

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.

Improve the Gathering System

One of the problems of the cream gathering creamery is to get the cream delivered in proper condition. This often depends upon the gathering of the cream. If it is gathered not less frequently than three times a week and every day during the hot

weather, the maker may be reasonably sure of getting good cream. If on the other hand cream is gathered only once or twice a week the cream received will be of inferior quality.

Patrons of cream gathering creameries should insist upon their cream being gathered often enough to insure its quality being all right when delivered. The little saved in the handling will be a mere bagatelle as compared with the improved quality of the product, and the better price for which it will sell. A half a cent a pound extra on the season's make of butter will amount to a good sum, and very much more than an extra

trip a week of the cream gatherer will cost. Cream may be cared for ever so well, but it cannot be kept very long under ordinary farm conditions, without deteriorating, and the sooner it reaches the creamery the better.

The use of individual cream cans would help the situation very much. When all kinds of cream are dumped into one big receiving can by the hauler, the maker has no way of finding out who is sending good or poor cream, unless it be the sample for testing, which gives a poor clue to the quality of the cream itself. The use of individual cans the butter maker can examine each patron's cream as soon as delivered, and, if defective, notify him as to the cause, or send it home. By this means, he can grade his cream before making into butter. Good cream will make good butter, and bad cream poor butter, and the fellow who supplies the latter should pay for it. There is no better way of educating the patron to take care of his cream than this. If he is careless he should pay for it. And what he should pay can be ascertained only by making his poor cream into butter by itself and selling it for what it will bring.

Gather cream often enough to prevent it deteriorating; use individual cans in gathering it, and grade the cream when it reaches the creamery, are three things that would very much improve the quality of butter made on the cream gathering plan. Grading may be difficult to work out, but it would pay well. Its educational effect would be such that it might be necessary to continue it for only a short while, as every one would make an effort to have his cream graded for best quality of butter. Have any makers had any experience in grading cream? If you have, let The Canadian Dairyman and Farming World have it. It will help others along. Do you think it practicable?

Dairy Instructors Meet

The Dairy Instructors and Sanitary Inspectors of Western Ontario spent the first week of April at the Guelph Agricultural College. The time was

taken up with dairy lectures, lectures on veterinary science, and lectures and practical work in the chemical and bacteriological laboratory. One half day was spent scoring cheese and butter. Mr. W. W. Gray, of the firm of The Ballantynes, of London, cheese exporters, Stratford, gave some valuable information regarding quality of cheese and butter demanded by the export trade. He laid particular stress on the fact that clean flavored, close boring, smooth textured, yet firm bodied cheese was the ideal cheese for export. The color, he said, should be clear and uniform, but not too high in colored cheese.

Time was set apart for general discussion of the coming year's work of instruction and several evening meetings were held when the work was carefully gone over by the instructors so that entire uniformity of method would be advocated by each, since uniformity is recognized as one of the principles of success. A lively but friendly discussion was brought out during one of the lectures regarding moisture in cheese. After a full discussion it was the unanimous opinion of the instructors that the system of cheese-making advocated and taught by them during the past five years, and practiced by the very best cheese makers was giving excellent results in improving the quality of the cheese in Western Ontario. It was also their opinion that it would be unwise to make any radical changes in the methods of making.

MILK AND CREAM TESTING

A short course for makers desiring instruction in milk and cream testing was carried on at the same time as the instructor's course and was attended by quite a large class of experienced cheese and butter makers. The instructors and makers who took the week's course appreciated very much the efforts of the professors of the College in making their stay both profitable and enjoyable.

There will be no change in the instruction staff this year. It consists of the following gentlemen: Frank and Hems, London, Chief Instructor, Alex. McKay, St. Mary's, Stratford Group; Jas. R. Burgess, Listowel, Listowel Group; E. N. Hart, Ingersoll, Ingersoll and Woodstock Group; Geo. Travis, Tilsonburg, Simcoe Group; R. H. Green, Cayuga, Brantford Group; W. Hamilton, Woodstock, London Group; Fred Dean, Western & Southern Creameries; Mack Robertson, St. Mary's, Northern and Eastern Creameries.—Frank Hems.

Will Make Whey Butter

Mr. Samuel Armstrong, President of the Shearwater factory, Jersey, Ont., called recently to renew his subscription to The Canadian Dairyman and Farming World, which he considers a first class farm and home paper. The proprietor of the Shearwater factory, Mr. J. J. Hogan, Mr. Armstrong states, will shortly commence the manufacture of whey butter; \$800 worth of machinery is being installed.

Last year the factory made 200 lbs. of whey butter by hand. This butter, Mr. Armstrong states, was of excellent quality. It sold on the Peterborough market at a profit accepted by the merchants as high-grade butter. This year Mr. Hogan will be allowed all the whey for installing the machinery for making whey butter. Next year the patrons will receive one-half of the whey.

During 1908 the patrons will send all their milk to the factory, Sundays included. Formerly they kept Sunday's milk at home and sent the rest for home use. Last year Mr. Armstrong sent all his milk to the factory, and bought his butter, which meant a saving of from \$18 to \$20 for the season.

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EMPIRE

CREAM SEPARATOR

Here are 10 Points Wherein It Excels

and, of course, there are a great many more which you will find in our Big Free Dairy Book which we will mail to you and as many of your friends as you suggest. It is considered the most interesting Dairy Book of the day. It costs us a lot to prepare, but it is free to you. Send for it to-day.

1 Heavy three-ply tin supply can. Holds good supply of milk and is low enough for a woman to easily pour milk into it.

2 Feed cup, skim milk cover and cream cover made of pressed steel, tinned. Absolutely true, and doubly as strong as the tin kind used in others.

3 Light weight bowl—chief cause of easy running.

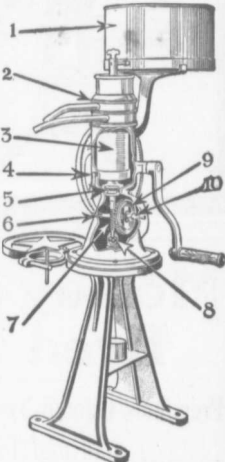
4 Very simple brake, applied at the base of the bowl, the only place where a brake may be used without injury to the bowl. No wear on bowl—all on a little leather washer.

5 Ball Neck Bearing which eliminates all wear on the spindle. Takes but ten drops of oil a day.

6 Case hardened pinion gear cut out of worm wheel shaft. No chance of working loose. Practically indestructible.

7 Spindle threaded to bowl. If ever wear should occur it can be unscrewed and replaced at less cost than on any other separator.

8 Three ball bottom bearing on which the point of the spindle revolves when bowl is in motion. The point costs little to renew. No wear on the spindle proper. Bowl will always adjust itself to proper centre.



9 Worm wheel clutch stops all mechanism when crank is stopped, with exception of bowl and worm wheel. No lost motion in again starting crank as clutch grips instantly and without jar to the mechanism.

10 Points on worm wheel shaft are case hardened until they will cut glass. Fit into case hardened sockets. Wear is reduced to a minimum. Worm wheel and its shaft may be taken out and replaced by just removing a plug on one side. Cannot be put back wrong. In fact, there is not a single part of the Frictionless Empire that can be placed anywhere but in its correct position.

We will send the Empire Frictionless to you for free trial if you will just say so.

Free Trial

The Empire Cream Separator Company of Canada

Western Office, Winnipeg.

Toronto, Ont.

The L W Butter Cutter

The accuracy of its work is only equalled by the ease and rapidity with which it is accomplished.

It's the most accurate, rapid and easily operated butter cutter on the market.

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