

The Dairy.

The Farmers' Opportunity.

It is one of the strangest anomalies imaginable that Toronto and other cities of a province so essentially agricultural as Ontario, have to depend almost entirely upon the creameries for their supply of really first-class butter, and much of the creamery butter that is offered for sale does not come within several grades of first-class. Knowing that there is a veritable army of capable butter makers in the farm homes of Ontario, we are forced to the conclusion that they have allowed themselves to be forced out of the field through a mistaken idea that creamery butter must necessarily be in greater demand and receive a better price than dairy butter; than poor dairy butter, yes! than dairy butter of equal or better quality, no. As a writer in the *American Agriculturist* of recent date points out:

Creamery butter is the standard in the markets because it is uniform and can be had in quantities sufficient to supply the retail trade. The creameryman, however, has his trials. The impossibility of overseeing the production and first handling of the milk is a serious difficulty, often causing a lower grade product. Unless a first-class butter-maker can be obtained, much loss will result in many ways.

It is because of these drawbacks that there is still an opportunity for expert private dairymen to make a butter far superior in quality to the average creamery product. There are people in almost every village and town who are glad to obtain for family use a strictly gilt-edged article at its true value. To a limited extent this demand has been met, but I am led to believe that the field is by no means fully occupied.

To succeed in this it will often be necessary to lay aside preconceived ideas. Tempering cream by the sense of feeling or determining acidity by taste, will not answer. Butter owes its good qualities very largely to its treatment in the ripening vat and only in a small degree to the worker.

The essential features of good butter making are, a pure, sweet cream of proper consistency, ripened rather slowly at a temperature of 58 to 62 degrees, or a little higher, with or without a starter. The acidity at churning time should be not far from 0.7%, preferably under than over, though the writer has recently made a sample of butter which scored ninety-nine points in a possible one hundred from cream which at churning time showed 0.745%.

Churning temperature is governed by the per cent. of butter fat and degree of

ripeness of the cream, also the character of the herd and period of lactation. The temperature should be such that from 80 to 60 minutes are required for churning. Cream ought never to be churned when it breaks in from five to ten minutes, as such treatment is ruinous in point of quality and economy.

Excessive washing of butter is always at the expense of the flavor. If in just the right condition, it requires very little washing. Some prefer a washing of brine at a temperature of 51 to 58 degrees. Good results are obtained in this way. The flavor is supposed to be removed in a less degree than by the use of pure water. Color and salt of the best quality are to be used in quantities to suit the trade. Working is important, i.e. it is important to do just as little of it as will answer the purpose of evenly incorporating the salt and removing moisture.

Strict cleanliness is to be rigidly observed with every implement and in every operation from beginning to end, not one day in seven only, but every day in the year so long as the business continues.

A farmer who can produce a really fine flavored butter need not fear that he will lose money by turning his efforts in this direction.

The refrigerator cars on the railway bring the larger cities within reach of farmers hundreds of miles away, and the cold storage facilities offered by most of these larger cities, remove the necessity of immediate sale at "slaughter prices."

The Piggery.

THERE are instances where a breeding sow has been kept a dozen years or more, but as a rule it is believed that seven years is the limit of usefulness as a breeder. When she holds up her head like a cow in feeding it shows that she is losing her teeth, and is not to be kept for breeding purposes.

THE demand for fat porkers at all seasons of the year is gradually breaking up the custom of feeding but one lot yearly. This is an advantage, as the work is distributed and the risk materially lessened. Besides, it gives an opportunity of using the feed to better advantage.

A CORRESPONDENT writes.—I have fed for years just corn and ground rye, the corn in ear from the time it is in roasting ear stage until it is hard, with ground rye mixed every morning with water, one pail of the ground feed to four of water,