



The O. A. C. Dairy School.—A Practical Lesson on Dairy Cattle.

## BUTTER OUTPUT TREMBLED IN 3 YEARS

I may say that in so far as I know farmers are well pleased with this system, the return being more satisfactory from this than it was when operated as a milk gathering creamery. The reasons for this are not far to seek, and may be given as follows:—A cheaper rate for making better calves, better pigs, and consequently more money at the end of the year.

As to the price received, I will quote you my prices net to the farmer per lb. of butter fat for the past twelve months, this is after the prices charged for making, hauling, insurance and all other expenses have been deducted: April, 10 cents; May, 16 cents; June, 15 cents; July, 17 cents; August, 18 1/2 cents; Sept, 18 1/2 cents; October, 18 1/4 cents; November, 20 cents; December, 22 1/4 cents; January, 25 cents; February, 30 cents; March, 28 cents. Average for year, 20.61-100c.

There may be better prices for the farmer than those quoted above, coming from gathered milk creameries, but I have not seen them quoted. I am aware of the fact that there are a number of gathered cream creameries in operation that should be fired out of existence and the business put into the hands of men whose principles will not allow them to go on making a quality of butter from year to year that is not only a disgrace to the factory in which it is made, but is an injury and disgrace to the whole of Canada.

As I have tried both systems for three years each, I should be in a position to form a fair idea as to which is the better system for this section. During the years 1899, 1900 and 1901 I gathered the whole milk and it was during those three years that the "Imperial" had a hard time competing with cheese factories and hold my patrons.

In 1902 I changed to gathering cream, and during 1902, 1903 and 1904 I have not only held my own patrons but have three to every one which I had before and also trebled the output of butter.

This should be proof that we can and do make as good butter from gathered cream as from gathered milk.

WM. PARKINSON,  
Prop. of "Imperial" Creamery,  
Jarvis.

## GIVING GOOD SATISFACTION

In reply to your favor of recent date, I would say that our creamery is run on the cream-gathering plan. We sell our butter at highest market prices and do not have to take a

lower price because our butter is made from gathered cream. A large number of our patrons use separators, so far as I know the system is giving good satisfaction.

D. McMillan,  
Tara, Ont.

## GATHERED CREAM SYSTEM A WINNER

Having had an extended experience in the whole milk as well as in the cream-gathered system of butter-making, I am in a position to confidently assert that for many substantial reasons (which lack of space will not permit me to enumerate in de-



Taking a cow to water.—A Nova Scotia Scene

tail), the latter system has come to stay. And though it may have its disadvantages, many of which have been successfully met and overcome, there is one, however, that I will mention, that is, cooling the cream quickly (a matter of the most vital importance). This has been accomplished in the up-to-date creamery. A more difficult but not insuperable problem yet remains unsolved, that is, the proper care of cream before it reaches the creamery. This will also yield to the systematic and persistent dissemination of knowledge among the patrons. Your questions, how is your creamery succeeding, and how are the farmers satisfied? may be disposed of by stating that the volume of our business was over one-third greater last season than it was the year previous, when I first took charge. The farmers would not tolerate the whole milk system here. You ask, have I had to take a lower price because of this system? I do not think so, and in support of this I would respectfully refer you to the result of the competition at Stratford last January under the auspices of the Western Dairywomen's Association.

Though there were a number of separator creameries competing, yet from an ordinary sample of butter sent, I obtained the second prize (also 3rd and special). I understand all the butter (separator and cream gathered) was sold at the close of the exhibit at a uniform price.

Our butter is on sale in many towns east of Kingston, where it enters into direct competition with the separator creamery butter, and we never had to take a lower price, but often obtained higher. Permit me to quote briefly from the letters received from one or two who handled our butter in the east last season. One says: "Your butter has made many friends among our customers. We can largely increase the sale of it since it has become so well and favorably known." Same man adds, "There will be no kicking on the price." Another writes: "Your butter was as good, if not the best, I had last season. Pleased my customers every time." Much more could be added if necessary, but this should be sufficient to establish the claims I have made. Nearly all of our patrons own separators.

THOS. SCOTT,  
Manager Wiaraton Creamery,  
Wiaraton, Ont.

## How Miss Rose Demonstrates Butter-Making

By Laura Rose, O.A.C., Guelph

All teachers know the necessity of teaching the same lesson over and over again so that the old scholars may have their memories brushed up and that the new ones may add to their store of knowledge. At the request of the editor of FARMING WORLD I am going to tell in a simple manner how I churn ordinary farm cream such as I have brought to me to make into butter when I am out with the travelling dairy.

## HANDLING THE CREAM

I first examine the cream and take the temperature, and if the day is hot and the cream warm, I set the can in a pail of cold water. Next I prepare the churn. Placing the strainer dipper over the opening of the churn and putting a couple of thicknesses of cheese cloth over it, I strain in two or three quarts of hot water, put on the lid and revolve the churn, pulling the plug to allow the steam to escape. After the scalding, I strain in cold water to cool the churn. I always remove the water by pouring it from the top of the churn. It removes any floating dust that otherwise would cling to the sides and is so much quicker than waiting for the



Living on the fat of the land.