

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.

Believes in Grading Cream

Ed. The Dairyman and Farming World.—In reply to your enquiries in May 13th issue I would say most assuredly that I believe in grading cream.

The man who sends a first grade of cream has a right to the higher price while the one who sends an inferior grade should only receive a price in accordance with the merit of his cream.

Question 1. I believe that grading cream could be made practicable for the average creamery providing all the factories in the district would grade the cream.

2. I am satisfied that we would get a much better grade of cream at the creameries because the man who is sending the inferior grade of cream would be forced to accept a lower price for his goods or improve the quality.

3. I do not think the extra expense would amount to very much. It would probably mean a little extra vat room in order to keep the different grades of cream separate and some extra help for the maker. But I consider that the better quality of cream, which means better butter and consequently better prices, would more than offset the extra expense.

4. If the work of grading the cream is going to make much extra work for the maker he should receive some extra pay.

I wish your paper the success which it deserves.—F. A. Keyes, Huron Co., Ont.

Wants Condensed Milk Factory

Ed. The Dairyman and Farming World.—I would like to get in touch with a party in the condensed milk business with a view of getting him sufficiently interested to build a milk condensing plant in the Chilliwack Valley, B. C. Our soil and climate are a perfect combination for a stock and dairy country. The climate is mild, with sufficient rain to secure good crops. Also the soil is rich and well adapted for producing great crops of grass, hay, grain, roots and corn for fodder. I think I am justified in saying that milk can be pro-

duced as cheap here as anywhere in Canada. This country can grow good fruit also. At present our milk products are made into butter which sold last year at an average of 20½ cents per lb., which is a prosperous price.

However, about 70 miles from here, in the State of Washington, where conditions for producing milk and marketing butter are similar to what we have here, and where, until recently, there were about twenty creameries in operation. But since the erection of two milk condensing plants there the creameries are closed except to three that are inaccessible to ship to the consumer.

The condensing companies are able to pay more for milk than can be realized when made into butter and consequently get the business. We have two railroads in course of construction into the Chilliwack Valley, which will give good transportation facilities east and west.

There are at present about 4,000 cows in the Valley which could be increased to double that number in four or five years.

The great demand for canned milk in all sections of Canada including the Yukon country, where fresh milk is not obtainable, guarantees a good market. This together with a good supply of milk in sight should interest a party versed in that line of business to look this matter up.

I trust you will kindly publish the above in your valuable paper.—Thos. Richards, Rosedale via Chilliwack, B. C.

Note.—What our correspondent says as to the demand for condensed milk and the higher price condensed milk companies can pay for milk as compared with what a cheese factory or creamery can pay is quite true. It is a business, however, about which very little information is given to the public. Considerable capital is required and experts who can handle the manufacturing part are not to be had very readily. For these reasons few are in the line if they can take up a proposition of this nature. Can any of our readers help out B. C. friend out?—Editor.

Keeping Creamery Records

Circular 126 issued by the Dairy Division Bureau of Animal Industry, Department of Agriculture, Washington, D. C., gives a simple method of keeping creamery records. The Dairy Division has arranged a system of blanks which may be used for models in ruling books. Common record books with pages about 9 by 14 inches, with 36 lines, may be used and can be ruled by hand in a short time. The heading in each column indicates what returns are to be made. Certain forms are to be kept by the maker and others by the secretary. Forms 3 and 4 as outlined in the circular are of special value to butter makers. They provide for keeping a record each day of the number of pounds of milk and cream received, the list of the milk and cream, the pounds of butter fat in each, and the total pounds of butter fat received for the day and what is done with it. They cover one month. Form 3 is for use where creameries send out haulers or gather cream. It contains columns to show the creamery weights of cream; creamery received, pounds of butter fat received; hauler's weights; hauler's butter fat; hauler's pounds of cream short; hauler's pounds of fat short; hauler's pounds of cream over; hauler's pounds of fat over; price of butter per lb.; hauler's short, dollars; hauler's over, dollars.

Form 4 is for more general use. It contains columns for pounds of milk; pounds of milk test; pounds of cream; pounds of butter fat in milk; pounds butter fat from cream;

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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.

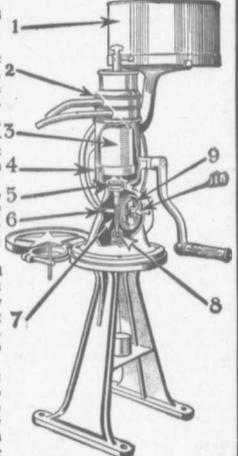
4 Very simple brake, applied at the base of the bowl, the only place where a brake may be used without injury to the bowl. No wear on bowl—only on a little leather washer.

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 point bearing on which the bottom 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 center.



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.

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The Empire Cream Separator Company of Canada Limited

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Toronto, Ont.

pounds butter fat from stations or routes; total pounds butter fat; pounds butter fat in milk and cream sold; pounds butter made; per cent. moisture 1 pounds, over run, per cent. over run; butter retailed; tubs of butter shipped; pounds of butter shipped.

Where hand separator cream is received testing every day is recommended. (Except where the cream is sweet when delivered.) To keep her record considerable space is required. A form is given for use in a skimming or cream receiving station. For whole milk creameries, a

form is given for recording composite test twice a month.

A form of shipping book is given for use of the secretary also a form of monthly statement and a form for the annual statement. There are ten forms in all.

Bookkeeping for a creamery is so different from that of any other industry that special forms and methods of procedure are necessary. This circular 126 aims to provide detailed information as to method of procedure is given and any butter maker or secretary can use it. Accuracy and system are the requisites.

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BRITISH IMPORTER is desirous of having shipments of butter and cheese made direct. Managers of cheese factories and creameries willing to ship direct to the old country, should communicate with Box F, Canadian Dairyman and Farming World, Peterboro.

CLEAN MILK.—By R. D. Belcher, M.D. In this book, the author gives the practical methods for the exclusion of bacteria from milk, and how to prevent contamination of cheese factories available to the consumer. Illustrated, 67 cents, 146 pages. Cloth cover. The Canadian Dairyman and Farming World. Our complete catalog of dairy books sent free on request.