

Creamery Department

Butter Makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

O. A. C. Dairy School Exams

The class of 1909 at the O. A. C. Dairy School was about an average class in numbers, but possibly above the average as students. All who took part in the examinations, and in number, passed the rather arduous tests which were imposed on the Theory and Practice of Dairying. Some who had expected to remain until the summer had to take a hurried leave. As usual, the students were drawn from a wide extent including Japan, Jamaica, New Zealand, Ireland, Scotland, England, British Columbia, and the United States. Most, however, were from the Province of Ontario. Among the former was the Superintendent of Dairying in Saskatchewan and among the latter a prominent dairyman. Testimonial as to his ability to make fine cheese, which was dated 1867. There were thus gathered together at the school those who were the best of the dairy industry as an infant, and the youngest, full of hope for the future and eager to make their mark in the halls of fame. We shall likely never see the like of these young men in the future.

The proficiency list is as follows:

Factory Class.—A. L. Andress, Indian River, Peterboro Co., Ont.; George B. Craven, Helensville, Auckland, New Zealand; Wm. Brown, Ayer's Cliff, Que.; R. A. Pressey, Malahide, Elgin Co., Ont.; J. R. Clubb, Bridgen, Lambton Co., Ont.; M. A. Campbell, Zimmermann, Halton Co., Ont.; Wm. C. Owen, Thornton, Simcoe Co., Ont.

Ont.; Jno. Koch, Shipley, Perth Co.,
Ont.; C. A. Brown, Woodstock, Ont.;
H. A. Stewart, Carlingford, Perth
Co., Ont.; Beninger, L., Riversdale,
Bruce Co., Ont.; A. H. D. Trench,
Hazelymph, Cambridge, Jamaica; J.
A. Marshall, Caledonia, Haldimand
Co., Ont.; G. M. Herries, Lakeview,
Elgin Co., Ont.; J. E. Murray, Char-
terhouse, Kelso, Scotland; A. C. Wil-
son, 421 Ridout-st., London, Ont.

Specialists in Buttermaking.—Geo. Nielsen, Copenhagen, Denmark; P. L. Doig, Molesworth, Huron Co., Mich.; J. B. T. Running, Huron Co., Mich.; Owen Sound, Grey Co., Ont.; J. A. Waddell, Kerwood, Middlesex Co., Ont.; R. W. Farmer, Renfrew, Renfrew Co., Ont.; W. J. Halward, Waterloo Co., Ont.; W. J. Halward, Cannington, Ont.; G. A. Honey, Bonnaville, Durham Co., Ont.; Sisson, W. J., Orono, Durham Co., Ont.; E. S. Doupe, Kirkton, Perth Co., Ont.

Farm Dairy.—J. Patrick, Hastings, Box 27, Ont.; Miss M. D. Bain, Hamilton Ont.; Miss C. Mackenzie, 97 St. George St., Toronto, Ont.; C. Stroud, Stavner, Simcoe Co., Ont.

Laws Relating to Butter

The Dominion laws which apply to dairy products are, in some respects, more stringent than similar laws in any other country in the world. The manufacture, importation or sale of oleomargarine, butterine or other substitute for butter manufactured wholly or in part from any fat other than that of milk or cream is absolutely prohibited. The manufacture of adulterated, processed or renovated butter is also prohibited. The legal limit for butter is 86 per cent. water. The law also prescribes that "No person shall brand or mark the word 'creamery' or any combination of words which includes the word

'creamery' upon any box, package or wrapper containing butter, nor sell or offer, expose or have in his possession for sale any butter contained in any box, package or wrapper upon which the word 'creamery' is branded or marked, unless the butter contained in the box, package or wrapper consists wholly of creamery butter manufactured at one place, except as to butter in rolls, prints or packages of less than 25 pounds in weight not intended for export and manufactured in a building with the appliances used in creameries.¹¹

The Cheese and Butter Crop

E. Hawthorne, Peterboro Co., Ont.

We hear about the grain crop, hay crop, fruit crop, calf and lamb crop, etc., etc., but this crop of cheese and butter although one of the most profitable of farm products, is generally dubbed country produce. I suppose because it is a finished pro-

duct and does not admit further manipulation.

The most profitable business (on the farm or of the farm) is the business that can be worked without impairing the capital stock. We have on our farm a business that produces the production of eggs, the fruit crop, the maple syrup crop, the honey crop, the wool crop, as well as the cheese and butter crop. True it requires a lot of labor to produce this crop of cheese and butter, but the labor and feed consumed and only credited with the amount received from factory cheque, forgetting that the calf she has dropped, the milk cream and butter that has been used by the family, the milk and cream products such as whey and skimmed milk.

The bacon producers of Ontario are very much concerned about the unprofitableness of the hog at the present time and are anxious to make enquiry in Denmark. The secret of their success is that the Danes are great butter producers. They feed their skim milk to hogs and these poor hogs can't help but grow big and get fat. The Danes know which to credit, the cow or the hog.

What we want is two profits, one at the producers' end, to get the largest quantity of the richest milk at the lowest possible cost, and the other profit at the consumers end that the quality of the product is such that it commands the largest possible price.

The Agricultural Department could not do a better thing for the dairy industry than to issue a bulletin showing the value of milk, cheese and butter, comparing them with other foods and that such comparison be continually kept before the public.

Look Behind the Peddler

SOME CREAM SEPARATORS are so unsatisfactory that responsible dealers will not handle them. The manufacturers of such machines must sell them through peddlers or go out of business. If a peddler offers you a cream separator, look behind his smooth talk—think of the things he prefers not to talk about.

What ails his separator? Why don't responsible dealers handle it? Would **you** buy a machine that wide awake dealers refuse to touch? What hold have **you** on a peddler? What **good** is his guarantee? He takes your money—leaves his machine—and **you never see him again.**

Perhaps the peddler says the maker guarantees the machine. What is such a manufacturer's guarantee worth? No more than his machine, which responsible dealers refuse to handle—no more than his business, which is simply peddlers' pickings. When such manufacturers go to smash, as they often do, where will you get repairs for the cheap machine the peddler offers? Don't say you won't need them—a cheap separator is *always* needing them. Worse still, a cheap separator will lose more than its cost, every year, through poor skimming.


Any machine that has to be peddled had better be let alone.

Sharples Tubular Cream Separators are sold everywhere and **only** by responsible dealers. Every dealer stands back of every Tubular he sells. We stand back of every Tubular we make—and the manufacture of Tubulars is one of Canada's leading industries. More Tubulars are sold than the three leading "bucket bowl" separators combined. Sales for 1908 way ahead of 1907. Fine Tubular features are making 1909 still better.

Write for catalog No. 253

These illustrations are from actual photographs. They show the easy running Sharles Dairy Tubular Cream Separator and the simple, light, durable, sanitary, easy to wash Dairy Tubular bowl used in it. The Dairy Tubular bowl develops twice as much skimming force as common "bucket bowls," skims two to five times as clean, can be washed in one-tenth the time and wears a life time.

The image shows three vertical scales, each with a different unit of measurement at the top. The first scale on the left is labeled '12 1/2 lbs' and has a hook at the top. The second scale in the middle is labeled '8 Kilos' and also has a hook at the top. The third scale on the right is labeled '10 lbs' and has a hook at the top. Each scale has a circular weight at the bottom, and various objects are hanging from the hook. The objects include a large metal can, a string of small metal rings, a large metal ring, a small metal ring, and a small metal object.



The Sharples Separator Co.
Toronto, Ont. • • Winnipeg, Man.

April

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Meetings

Frank Hern

Some 110 creamery men met by special invitation, usually by doctors or the State health department, at meetings have attended by invitation of interest shown in the discussion. The system reaches many other milk, pasteurized were the chief. The system widely discussed has taken a

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