The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion

Improving Quality of Butter*

Mack Robertson, Pres. and Mgr., Belleville Creamery Co., Belleville, Ont.

About four years ago, when attending this meeting, I remember a gentleman being here who used to be prominent in Ontario creamery work as long ago as 15 years. In talking with this gentleman he said, "Well, there is nothing new in creamery work. You have just discussed the same old questions as we discussed 10 or 12 years ago." When this gentleman told me this I knew he was proving his relationship to Ananias because we had discussed subjects at that meeting which he had never heard tell of before. However, not having my running shoes on, and knowing that he had a nasty disposition, I did not tell him so.

In making an attempt to bring forward some suggestions to improve the quality of Ontario butter, one is inclined to wonder what really is new. There may not be much new that could be used to improve the quality of our butter, but there are a few old schemes which are certainly not worn out with too much practice. Some of these old schemes which are so little practised may be enumerated as follows: Grading cream, paying according to grade and pasteurizing. These three I believe are the most important and the least practised. They are splendid ideas; but like the dairy cow they are unprofitable unless they are milked regularly.

Grading Cream

Some creameries are in a position to refuse poor cream. Where this is possible I believe it is better than grading. There are other creameries, however, which cannot refuse the cream. Before it is seen by any official of the creamery it has travelled 50 or 60 miles by rail and it cannot very well be returned although, in our own business, we did return four or five cans this summer. For creameries in general I believe that the grading of cream will be their salvation. What encouragement has a man to take care of his cream when he knows his slovenly neighbor is going to get as much money for his poor cream as the good cream man gets for his?

How is this cream grading system to be inaugurated in Ontario? As creamery men we have been told that grading would pay. We have been told in two different ways. Some packages of butter from Alberta, sent to our National Exhibition have told us. These packages of butter have told us not in words, but in deeds. They demonstrated to us in a practical way. Again some government officials have told us that grading would pay. Unlike the Alberta butter, however, they have told us only in words—not in deeds. It is deeds and action we want. Why has Alberta and Saskatchewan adopted grading? Is it because they had a Marker and a Wilson? We believe we have just as good men as those aforementioned gentlemen. The trouble is we have too many markers, that is, men who are marking time, in so far as cream grading is concerned. We want a leader in this matter and believe that this leader should be a government official with the necessary power and will to act.

Grading Must be Honest

Just another point about grading. To be efficient it must be honest. Paying one cent more in a certain territory, simply to keep pace with another creamery man's price, is not cream grading; it is cream degrading. This is where a government official could expose the perpetrator of the crime. It is a crime, even though it at present is not a criminal offence.

Paying according to grade: Very little need be said about this. Personally, I believe two grades would be sufficient to have the desired result. If a patron loses three cents per pound butter fat because he sends poor cream, I believe it would have the desired result. When you touch a man's pocket, you touch the most sensitive member of his nervous system.

Pasteurization: If a creamery man does not pasteurize it must be because of lack of water, lack of the necessary funds with which to buy machinery, or because he does not know any better. The time is not coming, it is here, when Ontario creamery men must put forth their best efforts. Consumers are demanding "real butter."

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A Wave of the Hand

R. F. Flint, in Dairy Record

While driving, recently, with a man high in authority in the Federal dairy division, I noticed that, as we passed farmers working in the fields, he invariably waved his hand at them and that he always drew a vigorous response.

Finally he said, "Did you ever plow alone in a field, day after day?" Indeed I had. "Well then," he said, "you will remember what an event it was to have some one pass and wave his hand. Something you would think about for some time; breaking up the monotony of a long day and of thought-worn subjects."

Yes, I remembered it all very distinctly even more perhaps because I had not thought of it for a long time. The thought has come back to me and forced these conclusions:

That man was a success as a buttermaker partly, largely, because he "waved his hand" at the patrons whenever they appeared at the creamery or elsewhere within waving distance. He was a success in a State department position and is a success in his present position because he is interested in his fellow man and is still figuratively and literally waving his hand to those in the dairy work.

The buttermakers of to-day must take a greater interest in their patrons than those of 15 years ago because conditions are different.

The successful creamery man of today is a trade getter in as full a sense as the general merchant.

Seeds at the Winter Fair

The continually increasing interest in good seed is reflected in the seed department at Guelph. The second floor of the City Hall this year housed the finest collection of seed exhibits ever staged in Ontario. The exhibit of the Standing Field Crop Competition was particularly attractive. The Canadian Seed Growers' Association also had an instructive exhibit. The competitive class for seed grain, corn, small seeds and potatoes were all well filled and indicated a good supply of seed for next spring's crops. Then of course there were individual exhibits. Essex county was "nothing but seed corn." Right next to it was the Dominion Department of Agriculture with a small model of a seed corn drying house and some of the largest mangels and turnips we have ever seen. The Dominion Live Stock Branch were next in line with an egg testing demonstration. The latest development in C. S. G. A. work was put to the fore in the booth of the River Front Corn Centre of Essex Co., Ont.

*An address at the recent dairy meeting at the Guelph Dairy School, Dec. 5, 1914.

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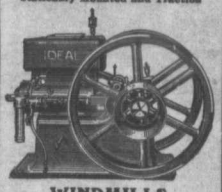

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