

a pound of butter you are selling, a pound of flavour. Where does the flavour come from? Some one said that the flavour is made before the milk leaves the stable. If we take those two statements we see the position the buttermaker is in. When we consider that the flavour is largely produced at home and there are two or three hundred farmers all producing flavour we can easily understand that the flavour is pretty well developed before it reaches the buttermaker. The better condition you can let him have the cream in and the sooner you can let him have it the better it will be. It will give him that much more control over the cream and its ripening and he can be expected to turn out that much better flavoured butter. The flavour more often than not is in the cream before it reaches the factory and the buttermaker cannot take it out. I hope that you will impress upon all patrons of your various associations the necessity of sending their cream to the creamery as sweet as possible. If they will do that, and it is to their own interest to do it, they may reasonably expect to see the result of it in an improvement of the butter. The only way to get cream to the creamery in the proper condition is by controlling just as long as possible the temperature of the cream. Mr. Wilson has suggested a temperature of 55 degrees and if it could be kept at that till it reached the creamery you would have first class cream. You should be able to get lots of ice in this country. Whatever else the West may lack I have always understood that you have no trouble in getting a good crop of ice each winter. Well now, get lots of ice and you can keep your cream cool. There is no more convenient way of cooling cream than by the use of ice. I would strongly recommend that any farmer who intends to do anything in the dairying line to put up lots of ice each winter.

A remark or two has been made with regard to rejecting cream. I admit that it is a delicate subject. No buttermaker likes the idea of rejecting cream and no dairyman likes the idea of having his cream rejected. While it may be an unpleasant duty it is nevertheless a duty of the buttermaker to reject any cream that comes to him that is not fit to make first-class butter. That one man sends poor cream is no reason why all the other patrons should get a couple of cents a pound less for their butter. People may not like the idea but they must realise the importance of having a first-class article.

The question of centralisation does not come under my subject but I wish to make a remark or two on it. That is one of the mistakes we have made in the older provinces. In the county I come from, Dundas, a mistake was made in this matter. They have too many small cheese factories scattered all over the county. They have put one on every crossroad. Where I lived you could stand in town and count three cheese factories. In driving through the country you are never out of sight of one. I think there are 80 factories in that small county, only about twenty miles square. That is where they produce milk by the acre. Within five miles of my home 180,000 pounds of milk are produced every day. But the mistake they made was in having too many cheese factories in so small an area. I am very glad to see that the government are taking a stand in the matter and will avoid that mistake at least.