

Dairy Progress of a Decade in Saskatchewan

My Experiences as a Pioneer Dairyman—By J. E. Frith, Moomson, Sask.

DAIRYING in the west is somewhat different from that carried on in the east or older provinces. In the west cows are largely kept for domestic use. Comparative few are sold solely for the money they bring in except in the large towns and cities or along radial roads leading to them. This feature makes dairying, as a whole, a sort of side line to grain growing (without being in the cash), and is generally carried on by the women folk, who handle both the products and the cash to their desires in the economic and aesthetic running of their households.

This practice reduces dairying to a sort of easy-going, haphazard, non-intensive business. It bears heavily on the non-improvement of dairy herds, the lack of proper care about the boarders, better housing, care and intensified feeding. It means small, rustling herds, such as can get their own living, fall, winter and spring. They can be raised and produced on roughage simply, a system of economic cleanings, and what profits accrue are so much saved that would otherwise be a loss.

Economic Deterrents.

Except where milk and cream can be put upon city markets, the low class of dairy cows and the high prices of grain and labor and more than expensive buildings, it will not allow one to go into dairying in an intensified way.

For the first year or two, from six months, June and July of first-class pasture, and to keep up a normal flow of milk for 10 months requires eight months of labor and expensive feeding. Corn is one of the list of dairy feeds; oats, barley and mixed grains, green shaves take the place of clover, corn or the roughage of the east. Roots are too expensive to raise and house. Silos are few and far apart.

I have just returned from a dairy meeting at Saskatoon, and in a 290-mile stretch did not see an acre of corn, a silo, an acre of manure or turnips, nor a dozen ranch of dairy cows — all is a vast plain of wheat with some coarse grains. The Saskatchewan University possesses a silo, a Holstein herd, and a few acres of fodder corn and clover. Cows could be seen in small herds, ranging from one to a dozen. They were of a decidedly scrub type, generally.

Facilities for the manufacture of creamery butter in the province of Saskatchewan were slim when we came here; there were but three co-operative stock creameries in the whole of this vast area, and the three did not produce more than 50,000 pounds of butter a year. They were largely financed by the Federal Government. There was no market at anything like a fixed price for quality cream, so long as it was the product of milk was all that was necessary.

A Creamery Revived.

Shortly after I arrived here the creamery in this town was about to close down. We had brought up a car of highly-bred grade Jersey cows, and some of the company leaders insisted that I, a total stranger, become president, cook, and chief bottle-washer of the creamery, and sell or try to build up a better-making business. I hired with me the Dominion Government to operate the creamery for the year, renewing the contract annually. The first year we made 12,000 lbs., which sold at 14 cents a pound. The cost was nine and a half cents—income net, four and a half cents. The government, however, gave us \$300, other-

wise our income would have vanished behind. I am credibly informed that one season the butter did not pay the running expenses by three cents. The Dominion Government made the creamery a donation sufficient to pay the pasteurizing costs. We had no facilities for making our cream into butter and set about to re-arrange and put life into the dead creamery. We had to pool our cream with all sorts of stuff of quality better imagined than told. The output was a very low quality of butter.

The second year the government sent me a first-class hustler butter-maker, and, with the aid of the Dairy Commissioner, we succeeded in reducing the expenses to four and a half cents; the output rose to 25,000, the next year to 35,000, the next to 50,000, and is now up to a normal output of about 100,000 lbs. The biggest job we had was the raising of the quality of the cream. By patient showing, teaching and insistence, however, the patrons now get a first-class cream. We succeeded in getting all creameries to adopt two grades. The provincial dairy department now gives a premium of five cents for every pound of high flavored cream, delivered to all government operated creameries. This method of getting patrons to produce quality cream has been the most successful system yet struck.

Our First Winter a Hard One.

The first winter here we had only three tons of native hay, with twenty-two tons of cut and seven tonnes of feed. We could get no oats, barley, bran or middlings; no feed except wheat and that had to be fed whole. The only roughage was cut straw. We felt like shooting the stock to a bluff, shooting them and feeding to the coyotes. Four of the best cows did collapse before spring in spite of all we could do. The reader can imagine the problem we and all ambitious dairymen were up against during the last decade.

The situation has changed, however, and is much more inspiring. There has sprung up a decided demand for higher quality in butter, cream and milk. Expenses of making have been reduced to a reasonable basis. The output for Saskatchewan has risen from 75,000 lbs. in 1910 to approximately last year, 4,000,000. The government operated creameries now number 17. The demand for new creameries is increasing rapidly.

The price of number one butter has risen to 25 cents for summer make, and 45 cents for winter products. By-products are more largely utilized and greater quantities of succulent dairy feed are being produced. Oats, rye, feed and mixed grains are being raised and cut green for hay. Patches of fodder corn here and there are being experimented with and promise to be a success. The raising of roots is on the increase, and all told, conditions are becoming more favorable for economic dairying.

In regard to corn we are hopeful; we have five acres this year drilled in and last year it was chaffed and turned 16 tons an acre. Since it has been proved that one of matured corn to two of any kind of hay properly siled will kraut cure, we are satisfied that it will pay and be an economic investment. These features are making dairying a surer investment.

There are many difficulties yet in the way. It would not do to invest in the business if so far from a creamery or shipping station that cream could

not be delivered to creameries twice a week and sweet cream and milk to cities every day. We are slow to advise going into dairying if all labor has to be hired. One of the old settlers said, not long since, "When the boys and girls were all home 20 cows meant good money, now they are gone we just keep two cows." This is about the keynote to the whole business.

A Premium Wage for Milking.

Our milking has all been done by hired help. We milk at 7 a.m. and 7 p.m. The morning milking goes into the regular days work, the evening gets a premium added to the wages. All must milk every day of the term of engagement, otherwise the applicant passes on. Under this arrangement we always get milking help and it works well. We think our teams do as much work with the first hour knocked off as teams beginning at 7 a.m. With all our difficulties, we are satisfied that dairying is playing an important part in our present equity. Our experience in connection with our co-operative creamery goes to prove that farmers who have a herd of cows are better off as a whole and more smoothly than exclusive grain producers. A small cash cheque every two weeks stops the piling up of store, blacksmith and repair bills to be paid out of the wheat and flax bins every fall.

We are cementing all government operated creameries into one consolidated company, to be under one management. We look for many benefits from this amalgamation—better facilities for cold storage, the selling of more uniform lots of milk in car lots, better known markets, and purchasing in greater quantities. The prospects for incoming technically and practically qualified dairymen are encouraging—much more so than a decade ago. Dairy types of cows, especially sires, are increasing, with Holsteins leading. The co-operative creameries are mostly supported by Danes at present, but Canadians are slowly and surely coming to the front and are taking a deeper interest in dairying.

Up-to-date, little or no account, has been taken in the by-products of dairying. The feeding of pigs, utilization of straw, upkeep of soil fertility and such like, has been treated as of no value. This waste is now being more and more taken care of and is looked upon as an indirect income. It is perplexing in connection with dairying, as the middle West, makes no safe prediction a bright future for the business in Saskatchewan and the whole West.

The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department to ask questions on matters relating to cheese making and to suggest subjects for discussion.

Dairy Exhibits at Toronto

CHEESE and butter made a splendid showing at the Canadian National this year. While farm dairy butters were on a par with last year in number of entries, creamery butter and cheese had practically doubled. In the butter class a new section was added for June held butter, and a held product of excellent quality was shown. Jno. R. Almonte succeeded in winning the butter trophy for the third time in succession, and it now becomes his property "for keeps."

In the cheese sections the judges criticized some of the July and August values cheese as being hardly up to

the mark. All the white cheese, however, were good, and a much larger exhibit than usual was shown. White cheese were much more numerous than colored this year. The cheese cup went to Wm. Morse, of Stratford. The dairy contests were almost Canada wide in their scope. Five provinces being represented by their best makers this year. The extent of the territory covered tends only to add to the interest of the exhibition. To win the trophy at the Canadian National is nowadays to achieve a nation-wide reputation among cheese makers. The awards, in full, follow:

CHEESE AWARDS.

Colored June cheese: 1, W. T. Oliver, Cornwall, 98.00; 2, A. J. Cameron, Cornwall, 94.99; 4, D. A. Macdonald, Summersville, 94.99; 5, H. Hammond, Morroville, 94.99; 6, M. G. Brophy, Atwood, 94.82; 7, Wm. Morse, Stratford, 94.82; 8, La. Levois, Humber, Stratford, 94.82.

Colored July cheese: 1, H. Hammond, 95.83; 2, George Empey, 95.83; 3, W. T. Oliver, 95.67; 4, Wm. Morse, 95.67; 5, La. Levois, 95.16; 6, H. J. Neeb, Tavistock, 95.16; 7, M. G. Brophy, Calgary, Alta., 94.49; 8, Woodland Dairy, 94.49.

White June cheese: 1, Z. Bergeron, Mashott Mills, Que., 96.89; 2, Geo. Empey, 96.89; 3, H. Hammond, 96.89; 4, J. C. Donnelly, Lambeth, 96.89; 5, J. C. Donnelly, 96.89; 6, E. Lafamme, South Durham, 96.89; 7, M. G. Brophy, 96.89; 8, La. Levois, Metebetchuan, Que., 96.45.

White July cheese: 1, Wm. Morse, 97.82; 2, W. T. Oliver, 97.16; 3, F. Koch, Palmerston, 95.83; 4, W. S. H. J. Neeb, 95.83; 5, H. J. Neeb, 95.83; 6, H. J. Neeb, 95.83; 7, H. J. Neeb, 95.83; 8, Z. Bergeron, 95.49.

August colored cheese: 1, H. Hammond, 96.89; 2, Wm. Morse, 96.89; 3, P. Pallerson, 96.00; 4, H. J. Neeb, 94.98; 5, Wm. Morse, 94.98; 6, Woodland Dairy, 94.65; 7, J. N. Robinson, Stratford, 94.65; 8, J. F. Cox, Greenkay, Que., 94.16 (on favor).

Altogether white: 1, W. T. Oliver, 96.99; 2, R. Ladman, 96.99; 3, Wm. Morse, 96.82; 4, H. Hammond, 96.82; 5, H. Hammond, 96.82; 6, P. Lobbe, St. Br. Le. Que., 96.82; 7, H. Hammond, 96.82; 8, H. Schneider, Gashill, Ont., 94.39.

Canadian Sillton: 1, H. Hammond, 96.99; 2, F. J. Beddington, Que. Bavo, 96.99; 3, Geo. Empey, 94.16; 5, Conroy, 96.99 (on favor); 6, H. Hammond, 96.82; 7, H. J. Neeb, 96.82; 8, Wm. Morse, 96.82; 9, Wm. Morse, 96.82; 10, Wm. Morse, 96.82.

Silver cup won by William Morse, Stratford, Ont.

Special Prizes: 1, W. T. Oliver; 2, Wm. Morse; H. Hammond.

BUTTER AWARDS (CREAMERY).

Salted solids: 1, J. R. Almonte, Silverdale, Ont., 97.45; 2, J. C. Donnelly, St. Edouard, Que., 96.82; 3, G. Cook, Que. Bavo, Que., 96.82; 4, E. Fauche, St. Flavie, Que., 96.82; 5, J. C. Donnelly, St. Edouard, Que., 96.82; 6, E. E. Cassey, Marie, Que., 96.82; 7, J. N. Dumas, St. Hippolyte, Que., 96.82; 8, E. Archambault, Vercheres, Que., 96.82.

Unsalted solids: 1, J. F. Montpelier, St. Cleot, Que., 97.32; 2, E. Fauche, 97.00; 3, J. C. Donnelly, Moomson, Sask., 96.89; 4, A. Allard, St. Edouard, Que., 96.82 (on favor); 5, C. Leroy, St. Hensenne, Que., 96.82; 6, R. A. St. Pierre, St. Edouard, Que., 96.82; 7, Edmond City Dairy, 96.43; 8, Bowes Co., Toronto, 96.33.

Creamery, 1, printed: 1, Wm. Hansen, Innisfail, Alta., 96.82; 2, Caroly Dairy, Coleson, Ont., 96.82; 3, Geo. Nelson, Red Deer, Alta., 96.82; 4, W. G. Ward, 96.82; 5, M. W. Ward, 96.82; 6, W. G. Ward, 96.82 (on favor); 7, J. A. Allard, 96.32; 8, J. R. Almonte, 96.32.

June acid: 1, J. F. Pallier, St. Georges R. Que., 96.62; 2, J. R. Almonte, 94.49 (on favor); 3, J. C. Donnelly, St. Edouard, 94.49; 4, A. Fournier, Gentilly, Que., 94.16; 5, E. Fauche, 94.16 (on favor); 6, J. C. Donnelly, 94.16; 7, J. C. Donnelly, 94.16; 8, J. C. Donnelly, 94.16; 9, J. C. Donnelly, 94.16; 10, J. C. Donnelly, 94.16.

FARM DAIRY.

30-lb. tube: 1, Miss Ruth Patton, Richmond Hill, 92.52; 2, Mrs. W. M. Parkin, Woodville, Ont., 92.52; 3, Mrs. A. Wallace, North Gower, 92.49; 4, Mrs. Chas. Holliday, Humber, 90.32; 5, Mrs. J. A. Terrell, Lindsay, 89.99.

10-lb. tub: 1, Mrs. H. F. Pugh, Milverton, Ont., 91.46; 2, Mrs. J. E. Brumpton, Ont., 91.16; 3, Mrs. J. E. Torrance, 90.49; 4, Mrs. A. Wallace, 90.49; 5, Mrs. Patton, 90.32.

Found printer: 1, Mrs. Jos. Britton, Urbrew, 91.46; 2, Mrs. J. E. Torrance, 91.46; 3, Mrs. J. E. Torrance, 91.46; 4, Mrs. J. E. Torrance, 91.46; 5, Mrs. J. E. Torrance, 91.46; 6, Mrs. J. E. Torrance, 91.46; 7, Mrs. J. E. Torrance, 91.46; 8, Mrs. J. E. Torrance, 91.46; 9, Mrs. J. E. Torrance, 91.46; 10, Mrs. J. E. Torrance, 91.46.

Challenge Trophy won by John R. Almonte, Silverdale, Ontario, for the year of 1919. The trophy was made to order by the Dominion Government, and is valued at \$4,000. It is the only trophy of its kind in the world.