

Dairymen Discuss the Practicability of Cream Grading*

Should Be Compulsory
F. A. KEYES, Milverton.

I THINK that in the first place cream grading should be made compulsory by an act of Parliament. This would place all the creamery men on the same footing. It is quite plain to me and has been for some time, that something will have to be done to better our quality of butter in Ontario. Just as soon as Ontario has to look for a market outside the province and go into competition with the other provinces and other countries, she will find her quality of butter much inferior to that of her competitors. If the factory owners would take hold of this proposition as they should, it would not be a very difficult matter to induce the majority of farmers to take much better care of their cream. I consider it very unfair that the man who takes good care of his cream and delivers it promptly and in good condition to the creamery, does not get any more for it than the man who is careless in handling the cream and who delivers it when he has time, not caring whether the cream is four days or 10 days old. Cream grading would put the creamery business of Ontario on a much better footing, both for producer and manufacturer.

Some of the Difficulties

JAS. STONEHOUSE, Port Perry.
THE difficulties are serious for the country creameries where the cream is gathered in large cans. The first difficulty would be to get men no haulers who would be qualified and who would have the courage to grade the cream before the eyes of the patron. The next difficulty would be where it is often difficult to get sufficient cans or wagons to bring in the load during the flush season, for under the grading system, one or two cans would always come in partly filled on every wagon. Yet room would be another difficulty where space is limited, for the vats would often be partly filled. It would also cause more work in churning, for there would often be two small churnings where it could be done in one under the present system.

If the grading system was to come into general operation, every patron should have his own individual can, and that should be brought to the creamery and graded there by one man. But there are difficulties in the way of adopting that method. A great deal of the cream has to be hauled by wagon, and the first gatherings of the cream in the morning have to be hauled around many hours in the sun and heat, and cans should be protected or the cream will suffer. Creams should be gathered not less than twice a week, and many cans would be only partly filled. In fact but few 80 lb. cans would be full, and that would mean an enormous wagon platform to bring in any kind of a load. This would increase the expense of hauling the cream. One of the main questions which is agitating the mind of the creamery man to-day is how to keep down his expenses, for they are climbing higher and higher every year, and with \$12 to \$15 for coal staring him in the face, and nearly everything else in proportion, it is difficult for the average creamery proprietor to see where he is going to benefit financially by adopting the grading system. There

are but few who will do it from sentiment or love of country.

Let Us Have Legislation
F. M. SHOWERS, Brigen.

MUCH has been said on the question of cream grading in Ontario, but very little done to carry out the suggestions. If Ontario is going to hold her place as the first province in the Dominion as regards dairying and dairy products, then the question of cream grading has to be tackled in a businesslike manner. When we look over the records of the new provinces, and also the chief butter producing states, we must admit that Ontario is far in the rear as regards quality. Nothing, in my opinion, would do more to build up the quality of our butter and incidentally put larger profits in the producer's pockets than cream grading. True, pasteurizing



Annette's Prince Abbecker.

The winner of the Sr. Holstein bull calf class at the Guelph Winter Fair. One of the best of his depth of body, straight lines and flashy appearance. He is one of the best Owned by A. E. Hulet, Oxford Co.

Photo by an Editor of Farm and Dairy.

and ripening with a pure culture materially aids in correcting the faults of our butter, but if a system of grading were introduced, the pasteurization of cream would scarcely be needed; at any rate not to the extent that it is to-day.

The chief difficulty, I believe, lies at present with the creamery owners. By this I mean there is not the cooperation amongst the creamery owners that there should be if quality is to be paramount. For instance, in our section, should we grade cream, there isn't the slightest doubt but that some patrons who now send a very poor sample of cream would become dissatisfied at seeing a more careful neighbor getting a larger price for his butter fat because of better care, and immediately call in a hauler from another creamery. Away goes your cream because the creamery owners would not get together and agree among themselves not to accept cream which was not up to the standard. I believe, however, that this could be overcome by careful study, providing creamery owners are in

the business to build up quality and a future for our dairy products, regardless of the short-sighted idea of reaping a larger profit at the time; this being much to the detriment of future success.

In the creamery where I am engaged, I have had samples of very well cared for cream which would grade No. one in every respect, but they were dumped in the can with other cream, which, as the saying is, "would make a pig squeal" it was so rancid, sour, yeasty, and, in fact, rotten. Now, the farmer who cares for his cream and sends a nice, smooth, clean-flavored, low-acid article, is not getting any more than the one who separates and does not even stir his cream. Is it fair? I say not, and more than that, it is dishonest to expect to churn all together and do justice to the producer regardless of the fact that the butter is not of good keeping quality.

In this creamery we have an output of 100,000 lbs. or thereabouts, and I can say honestly, though of course it is a disgraceful statement in a way, that we did not, during the summer months, make a pound of export butter, simply because of high acid cream, off-flavored goods being mixed and paid for at the one rate. Had our cream been graded, we could have turned out a very superior article, as the most of our cream is high testing, and therefore much better for butter. We did not pasteurize, but used a cooler and plenty of ice. I am satisfied also that were the cream graded, much of the now inferior article would disappear, as the farmer would see the greater returns in his cream checks, whereas now he has no encouragement to take any special pains with his cream, because his neighbor does not, and gets paid the same price per pound butter fat. Much more could be said regarding the subject, but it is sufficient to say that if Ontario is going to be in the place she should be as a butter producing province, cream grading and butter grading must come, and with the competition growing keener all around us, the sooner it comes the better. If legislation is the only way to force it along, then let us have legislation at once, or in the near future.

It's a pretty safe guess that the man who has no friends has done something to deserve the fix he is in.



Direct From the Stable to the Field. On a Nova Scotia Farm.

This photo was taken by Mr. Philip Talley on his farm in Kings Co., N.S., and shows his assistant and his two teams. Mr. Talley won Farm and Dairy's Cut-away Harrow Competition last winter, securing the necessary number of subscriptions in less than half a day. He is a firm believer in the "direct to the field" method of handling manure.

*Only a few extracts from letters received by Farm and Dairy on the subject of Cream Grading. Last week a summary of the opinions of many of our dairy-men on this subject was given. Further extracts from men on this subject will be published in succeeding issues. Letters received will be published in 1917.

MANY
seen

the cows to
of some of
certain in
quantities
gone so far
tain sums
possessor of
high up in
there may
that the w
words, it
majority of
or not. The
authority
recent issu
World, is

"Ever sin
tion recor
dairy bro
have look
raising the
in a given
seven, thir
including
yearly rec
yet seen
successful
been sure
one way h
to give th
others. A
aware no
of carful
one. That
animal bef
then feed
will lose
the pall
scribed in
really so
that that
it much m

And after
of a succes
short time
of feeding
cows before
records in
deance of
efficient pr
energy by
machines,
stance into
food must
at some of
between th

No, in th
seek to fin
of fat in t
of time sh
is not doin
The breed
better give
ods of bre
crease the
breed, if t
must be de
of milk, an
which will
a whole to
change it h
found whic
than her de
thirty days
that do the
yond doubt