

Creamery Department

Butter Makers are invited to send contributions to the department, and the editor will be glad to publish matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

On What Does Butter Quality Depend?

Prof. Van Norman in the last report of the Farm and Normal Institute for Pennsylvania has something to say as to what the quality of butter depends on, that is worth considering by Canadian butter makers. Referring to the faults in the butter of his State, he says there is an unnecessary amount of manure gets into the milk due to lack of cleanliness in the stables. If cows are kept clean the butter will be just as acceptable to the trade and will fare better at the National Dairy Shows. To quote: "The trouble is that we lack the uniformity which comes from comparing our own make with others. I sit in my room in my little room and make butter, and see no better except what I make myself. I have no means of judging wherein I fail or excel. My judgment is one-sided. The trouble with most of our butter-makers."

"What I want in a judge is a man who is brought into contact with different kinds of butter regularly. He knows the variety and practice to keep his judgment accurate."

"One fault I find with much of the creamery butter, as well as the farmer's butter, is that the cream is allowed to get too old. Our farmers hold their cream at home for one or two days before they deliver it to the creamery, and the butter made from it has an old flavor, as the butter-maker calls it. That it is a flavor we do not want. The cream can be kept two days and kept in good condition if kept quite cold, but it is not wise to do this, as a rule. The thing holds true on the farm, where only a limited amount of butter is made, and it takes two, three, four or even five days to collect enough cream for a churning. The facilities for holding that cream and keeping it in good condition, are not as favorable as we should have them. Therefore the cream is not kept cold, and is subjected to the action of the cellar and of the cooking, of the washing, and of that boiled cabbage dinner that we, sometimes have, and the result is unfortunate in the butter."

"The first principle in our butter-making is to have a clean, raw product and control the changes during the ripening of the cream so as to get the desired result. The market has changed in the last few years, and to-day it wants a milder-flavored butter than formerly. When we say 'milder,' we mean one in which fermentation during ripening of the cream has not gone so far. First, the cream becomes slightly sour, then it becomes ripe, then over-ripe. The difference is in the degree of fermentation, and the market to-day wants a

mild-flavored butter, one that is not rancid or made from over-ripe cream."

Butter Making in Australia

Of the countries exporting butter to Great Britain, Australia ranks third in the quantity of her shipments. As to quality, she does not stand as high as her sister colony, New Zealand. But the former colony is making rapid strides in regard to butter-making, and is becoming better organized and unless another drought comes along Australia is likely to figure larger in the English butter market than she has ever done. The country has wonderful recuperative powers. The last severe drought occurred seven years ago, and thousands of cattle and sheep were sacrificed. To-day the number of sheep and cattle is as large as ever before. A country of this nature, with many acres of undeveloped and unimproved land, is being opened up for dairy work, cannot but be a very strong factor in the dairy world for some years to come, and a little information as to what is being done there to further the business will be of interest to Canadian dairymen.

Mr. John Tate, Hastings, Hawkes Bay, New Zealand, is at present in Canada. He spent the best part of last year in Australia, studying dairy conditions there. For a number of years he was manager of one of the large dairies in New Zealand, and is therefore, competent to speak intelligently on the subject. He purposes remaining in Canada for some time, and may possibly take a course in dairying at the University of Toronto next winter. To the Canadian Dairyman and Farming World, he recently gave some information regarding dairying on the other side of the world, that is worth considering.

DAIRY FARMS SELL HIGH

The chief dairy state in Australia is Victoria. Many of the large landed estates had been divided up into 100 and 200 acre farms, and given over to dairying. The effect has been to greatly enhance the value of farm property. Many of these large estates have been divided up and leased to dairymen at as high a rental as \$200 an acre. Others are sold, in some cases as high as \$200 an acre. Wherever dairying is taken up, the land immediately advances from 100 to 200 per cent in value. There is no winter feeding as in Canada, and on the best farms as many as one cow an acre can be kept. A couple of hundred acre dairy farms are kept on 100 to 200 cows. The dairymen is a specialist, and the only difficulty he has to contend with is the milking. The cows rustle for themselves all the year around, and it is plentiful there is no difficulty about their keep. Often the milking is let out on shares to poorer families in the district. Everyone is anxiously looking to the milking machine to help them out. Native grasses are depended on for pasture.

TAKING UP THE CREAM GATHERING SYSTEM

The creameries in Australia are well equipped, expensive structures. The old plan was to have a central creamery, with a skimming station. This plan, Mr. Tate states, is being gradually changed over to the cream gathering system, or home separation, and it is called there. One of the big creamery concerns is the North Coast Dairy Company. It has three creameries and one bacon factory and is capitalized at \$1,750,000. One creamery recently built on the cream gathering plan, sold for cost \$48,000. It has a capacity of making 10 tons of butter a day. In the

cream gathering creameries daily delivery of cream is insisted upon. This is especially true of New South Wales where many new districts are being opened up to dairying. The cream is graded and the butter paid for according to its quality. In Victoria it is compulsory to pay for cream by the butter-fat test. Last year the price paid patrons for butter-fat was 22c-23c a lb. One of the best creameries paid as high as 28c a lb. for butter-fat. In New South Wales they pay for commercial butter. Last year the price averaged about 22c a lb. The best creameries are taking up pasteurizing, and this practice will soon be general all over the country.

The cream gathering system is working well. A good quality of cream is insisted upon, and as the patrons have a large number of cows, it pays to give it every attention. The grading of cream before churning, also helps the quality. Some of the best Victoria creameries send to Great Britain as good a quality of butter as New Zealand does. The butter from one of the best creameries last winter, sold as high as 152s in England. The state of Queensland has compulsory grading of butter, the same as in New Zealand. In Victoria and New South Wales they have what is known as the Commerce Act, under which all butter is inspected, but not branded. The inspectors report on inferior lots to the factories.

CO-OPERATIVE SELLING

Nearly all the co-operative creameries ship their butter on consignment. There are co-operative selling companies representing a number of co-operative creameries. These have a manager at the central shipping point, and also a representative in Great Britain. A great lot of butter is handled by these selling companies, and they can afford to pay large salaries to competent men. An attempt is now being made to sell direct to the retailer in England. As these co-operative selling organizations control a large share of the butter made, they cut into the business of the exporter or middleman very much.

About the same breeds of cattle are to be found in Australia as in Canada. There are a great many grade Shorthorns used for milking purposes. They have a breed known as the Illiwarra cattle. They are very much like the Shorthorns, and are developed from milking Shorthorns brought into Australia some years ago from England. An effort is being made to establish a record for this breed. The milking season extends from 8 or 9 months. The bulk of the herds give the farmer an average return of about \$200 a year per cow. A great many young stock and hogs are raised on the skim milk from the creameries.

Mr. Tate met Mr. J. Woodward, formerly official referee at Montreal, who is now the representative in Australia of a large English importing firm. He is doing well there, and

If you should ask prize Butter-Makers what salt they use—they would say, "Windsor." For Windsor is the choice of Canadian dairymen everywhere. Ask your grocer.

Windsor Dairy Salt

is endeavoring to induce Australians to take up Canadian methods, chiefly in selling and marketing the product.

The Hand Separator

We consider the hand separator a benefit to the dairy industry, when properly used. The whole trouble with the hand separator arises from the improper use of it and by not delivering the cream often enough to the creamery. We favor the hand separator, because it gives the farmer better milk for his calves than is possible to obtain from the creamery. Fresh, warm skim-milk from the hand separator is better feed for the calf than the best of skim-milk from the creamery 24 hours old. The sooner the calf can get the skim milk after it is drawn from the cow, the better it will grow.

The hand separator is here to stay because the farmer that has been feeding his stock milk separator cream, milk knows its value. The question before the creamery today is not how to prevent the farmer from purchasing a hand separator but to teach him how to produce a good grade of cream. Hand separator cream is as good as any cream when produced and cared for properly and delivered to the creamery every day in summer, the same as whole milk.

The farmer that fails to keep his separator clean and does not cool his cream properly and keeps it several days before sending it to the creamery is impairing the quality of butter. But this is not the fault of the hand separator, but it is the fault of the farmer.

There are many creameries that are making butter entirely from hand separators and their butter is commanding the highest price.

The creamery that refuses hand separator cream simply because it is hand separator cream is standing in the path of its own progress and it is only a matter of time before it will pay dearly for such an arbitrary decision.

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