

which  
fair at  
avily,"  
which  
and both  
is the  
can be  
must

some farm houses kept closed so that flies may not get in, or that dust be kept out, or that the beams of the sun may not fade the finery of the parlor or spare bedroom.

Whatever the reason it is a poor one. A house is not fit to live in unless the outdoor breezes are allowed to blow through it, and the beams of both summer and winter sun are welcomed through open windows and doors. Healthy people whose work is mostly in the open air may manage to dwell in a sealed house without being conscious of injury, but the effect of such houses nearly always is to produce bad health and bad tempers.

In the cities more and more people every year are sleeping in verandah bedrooms, or in rooms with windows wide open the year around. The man who does this for a while soon feels that he would stifle in his sleep were the room closed. If he should spend the night in a place where he cannot have the outside air entering his apartment he rises in the morning unrefreshed. The gospel of fresh air it seems, has not as yet been preached enough.

## 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.

## Dairy Progress in Saskatchewan

With the rapid development of the Province the extension of the dairy work, under the supervision of W. A. Wilson, Superintendent of Dairying, is showing results in keeping with the Government's efforts to encourage and develop this branch of farming. Many people are in the habit of measuring the success of the dairy industry by the number of creameries in operation. It has not been the policy of the Saskatchewan Government to encourage the erection of creameries unless there is every assurance given that the undertaking will be a success. This course has been persistently pursued and to provide the advantages of a creamery for interested dairymen, arrangements have been made whereby cream can be shipped long distances by rail. The effect of this policy has been the large increase in butter manufactured in the creameries under government supervision, as the tabulated statement for 1908 and 1909 corroborates.

Creamery		Lbs. of butter, 1908.	Lbs. of butter, 1909.
Qu'Appelle	.....	27,285	30,230
Moosomin	.....	26,990	39,895
Tanullin	.....	68,698	48,281
Langenburg	.....	68,712	81,108
Birch Hills	.....	37,932	82,194
Lloydminster	.....	.....	10,157

The above figures show the output of butter at the respective creameries from May 1st to the end of September. Lloydminster creamery opened on July 22nd, 1909 and the make is the result of nine weeks operations.

The number of patrons sending cream last season was 553, while this year the creameries are being supported by 890 farmers, or 347 more than last season.

The total make of butter to the end of September last year was 194,617 pounds, while this season shows a make of 291,863 pounds. That the butter is rapidly marketed is evident from the fact that everything to date has been sold and although in the six creameries the weekly make is about

12,000 pounds, it is not enough to fill the orders that are being received by Mr. Wilson.

Out of the six creameries, four have signified their intention of operating during the winter months. This, in view of the good crops that have been harvested and the splendid price that is being received for the product, is evidence of how our farmers are viewing the dairy work.

## U. S. Duty on Cream

Recent changes in the United States in regard to cream have resulted in a considerable advantage to patrons of creameries located near the border and even to some located at a considerable distance from the international boundary.

Mr. J. A. Ruddle, Dominion Dairy Commissioner in a press report calls attention to an unexpected advantage accruing to Canadian dairymen as a result of the adoption of the new tariff in the United States. Under the old tariff, the duty on cream was five cents a lb. Under the new tariff it is five cents a gallon.

The change is thought to have been a clerical error, but the effect of it is to send a large quantity of Canadian cream across the border. Some 12 or 15 creameries have already begun to ship their whole output of cream, which nets the patrons about 27 cents a pound for butterfat.

## Cream on the Farm

The dairy industry is not the main business of farmers, but rather a side issue, forced upon them by adverse conditions or aggressive creamery agents. The farmer seldom gives serious attention to the careful handling of his cream. He has the cows and the separator and the market that takes his cream asks but little of him in the way of quality. Naturally but little has been done to keep the product pure from the time the cow is milked. Now, however, times are changing rapidly in this respect. The creameries are requiring quality tests to be made of the patron's cream and are paying for it on that basis. This is going to bring the farmer face to face with the new proposition. He must learn how to care for his cream in such a way that he may deliver it to the creamery in perfect condition.

The milking is the starting point of most of the trouble. The milker sits down with a pail, open at the top, and begins to milk. Any dust, straw or manure that may be hanging to the udder is gradually dislodged and finds its way into the milk. Every particle of such dirt carries with it a quota of germ life, which consists of minute plants or bacteria, so small that they cannot be seen without the aid of a microscope. The function of this plant growth is to cause decay. All decay is brought about by the action of bacteria. Germ life requires certain things to promote growth, just the same as does corn, wheat or any other plant with which the farmer is familiar. The corn requires food, moisture and warmth to make it grow and thrive. These must be furnished at the right time and in the right form or the corn does not thrive. It is just so with germ life. In order to grow, the germs require proper food, warmth and moisture. All of the conditions which best promote the growth of these minute invisible plants are found in warm milk as it is drawn from the udder. Thus, while the dairymen milks he unconsciously helps to plant the seed of destruction in the very product he is going to market. The destruction begins at once and is carried very rapidly so long as the proper temperatures are maintained.

The remedy would naturally suggest itself. Stop the dirt from getting into the milk. This can be done easily and quickly. If the milker will carry with

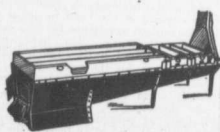
him a damp cloth and carefully wipe off the udder and the parts immediately around it, the trouble will to a great extent be prevented. All of the coarser particles of dirt will be rubbed off and the finer particles of dust dampened, so that they will not fall into the pail. This work will require but a few moments of extra time and prevent much after trouble in the way of sour and ill-flavored cream. The cow should be milked in a place in which the air is free from dust. In the winter or when the cows are kept in the stable, never feed, or mow hay, or clean out the place, or do anything to stir up dust or strong smells just before milking.

The cream should be separated at once after milking, while the milk still has the animal heat in it. The work of this should be so arranged that the day can be done. Do not use a cloth strainer. The separator will remove all the solid dirt that may be in the milk

much better than it can be done with a strainer. There never was a cloth strainer used that would not in a few days become yellow and smell bad. Under the best conditions, where steam can be used to help in cleaning, the cloth strainer is a source of danger rather than a benefit. A well-made wire strainer might be used, but there is no need of any strainer. Pour the fresh, warm milk directly into the supply can and send it through as quickly as possible.—Ed. H. Webster, in Bulletin.

De Laval.—Through an oversight it was omitted to state in connection with the article on 'The Cleanest of Dairies' appearing in Farm and Dairy, October 14th, that it was reproduced by courtesy of the 'De Laval Monthly.' The illustration used in connection with this article was kindly loaned by the De Laval Separator Company.

## Champion Evaporators Make Better Syrup



"CHAMPION" EVAPORATOR

How can you reasonably expect to receive good returns from out-of-date kettles and pans? Give your maple grove a shove by using a **Champion Evaporator** and you will obtain the quickest and best returns for the time spent of any work on your farm. This crop requires no fertilizing, ploughing, seeding, harrowing or cultivating, and comes at a season of the year when other farm work is not pressing. Made in 22 different sizes.

Send for Descriptive Catalogue

**THE GRIMM MFG. CO.**  
58 Wellington St., MONTREAL

It is desirable to mention the name of this publication when writing to advertisers.