

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.

Controlling Moisture in Butter

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that. It is only by extracting a few ideas out of what we hear and applying them to our conditions that we may come to the best method of controlling moisture in butter without spoiling it in quality."

Heated Flavor in Butter

"What is a heated flavor? Where does it come from?" Now I have an idea that I would like to explain and ask the judgment of others about it. The farmers know that their hay-mows sometimes burn, the horse manure piles burn and neither can burn in the presence of free air or oxygen, and bacteriologists tell us that germs cause the burning, and I have an idea that this same germ works in the cream when the can is covered up tightly thus excluding the free air. Some creamer-men speak of smothered cream and it is understood that smothered cream is produced by covering the can closely and I have an idea that the butter made from smothered cream will have a heated flavor, and so, this will be another argument for aeration. I have in Chicago Dairy Produce.

A Suggestion for Canadian Butter-Makers

Butter-making is the important thing in dairying in the United States. While a great deal of attention has been given to the quality of butter produced. Many suggestions for improvement have been made. One of them is that butter-makers should organize and get together more than they do. Mr. C. W. Pelton of Wisconsin, writes to the *Chicago Dairy Produce*, on this point says:

"It is a well known fact that we are not making as good butter as we did years ago and who is to blame? I say the butter-makers, why? Because they are not organized. There should be a butter-makers' association in every county that would get together as often as twice a year and make rules and each one positively refuse to take cream more than three days old, winter and summer.

"My rule has been three times a week in summer and twice a week in winter but my experience has been that I can make better butter from cream delivered twice a week in summer than I can from cream delivered twice a week in winter. In summer the cream is usually cooled in water and kept where the air is fresh; but in winter it is left where it is most likely not to freeze but if it does freeze it is taken to the kitchen stove and thawed out before being taken to the creamery.

"Four of my patrons quit and took their cream to a neighboring creamery where they got it twice a week but they got dissatisfied and wanted to know if I would take their cream twice a week if they returned. I declined and they came back bringing their cream three times a week until we had the first cool night and since then I have seen them but twice a week.

"We often hear of certain cows that do not give enough butterfat to pay for their feed and I believe the time will come when butter will be so cheap that the best cows will not pay and the farmers will be forced out of the dairy business and the butter-maker looking for a job in some other line of work, unless we get together and correct our faults."

Turnip feeding will soon be here. The dry weather and short pastures may cause more of this than usual. Makers should make it a rule not to accept turnip milk. It will show itself in the cheese and butter and injure their sale. Turnip tops are, if anything, worse than turnips themselves and should be fed to other stock than milch cows.

CITY MILK SUPPLY DEPARTMENT

Ottawa Milk Prices

Farmers producing milk for the city of Ottawa are being paid 16 cents an gallon can at the farm, but from October to April the price at the farm will be 20 cents a gallon. This will be much the highest price paid in any city in Canada. The price to consumers is not much more than 8 cents a quart and possibly 9 cents. It is said that in spite of the high prices paid the producers, milk will be scarce. Farmers who sell their milk in Ottawa have to take out a license. Before they can get their license their barns and cattle have to be inspected by a civil health officer. The cattle are not inspected for tuberculosis. There was a great cleaning up in many of the barns when this regulation went into effect. At the first regulation was opposed but now it is meeting with the approval of the larger producers and of many of the small ones because it is giving greater stability to the work of milk production. Large producers nearly always keep their stables and herds in good condition and are at heavy expense in this regard. In the past, when the price of milk advanced, a large number of small producers, who made no attempt to keep their stables, cows or milk in good condition, were always ready to rush in and sell milk, thus lowering the price again. Now these small producers are unable to do this until their herds and barns have been inspected and until they are found to be up to the standard that has been set. Many of these small producers are not willing to stand a competition that would thus be involved and, therefore, do not enter into competition with the regular producers. This serves to give greater stability to milk prices.

Toronto Milk Situation

The Toronto Milk and Cream Producers' Association issued a circular last week threatening to hold the milk if the dealers did not agree to make new yearly contracts. The Toronto Retail Dealers' Association refused to agree to the terms, a deadlock has ensued. Ordinarily, the prices paid for milk are settled twice a year, the winter season being reckoned from Nov. 1. The summer price is \$1.35 a can; the winter price, \$1.55. On account of the drought during the past season, the farmers are compelled to feed their cows and, not unreasonably, have asked this fall for a seven month price of \$1.50, commencing Oct. 1st. The Milk Producers' Association, an organization of some 500 members, covering a distance within 100 miles of Toronto, have been determined to hold their milk until these terms are accepted, as they feel that they cannot afford to do otherwise.

A prominent dealer in Toronto said that in future the dealers intend to bid individually regardless of any agreements. They will refuse to sign contracts covering a period of a year and perhaps contracts of any nature. The District Labor Council decided to make an investigation into the question of securing a municipal milk supply. At the meeting, it was stated that the public may suffer inconvenience and higher prices through the conflict between the milk producers and dealers. In this connection, it reported that Mr. E. M. Towns, secretary of The Retail Grocers' Association, complained to Mr. Drayton, County Clerk of Attorney-General, that producers were in a conspiracy to unduly limit the production of milk; that, in short, they had formed and were operating a trust. The matter may be brought before the grand jury and that body may be asked

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ed to return true bills against President Cornell and Secretary Reynolds of the Milk Producers' Association.

NOTE.—Since the foregoing was printed, press reports state that the difference between the producers and the dealers has been settled. A new dealers' association has been organized to be called the Toronto Milk Dealers' Association, with Mr. Thomas Price as president, and Mr. J. H. Dunlop, as secretary. This association agreed to all the requests of the milk producers with regard to prices. The case against Messrs. Cornell and Reynolds was tried before Judge Magistrate Clay of East Toronto, but no evidence was forthcoming to show that the milk producers were organized with a view to preventing competition in the sale and supply of milk.—Editor.

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