The Dairy.

Plan and Description of a Model Creamery.

The accompanying illustrations represent a cheap and convenient creamery, having a capacity for 2,000 cows or more. The size of the main building is 30x40 feet. As will be seen in Fig. 1, the building is erected on the slope of a hill, the dotted line representing the slope, the mound and stone wall being represented as torn away in order to gain an insight into the interior of the basement. Fig. 2 is a plan of the basement.

The cellar, used for storing the tubs of butter, is under the cream room; there are steps leading up from the churning room to the cream room, and other steps, which start from the same point, going down from the cream room into the cellar. The stone wall at the back is 14 feet high, extending forward the whole length of the cellar; but the remaining part of the basement is only 10½ feet high, the cellar being therefore 3½ feet deeper than the churning room, and the cream room is 3½ feet higher than the churning room, leaving the cellar and cream room each seven feet high. The height of the churning and butter packing rooms is 10½ feet. The cellar floor is cemented, but an ordinary board flooring will do for the other rooms, bearing in mind that the cream room floor should be water tight in order to prevent water from leaking down upon the butter tubs. The ceilings and sides are plastered.

Fig. 3 represents the plan of the upper floor.

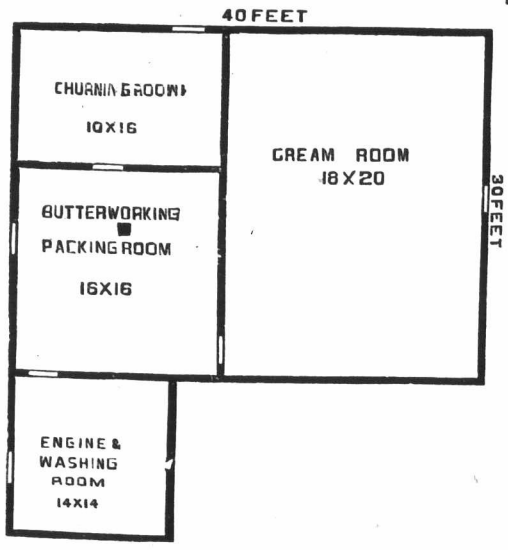

FIG. 2.—PLAN OF BASEMENT.

Water power is preferable to steam, as greater cleanliness can always be observed and greater conveniences be had. A stream that will run a six-inch square flume full of water without any pressure will do for a large creamery under a head of about fourteen feet. The cream is led down by pipes from the wagon, where the horse is standing, into the cream vats.

The cost of such a creamery, where stones are plentiful and not unusually far to draw, and where lumber is of average price, is (for steam or water power), lathed and plastered, all complete, $800. The other outlays, including steam engine (or water-power), with first-class cream vats, the best churns and other fixtures all complete, are about $600, making a total of $1,400. A great deal of machinery, etc., can sometimes be purchased second-hand, and other outlays, where durability, substantiality and size are not of primary consideration, can be materially lessened, so that a very fair creamery can often be erected for less than $1,000.

By reference to the following article it will be seen that Mr. M. Moyer, Georgetown, Ont., furnished us these plans and estimates. At the Model Farm the building cost $3,000; machinery, etc., $1,000. The building is of brick; but no creameryman will stake his reputation by saying that it is a model in any respect. It should be a pattern for all farmers and creamerymen, instead of being a disgrace to the Government and the country, and we should like to ask, on behalf of our farmers, how it is possible to stuff $4,000 into such an antiquated concern.

FIG. 1.—A MODEL CREAMERY.

Private vs. Government Enterprises in the Creamery Business.

At the annual meeting of the Western Dairymen's Association, held in Stratford in January last, an important discussion took place with reference to the cost of creameries and creamery butter. The leaders in the discussion were Prof. Brown, of the Model Farm, and Mr. M. Moyer. The latter gentleman asserted that a suitable building, with machinery and fixtures all complete, could be erected for $1,000 to $1,500.

Prof. Brown.—We don't want shanties.

The estimate made by the Prof. was $4,000, and this was the original cost of the Model Farm creamery. Many creamerymen rely upon us for accurate statements; we have had several inquiries with reference to the cost of creameries, and we promised to furnish the required information in seasonable time. Accordingly, we give on this page a cut of a model creamery, planned and fitted up in harmony with the best known methods of butter-making. The plan and estimates have been kindly furnished to us by Mr. Moyer himself, but the cost has been revised by an efficient contractor. Having built several creameries in different parts of the Province, Mr. Moyer is perfectly competent to make plans and estimates, and we visited his Georgetown factory for the purpose of getting an illustration of his factory there, which is situated on the most suitable site we have ever seen, it being shaded by trees on all sides, and there is a stream which furnishes water power, and pure, cool water for other purposes; but the building, like that at the Model Farm, was not up to the times, not having been built by himself, so that Mr. Moyer gave us a new plan, correcting some mistakes which he had made in the erection of his other creameries. The illustration represents no built creamery, but one that should be built by all who contemplate going into butter farming.

Mr. Moyer has been in the creamery business for a number of years. He left the farm and went into storekeeping, and it was the deplorable condition of our butter, as handled by storekeepers, that fired him into action for its amelioration. He may be regarded as our leading pioneer in the creamery business. He started on a very modest scale, and educated himself and the farmers as he went along. He demonstrated his principles by going out amongst them, handling their milk and cream in their own houses and before their own eyes, frequently also calling them together and lecturing to them. Moreover, he spent considerable time

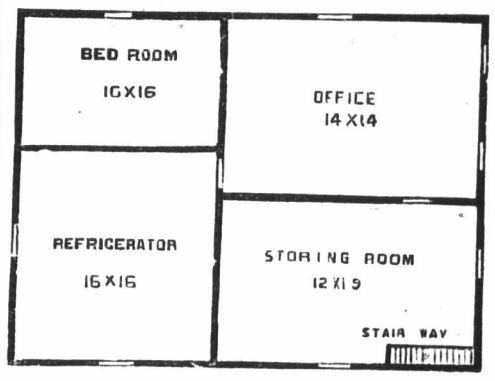

FIG. 3.—PLAN OF UPPER FLOOR.

and money in experimenting before their eyes, and then he adopted the method of making known the results of his investigations by publishing a paper and distributing it *free* amongst the farmers all over the Province. His last issue counts 20,000 copies, and is vastly more practical and profitable than the Government trash which costs the country thousands of dollars.

The first prejudice he had to contend with was to persuade the farmers of the advantages