

Prince Edward Island Dairymen Meet

The Dairymen's Association of Prince Edward Island met in annual convention at Charlottetown, on Tuesday, February 25. The attendance was rather disappointing, but great interest in the sessions was evinced and maintained. President Arthur Simpson, in opening the convention, dealt chiefly with the revival that is becoming apparent in the dairy industry, and the difficulties still to be contended with in the transportation of cheese and butter. One of the causes of complaint is frequent handling and unnecessary delays in getting the cheese to the ocean steamers, resulting, sometimes, in heated cheese and wrecked totes.

THE SECRETARY'S REPORT

According to the secretary's report, there were 45 cheese factories and one branch factory, in operation during the past season. The business showed a slight increase over last year. The larger factories, that are well located, and have plenty of territory, are increasing their business, while the smaller factories that are placed too close together, are going back. Some of them are likely to go out altogether.

Owing to the price of raw products of the farm, being high the last few years, the development of dairying has been somewhat retarded. Farmers have not been long enough in business to have acquired the courage to feed high-priced grains to dairy cattle. Dairying is on the up grade, however, and though the weak stations will have to go out of business, or amalgamate with one another, still a greatly increasing number of the best farmers are convinced that co-operative dairying is paying them better than any other line of farming, and that it would be a calamity to the province, if through any cause, it should fail.

The quality of cheese during the past season was excellent. The average 1½ cents a pound. Only three prizes were given in the cheese classes at the provincial exhibition last year. The secretary advised that diplomas be awarded to all exhibitors, and to all cheese scoring over 94 points, so as to encourage a greater exhibit, both in point of quality and quantity.

The trend of the discussion, aroused through the reading of the secretary's report, was that it was essential that the Prince Edward Island dairymen stand by their industry, and make it a success, as there is nothing else to take its place.

A very instructive and practical address was delivered by Mr. Geo. H. Barr, official referee at Montreal. He touched principally on the development of the dairy industry in the province, the care of milk, etc.

Lieut.-Governor McKinnon spoke strongly of the benefits derived from co-operation in dairying, as well as in other lines of farming. "Give the young man who is going to remain on the farm," said he, "a chance to get an education as well as the man who takes up a profession."

RESOLUTIONS

A resolution was passed favoring the extension of agricultural teaching in the schools, and asking the Board of Education to provide a suitable text book on agriculture. In the discussion which followed the introduction of this resolution, the wisdom of directing the teaching in schools, along the lines of agriculture, was generally acknowledged.

Prof. Ross, Secretary of Agriculture, spoke of the advantages of soil and climate possessed by Prince Edward Island, for the production of dairying. He strongly advised the feeding of more grain to dairy cattle, claiming that cattle were not half fed, or they would produce double what they

were doing. Corn was not as sure a crop in Prince Edward Island as in some other places, but they could beat the world in growing roots. Oats, clover and roots were good feeds for dairy cattle. When corn failed, grow oats and peas as a substitute.

Premier Hazard spoke in optimistic terms of the dairy business. That the industry was making a healthy growth, backed up by more dairy knowledge on the part of the man behind the cow, was the trend of an address by the Secretary-Treasurer. The business had had its boom, and had suffered a set-back, but would have a steady growth now, as they have had experience to guide them in avoiding mistakes formerly made. What was wanted, he said, was fewer cows, and more milk, consequently, more profit. A good many patrons have learned this lesson already, and the object lessons they are giving others, will have their effect in a strong revival in the dairy business.

OFFICERS FOR 1908

The old board of directors was re-elected. This consisted of the following: President, Arthur Simpson, Bay View; Vice-President, L. Macdonald, Point; Secretary-Treasurer, John Anderson, Kensington; Directors, Alex. Hamilton, New Perth; J. R. Edwards, North Wiltshire; J. H. McDaniel, Haldenbrook; Rev. J. A. McDonald, Grand River.

Hand Cream Separators and Gathered Cream Separators

Ed. The Dairyman and Farming World—

I have read with much interest in the Feb. 10 issue of your valuable paper, the report of a discussion which took place in Quebec at the Bedford District Dairymen's Association, where Mr. Geo. Barr stated that he deprecated the use of hand cream separators, and that they were likely to cause the Conawastee Section to lose its present high reputation and that Western Ontario butter had lost its good reputation from the use of these machines.

Another Professional Dairyman, at one time, condemned the gathered cream creamery, because he claimed that the quality of butter made in creameries run on the gathered cream plan cannot be made good enough to command the highest price on the English market.

Now, if these gentlemen who occupy such prominent positions in the dairy industry, would inquire into the management of the creameries, where poor flavored butter is made and try and find the cause of the trouble and suggest remedies whereby the flavor of the butter would be improved, they would be more valuable to the butter industry and serve our creamery managers and patrons more profitably.

To make statements that tend to give an unfavorable impression of the quality of the butter made in Canadian creameries, is unwise. It is injurious to the value and reputation of our creamery butter. It would be more business like to help the creameries where the inferior butter is made, and say nothing in public that would tend to destroy the good reputation of all the butter made in those creameries, thus causing a lower price to be paid to the patrons of our creameries as they have to suffer the loss.

To make a statement that hand cream separators are the cause of the trouble is as misleading as it is helpful to improve the flavor of the butter.

The chief cause of the butter in some creameries not being as good as it should be is due to the unwise system of gathering the cream from the farm only twice a week in warm weather, and only once a week in some places in order to reduce or

cut down expenses. The chances are very much against making good, sweet, fresh butter that will keep well, where such a practice is in force. How can butter have a good flavor when made from cream that is kept so long, especially as we know that on some farms the milk room and other conditions for keeping the cream sweet and fresh so long is not favorable? I have seen this foolish "twice a week practice" carried on in large creameries, even in warm weather, in order that the butter be made cheaply.

If our Professional Dairymen would advise managers of creameries to adopt the plan of gathering cream at the farm at least three times a week and have the patrons try to keep the cream sweet, we would hear fewer complaints about the flavor of the butter. A very fine quality of butter can be made, and has been made in creameries, where there has been more care taken to collect the cream often, and to give instructions to the patrons about handling it on the farm until called for. This, I claim, is the real cause of the trouble and complaints made against butter made in some gathered cream creameries.

Any one who has a separator on the farm, knows that cream separators purify the cream and deliver it in the very best condition. The care the cream receives afterwards, however, depends upon the farmer and the creamery management. I blame the creamery management chiefly for the complaints that are being made.

In some districts there is a great rivalry among the creameries to make the butter very cheap for their patrons, regardless of sacrifice in flavor.

We know the quality of butter in our country has been greatly improved since the introduction of hand cream separators into the private dairies and in the creameries as well, where the cream is gathered at least three times a week.

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MONTREAL

Our Professional Dairymen should be more cautious in their statements regarding the quality of butter made in gathered cream creameries. The farmers know their business and they are looking for some profit. I know of no other system of making butter on the co-operative plan that is profitable to the farmers, except on the gathered cream plan. The cost and labor of gathering the cream three times a week is small, compared with hauling the whole milk to the creameries every day. The labor in the creamery is greatly reduced, and the cost of equipment and machinery is reduced as well.

The creamery men should advise their patrons, during the winter months, to store a quantity of ice for summer use, to cool the cream immediately after it is separated on the farm. The warm, fresh cream should not be mixed with the cold cream of former skimmings until after it is cooled. Then they should be mixed together. The cream can be kept covered and set in a cool place where the atmosphere is pure and dry. Damp musty cellars are not fit places in which to keep cream. The patrons should try to keep the cream at the farm and then have it collected three times a week, we would hear less about bad flavored butter, and no complaints against hand cream separators.

Farmers know well enough that their cream separators extract enough extra butter fat from the milk to pay the cost of manufacturing their butter at the creamery. They pay handsome dividend on the cost price of their cream separators as well, besides having the skimmed milk fresh and warm to feed young stock at the proper time.

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