion, which result of the milk, endeavor to make the premises of factorymen will h in an endeavor improve the quality of the milk.

A full census of creameries will be season, with a v from the Departm a complete list for The instructors w not only of the c factories, but also assistants. The of value when issue permits at the be those who have be tory work during and 1910. It is w the best interests of their helpers to ke in hand at all time cleanliness is obser It is the interest ment to call toget instructors and Pro to deciding upon t cates or permit t nouncements will course, so that fac the requirements certificates or per the certificate or p give due recogniti experienced factory have not had the Dairy School traini The names of th gether with their for 1910 are p

Western Chief Instructor, London, Ont. CHEESE PA Listowel syndicate

## 29 yrs Confession of a "Bucket Bowl" Maker

This is an extract from an article written by a prominent manufacturer of "bucket bowl" cream separators. He frankly admits that "bucket bowl" cream separators cause trouble. Remember, that when he says "cream separator," he means the "bucket bowl" sort. Here is the extract:

"Everybody who has ever used a Cream Separator for any length of time knows that it is a difficult thing to keep the bowl in perfect balance. When a separator bowl gets out of balance in use, the machine runs rough, making a peculiar buzz or roaring noise. When in this condition, it does not make as clean a separation as when it is running in good balance. There is, therefore, a loss of fat in the skim milk, due to its running out of balance; besides this, the rough running of the bowl multiplies the wear on the bearings many times, and if the bowl is not sent back to the factory for rebalancing, it will keep getting worse, and soon wear out the whole separator. Every separator manufacturer, and most separator dealers, have realized, years ago, that if a separator could be made self balancing it would be the greatest single improvement that could be made in separation."

That's the whole story. "Bucket bowls" are wrongly built, cannot be kept in balance, begin to rattle, shake, create friction,

The Dairy Tubular. The most efficient, most durable, easiest operated, best cream separator money can buy. The supply can be low, steady and need not be removed to take the machine apart.



lose cream, rack the separator to pieces, and must be sent back to the factory for repairs. Why? Because "bucket bowls" are set on top of the spindle, have all the weight above the point of support, are held upright by several bearings, are always trying to tip sideways, and eventually will get into the condition this "bucket bowl" maker describes.

Avoid "bucket bowl" troubles by getting a Sharples Dairy Tubular Cream Separator. Different from all others. Tubulars are, and always have been, self-balancing. Why? Because Tubular bowls hang below a single frictionless ball bearing that supports them—the only bearing they have or need. Tubular bowls hang just like a plumb bob, and hang just as true, and for exactly the same reason. Sharples bowls are the only self-balancing bowls made. If you want a self-balancing bowl, get a Sharples Dairy Tubular.

The manufacture of Tubulars is one of Canada's leading industries. Backed by 29 years experience. 1908 sales way ahead of 1907—out of sight of most, if not all, others combined. 1909 is proving better yet. Write for catalog—No. 253, describing the Tubular.

**The Sharples Separator Co.**  
Toronto, Ont. Winnipeg, Man.