

creameries of the Dominion, as well as with the best authorities on butter-making that Canada knows, I am in a position to positively assert, that the widespread indifference which even the most intelligent of our so called dairy farmers exhibit in the proper care of their milk and management of their dairy herds, forms, first, the constant prevention of our butter ever attaining that enviable reputation for uniformity acquired by the Danes, and being acquired by Ireland and New-Zealand, and secondly, the neglect of intelligent herd management, is a sure means of failure in the dairy business, and will eventually say the very life out of the industry, which alone can be a success where intelligence is brought to bear on the economical aspect of the question, and the application of new and scientific methods to the production of milk and care of the herd. However, I mean to confine myself in this article, to the question of keeping milk, either for delivery in the city, at the creamery or the cheesery.

To myself, the record of sixty-five patrons hauling milk to our own creamery, is almost identical with the record of any number of patrons hauling to any other creamery, with the exception perhaps that the percentage of patrons who have learned that milk must have just one sort of care, may be found amongst our own patrons in possibly greater proportion than amongst the patrons of the average factory. This condition, imaginary as I admit it may be, is the result of five years strict discrimination between good and bad milk. And what happens, in the sixth year, when, as I have already stated, it has become possible to imagine that a rather larger proportion of our patrons have learned (by experience) to take proper care of their milk, than may be found amongst the patrons of the average creamery? Why, some of our most intelligent, and cleanly (supposed) patrons bring milk day after day which cannot fail to contaminate the whole days' supply were it to be accepted and mixed in with the rest. This state of affairs, at once invited the hearty co-operation of the buttermaker and the patrons whose milk was causing trouble, with the result that the several farms were visited, different troubles, mostly of neglect, located, remedies suggested, and further developments awaited.

Results were not long in becoming apparent. Four out of seven patrons adopted the suggestions offered to them, one of them going to the expense of several dollars in material, not counting time

occupied in putting up a shed and sinking the water-pipe beneath the reach of the sun's rays, and not one of these four has had a drop of milk returned since. The other three, well perhaps the less said about them the better, suffice it to say, they did not follow the suggestions offered, they were unwilling to accept advice, what had satisfied their predecessors was good enough for them, and they got tired of having their milk returned, and finally went off in a huff to swell the ranks of the patrons of neighbouring factories which are in the habit of taking any old thing in the form of milk.

Now, the loss of these patrons, I consider in the light of a blessing, as their bad milk was not wanted. But that they should be able to dispose of their bad milk to the unscrupulous proprietors of neighbouring factories, I consider to be a very great grievance. The above is not written at all in order to aid our own petty troubles, but is quoted merely as an example of what is happening all over this Dominion, wherever any attempt is being made to educate the patrons and make butter on a perfectly sweet milk basis. This is not our little trouble alone, as I have said, this is the evidence I have gathered from all over the Dominion.

One large proprietor writes, "it isn't the loss of a few patrons' milk that one deplores so deeply, but is the inability to co operate where co-operation is so sorely needed." This, perhaps, is the key to the situation, co-operation. I do not advocate co-operation between the patrons alone, and again between the makers, but co-operation right through, between patrons and makers, and between makers and makers. It is not long since the Dominion Butter and Cheese Makers' Association was organized at Woodstock Ontario, the object of the Association being to promote the interests of the makers in every way. Several recommendations have been made from time to time, with a view to materially benefit the position of the maker. It was agreed, at one meeting, that all makers should stand shoulder to shoulder in rejecting milk not fit for making a good quality of cheese or butter, and that no maker should take in milk that had been rejected by a maker at a neighbouring factory. It is evident, that if this resolution were followed out by all the makers, it would do more than anything to improve the quality of milk supplied to many of our cheese and butter factories. It was stated at this meeting, that "in many of our dairy sec-