

ter that had been in the cold store for any length of time. The flavor of this was not good. On other occasions, I went through a number of lots of fresh arrivals from different sections of Quebec and Ontario. The Quebec butter was not all fancy by any means, but the outstanding feature of the Ontario butter was that it all had an old cream flavor and it was the only fault that could be found with the butter from a commercial standpoint. It is pretty well known that this flavor is due to the condition of the cream when it is delivered at the creameries and the question arises, would it pay the farmers to have individual cans for collecting and give the butter-makers the privilege of discriminating between the good and the poor cream, or is competition so keen among creamery men that everything offered must be accepted?

Creamery Meeting at Guelph

A well attended meeting of the creamery men of Western Ontario was held at the Dairy School, Guelph, on December 9th. The main object of this was good it was made up of the best men in the business, those who have been attending these gatherings regularly since they started. The butter-makers and creamerymen, whom it is desirable to reach, and who need information were not there. Something should be done to reach these. If they will not come to the annual Guelph gathering, some supplementary work should be done towards bringing the needs of the business and the many good things brought out at these central gatherings home to them. There are a number of butter-makers and creamerymen in the business who are a detriment to the industry, and unless they can be induced to improve and adopt up-to-date ideas, progress cannot be made. This was very forcibly shown by Mr.

Frank Hearn, Chief Instructor for Western Ontario, in his address at the dairy school gathering. He reviewed the work of the year and gave some figures based upon a careful census of the creamery business made during the past season.

WESTERN ONTARIO CREAMERIES

There are 77 creameries in Western Ontario, 4 more than in 1907. Nine of these made both cheese and butter. There were 14,145 patrons who supplied cream in 1908. There were 16,366 patrons of cheese factories in 1908 so that the creamery business is fast approaching that of cheese in the number of its patrons. Two thousand and nine hundred and thirty-two tons of butter were made in 1907 as against 3,270 tons in 1908, an increase of 338 tons. The average number of patrons per creamery was 184, the average butter made 45 tons, and the average per patron, 460 lbs. Of the 77 creameries 68 were cream gathering, and nine both whole milk and cream gathering. Sixty-five used the Babcock test; 12 used the oil test, and 8 the scales for weighing cream for testing. Seventy-two used the combined churn. Six hundred and fifty-two patrons' tests were made and the average test

and in creamery methods generally, there being not enough uniformity.

Mr. Fred Dean, Instructor, read a paper upon "Why Creamerymen Should Attend the Dairy School," which will be published later. In addition he stated that some creameries got 3c and 4c a lb. less for their butter than the best creameries did. He strongly deprecated the employment of poor makers. There were some in the business who should not be allowed to make butter. If each maker had to hold a certificate, those could not qualify. Many creameries do not succeed because of bad management. He instanced one creamery where the patrons were allowed to take their own sample for testing. These samples tested 15 per cent. more than the average test of the cream at the factory. Makers should go among their patrons more than they do. It would pay factories to engage more help in order that the maker might have more time for this work.

REFRIGERATOR SERVICE

Western Ontario butter came in for some criticism at the hands of Mr. J. Joseph Burgess, Official Referee, at Montreal. His report appears in another column of this department. Mr.



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Cheese Department

Makers are invited to send contributions to the department, to ask questions matters relating to cheesemaking and to suggest subjects for discussion. Send your letters to The Cheese Maker's Department.

Wants a Maker's Union

Ed. The Dairyman and Farming World—I certainly think that there are too many inexperienced makers taking charge of factories. This does not give makers who have spent a long enough time to learn their trade thoroughly a chance, and it keeps good men from getting the best of their experience and skill deserves.

I think it would be a good plan to form a union of makers and have each member hold a certificate that he was qualified to make cheese and manage a factory. If a member could not qualify for a certificate he should be compelled to take a course at the dairy school or put on a term of five or six years with some competent man.—R. J. Walter, Victoria Co., Ont.

At the dairy meetings held at Madoc and Campbellford, Ont., Messrs. Jas. Whitton of Wellman's Corners, and Alex. Hume, of Menie, were elected as directors of the Eastern Ontario Dairyman's Association. They are two good men.

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Boxing Cheese at the Selwyn Factory, Peterboro Co., Ont.

was 14.33 per cent. Sixty-one samples averaged over 16 per cent. of moisture, but these came from 19 creameries, 6 in the north and 13 in the south. The average per cent. of fat in the cream was 22 per cent. The northern creameries showing 20 per cent. and the southern creameries 24 per cent. The instructors made 218 full-day visits, 93 cell-visits, and visited 406 patrons. In collecting the cream, 13 creameries use large cans, 22 individual cans, 6 jacketed cans, 15 ordinary milk cans, and 15 only cream tins. In regard to sold storage facilities, Mr. Hearn reported 29 creameries in good condition, 18 fair, and 13 very poor. The average temperature was 52 degrees, which is too high to get the best returns in cooling and keeping butter.

Mr. John H. Scott, 2nd Vice-President of the Western Dairyman's Association, presided. Professor Dean, in a splendid address, welcomed the creamerymen to Guelph, and gave some good advice that should be helpful in the further conduct of the business.

CREAMERY IMPROVEMENT

Mr. Mack Robertson, Creamery Instructor, read a valuable paper on "Creamery Improvement," which will be published later. He noted considerable improvement in the creamery business during the past few years. Sanitary conditions have improved around the factories. Better machinery is used. But much remains to be done. There are five ways in which improvement can be made. In the quality of the cream received; in the kind of men creamery owners hire to manage their factories; in the carefulness and efficiency of butter-makers; in the equipment of many creameries,

Burgess also gave some information regarding the operation of refrigerator cars. The increase in shipments had lessened the cost of these cars to the Government. There was better icing of cars the past season. Much of the dairy butter shipped was warm when put on the cars. The butter arriving in Montreal showed an average decrease in temperature of 5.9 degrees as compared with a year ago. The temperature of all the butter when placed in the cars was too high and especially dairy butter. Dealers should provide cold storage facilities for cooling this butter. Of the butter lots examined by the referee in Montreal, 32 were of first grade and 68 second grade.

Mr. W. Steinhoff, Stratford, stated that the bad flavor of western butter was due to bad storage, and also to poor cream. Some western butter was of good-keeping quality. Mr. Fred Dean pointed out that very little of the best western butter went to Montreal. It was bought up by western dealers for storage purposes and only the worst was sent east.

Mr. D. W. McPherson, Government Inspector, referred to his work in prosecuting parties for selling dairy butter as creamery, and asked the creamerymen present to advise him of any cases where this substitution was being carried on.

Mr. John Brodie, President of the Western Ontario Dairyman's Association was present and addressed the meeting.

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