

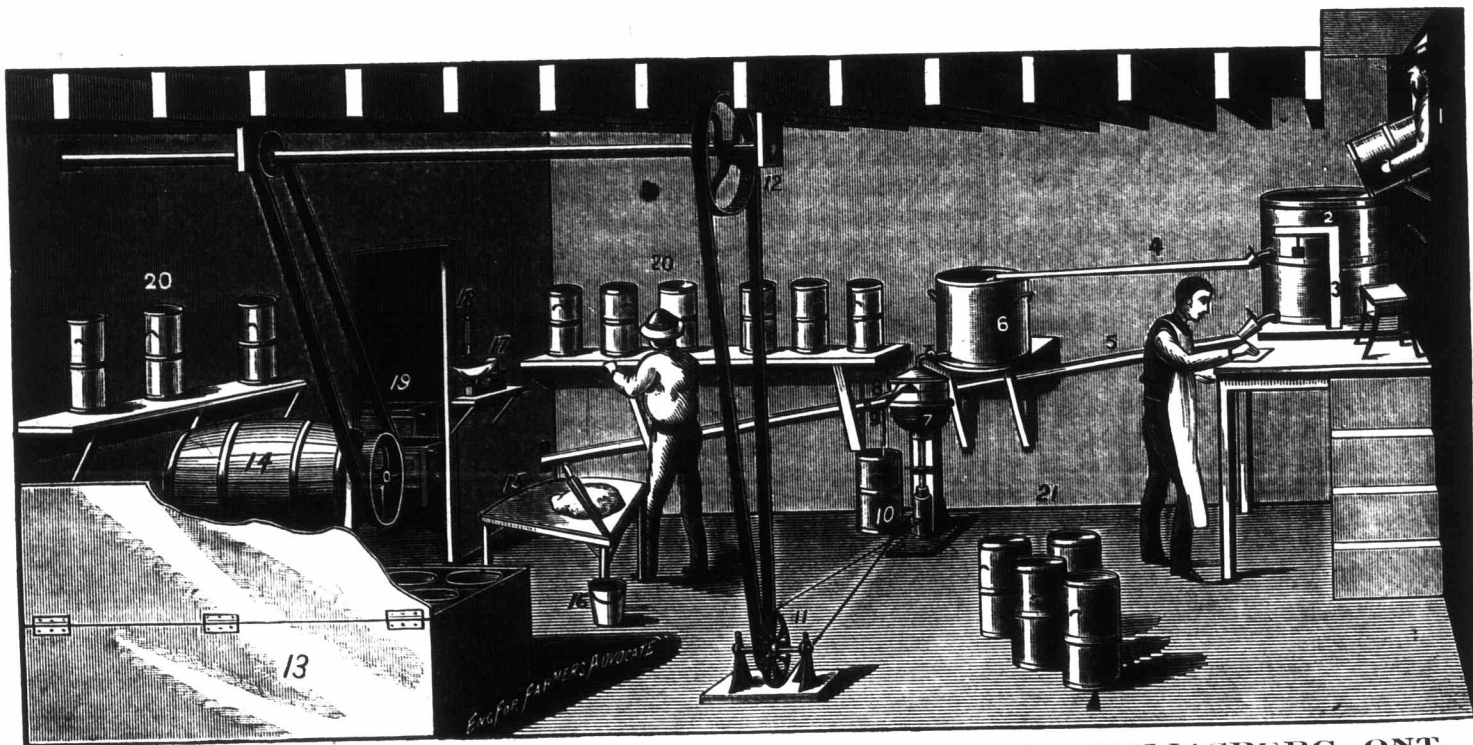
Interior View of Sprague's Butter Factory, Ameliasburg, Prince Edward Co., Ont.

In the accompanying illustration may be seen a man delivering milk and is in the act of emptying the milk into the receiving can, where the milk is examined and weighed. From the receiving can you see a conductor leading to the feeding can; from the latter it is admitted into the DeLaval separator. The velocity of the separator is such that it revolves at the rate of four miles a minute. This rapid motion throws the milk to the outside edge of the separator, and the cream, being the lightest, rises to the top, and is discharged, as seen in illustration. The cream is seen running into the cream can standing on the floor, the milk pouring into the conductor to be made into cheese. From the receiving can a second conducting trough runs from the

170 acres and keeps 20 cows; he procures the milk from 200 more at the present time. He commenced in the right way to succeed. His first factory was a small log building, now partially used as an ice house. His present building is only small in comparison to many factories, but all the space is profitably utilized. The whole building is only 32 by 32 feet, and is 1½ stories high; the engine-room is 8 by 16; butter-room, 15 by 20; cheese-room, 16 by 25; drying-room, 15 by 20; driveway, 15 by 22. The building cost \$500; the implements, including the engine and the DeLaval separator, \$750. Another very decided advantage of this system is that the milk only requires to be delivered once daily; and another is that a person can take his milk to a creamer, have the cream extracted, and take his milk home for other purposes.

Mr. Sprague deserves the thanks of the

of the cows devoted to butter-making will fall below one-fourth of that amount. There are cows that have given from 14,000 to 18,000 lbs. of milk in a single year, and yet I believe that a majority of the cows of this State will not much exceed 3,000. N. S. Wright, of Elgin, Illinois, reports that from his herd of 27 grade Holstein cows, he received \$97.74 per head; and yet the average proceeds from the dairies of our State will not much exceed one-third of that amount. A cow has been kept an entire year upon the products of a single acre, and yet, amongst the farmers who make dairying a leading business, from five to eight acres are required. This wide difference may be in part attributed to the fact that dairying, in the modern acceptance of the term, is comparatively a new business in this State; and very many, and perhaps the majority of those engaged in it, have not yet been able to place



INTERIOR VIEW OF SPRAGUE'S BUTTER FACTORY, AMELIASBURG, ONT.

1, Delivering Milk. 2, Receiving Can. 3, Scales for Milk. 4, Conductor to Feeding Can. 5, Conductor for Milk to be Made into Cheese. 6, Feeding Can. 7, DeLaval Separator. 8, Faucet for Cream. 9, Milk Faucet. 10, Cream Can. 11, Driving Power. 12, Pulley and Shafting. 13, Cooling Vat. 14, Churn. 15, Butter Table. 16, Pail. 17, Scales for Salt. 18, Thermometer. 19, Cheese Factory. 20, Cream Cans.

bottom of the can into the cheese factory. The cans containing the cream are placed in a cooling vat, which is 2½ by 7½ feet, and contains 12 cans; the cans are 19 inches high by 9 inches across. When the proper temperature is obtained, it is placed in the churn. The churning is not such a rapid process as gathering the cream, for a slow motion is required to obtain good butter. The churn will hold 80 gallons, but 60 is the working capacity. When churned, the butter is taken out, properly cleaned, salted and packed.

Such is the reputation of Mr. Sprague's butter that he cannot begin to supply the demand, although he charges five cents more per pound than the farmers are able to obtain. As soon as we had seen the pastures, the water and the mode of making, we immediately booked our order, as it is not always possible to procure good butter even in the city of London, which is in the centre of as fine a dairy district as any in Canada. Mr. Sprague farms

dairymen of Ontario for furnishing us with an opportunity for gaining such valuable information, as we feel satisfied that many will ere long adopt the plans now carried out by Mr. Sprague. This is no theory, but paying and profitable practice; the plan is paying Mr. Sprague, and it would pay many of you to take a trip to see his compact little factory. If you go, take wife or daughter with you, and let them enjoy the beauties of a trip in the Bay of Quinte to Alexander Bay.

Average versus Maximum Dairy Profits.

Mr. C. R. Beach, in a paper lately read before the Wisconsin Dairymen's Association, pays the following compliments to the dairymen of that great cheese State. He must have had one eye on Canada. He says:

"A score of cows may be named that have produced over 500 pounds of butter in a single year; yet a large number, if not a majority,

themselves in condition and with surroundings to produce the best results; and a part may be attributed to the want of scientific knowledge; but if we are to find a full and satisfactory explanation for this wide range of results we must seek other causes; and, judging by my own experience, I should say that the fault is chiefly in ourselves, and not in our stars, that we are underlings. We don't try; we are constitutionally lazy, intellectually, if not physically. Extraordinary, or even good results, do not come by chance; they do not simply happen. "Eurotus" did not make \$778 worth of butter in a year because she happened to be a Jersey. The cow that gave 18,000 lbs. of milk did not do it because she got to giving milk and couldn't stop. It was not a special dispensation of Providence that Mr. Wright received \$98 per head for the milk of his cows, while his neighbor received but \$30."

Change cattle and sheep to other pastures.