

# FARM AND DAIRY



We Welcome Practical Progressive Ideas

Trade increases the wealth and glory of a country; but its real strength and stamina are to be looked for among the cultivators of the land.—Lord Chatham

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## The Future of Factory Dairying in Canada

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Let me illustrate the point. The Government Dairy Station at Finch is located at a good shipping point 80 miles from Montreal. Last fall

I think we may look for an increase in the milk condensing and milk powder business. In the early days of the milk condensing business, many suppliers were not inclined to comply with the conditions imposed upon them in the delivery of milk as readily as they are to-day, because great improvement has been made along these lines on the average farm. What was looked upon as unnecessary fussiness at one time is now considered to be absolutely necessary in the production of good milk. The milk condensary, requiring a large supply of milk for profitable operation, is naturally located in those districts where a large milk production is to be found. Some parts of Western Ontario lead in that respect.

### CONDENSARY VERSUS CENTRALIZED CREAMERY

Comparing the city creamery and the milk condensary from the factory owner's point of view, there is this to say—that the promoters of the condensary always seek a location in the country at the source of supply. They may purchase existing factories as well as supplant them. The city creamery on the other hand, does nothing of the kind, but rather acts the part of a poacher on the preserves of factories over a somewhat large area. While the number of patrons

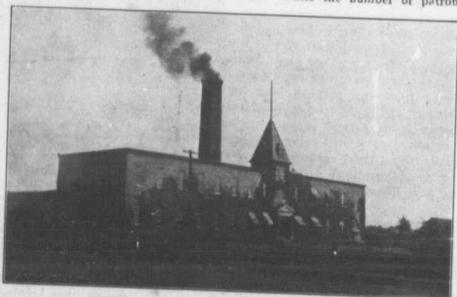


Another Market that is Opening for the Milk of the Dairy Cow  
This is the Brownsville Powdered Milk Factory, Oxford Co., Ont., which affords a market for 65,000 lbs. of milk a day. Still another competitor for the cheese factory and creamery trade!

milk companies offered to buy milk and cream at good prices without contracting for any particular quantity. We shipped them cream or milk as required and in a short time they took the whole supply. Under these conditions we have been able to pay the patrons from \$1.64 to \$1.82 net per hundred pounds of milk during the past four months.

### CENTRALIZED CREAMERY

Those who are watching the trend of events in Ontario cannot fail to be impressed with the rather remarkable development of the centralized creamery in the towns and cities. There is, no doubt, a good economic basis for this movement, but there is reason to believe that the quality of Canadian butter as a whole is not being improved as a result of the shifting of the manufacture of butter from the country to the city. The centralized system will probably continue to grow, and it is quite within the probabilities that in the near future, as far as Ontario is concerned, practically all creamery butter will be manufactured in these city creameries.



### One Factor in the Dairy Evolution in Canada

Condensed milk factories, of which we here give an illustration of the one at Aylmer, Ont., have played a large part in some districts of Ontario in the evolution of the dairy industry. Although insisting on better quality of milk than does the average cheese factory, they pay more for it and hence get the preference among milk producers. As items in favor of the cheese factory or creamery is the value of the whey or skim-milk returned; and this is an item well worth consideration with live stock on the farm.

taken away from a single cheese factory or creamery may not be large enough to close it up, the loss of patronage may be sufficient to reduce its revenue to such an extent as to cause it to degenerate into one of those unprofitable, starved institutions of which, unfortunately, we al-

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I HAVE been asked to express my views as to the future of factory dairying in this country. Looking back over the records of the past 25 or 30 years, one is confronted with forecasts respecting the dairying industry that make rather curious reading in the light of its present developments. I am warned, therefore, to be careful.

We are very apt to take for granted, in connection with dairying as well as in other lines of work, that the present state is always a finality. That, however, is a mistake, and we have no reason to assume that we have reached a permanent condition in any line of work.

Possibly the most important influence making for change in factory dairying in Canada at present is the large increase in home consumption and the relatively small proportion of our butter and cheese which is now exported. This growing preponderance of the home trade and the increasing demand for market milk and cream means that the factory of the future that would keep pace with the changing conditions and requirements must depart more or less from what might be termed the simple routine of catering to the export trade in either butter or cheese. Speaking more particularly of Ontario and parts of Quebec, it seems to me that the successful factory of the future must be:

- (a) Located at a convenient shipping point;
- (b) Constructed to permit of economical operation the year round; and
- (c) Equipped in such a manner as to enable the management, but at a day's notice, to manufacture either butter or cheese, or to ship milk or cream. In favorable situations it may pay to manufacture ice-cream or other milk products.

### THE FACTORY'S ADVANTAGE

With these facilities for making the most out of the milk according to the passing demand, factories should be able to prevent their patrons from deserting to the city creamery or leaving to sell their milk direct to the city dealer. The city milk companies prefer to purchase supplies from a properly equipped factory rather than from individual farmers, and will usually pay a higher price, for the reason that they are able to secure just such quantities from day to day as will meet the requirements of their business. Surplus milk is often a loss to city dairies.