

Exhibition this year. The action of the board of management in excluding thrillers from their attractions is most commendable. They may rest assured that such will meet with the approval of the public generally and that it will not adversely affect the success of the exhibition from the material standpoint of dollars and cents.

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.

Butter and Cheese Improve

Waddell & Company, in the Colonial Dairy Produce Review of the year ending June 30, says a Canadian Association Press dispatch, say that Canadian butter on the whole is slowly improving in quality. The proportion of butter spotted with mould was very considerably reduced owing to lower temperatures being maintained before it was shipped, and also during the voyage to our markets. Fishiness is a very rare fault with Canadian butter, the main defect being an acidity and taint due to the cream not being delivered daily to the factories.

Regarding the cheese cooling-curing method adopted by Canada, undoubtedly it has done much to improve its keeping quality as well as benefit its flavor, which tends more and more to make mildness, but unless very great care is exercised the cheese will by-and-by be apt to become quite insipid. It is pleasant to be able to hear that the Canadian cheese which has arrived this season since May 1 shows the greatest improvement in richness, flavor, texture and appearance of any year on record.

Washing Separators

Ed. Farm and Dairy.—It was with disgust that I noted that part of the article "Trouble with Separators," dealing with washing separators, in the household department of Farm and Dairy, July 20. From the remarks of Dairy Instructor Ward, one would conclude that all separator agents still persisted in making misleading statements in regard to the necessity of washing separators. Of course, Mr. Ward did not mean to incriminate all agents. As for this one, your humble servant who is drawing this matter to your attention, he spares no pains in pressing upon all the great necessity of washing the separator each and every time it is used. No more filthy practices in vogue about the farm than that of leaving the separator unwashed. Any one who has ever washed a separator cannot help but know the responsibility that is theirs in keeping it clean, after having once seen the filthy sediment that is left in the separator bowl after separating milk.

I trust Farm and Dairy will continue to keep before its readers the necessity of thoroughly washing their separators regularly, but please do not allow any one to make rash statements which would lead the ordinary reader to believe that all separator agents misled those to whom they sell separators in regard to the matter of cleaning them. Last you might think that I was seeking free advertising I shall refrain from mentioning my name and the separator that I sell.—"Hair Splitter."

Note.—While "Hair Splitter" is evidently educating his customers to properly wash their separators and to do it twice a day, evidence that is being taken at first hand right out where the separators are in use shows that countless people are being told

that it is only necessary to wash their separators once a day.—Editor.

Good Body in Butter

To be ideal in body butter should be firm, waxy, and show grain as a piece of steel when broken. It should also appear dry and be free from loose moisture. Some of the defects found in the Pennsylvania State College contest-butter were overlooked, loose, brittle, and slushy butter, say H. E. VanNorman and C. W. Larson in their bulletin, No. 23, "A Study of Pennsylvania Butter." Overworked butter does not have the grain mentioned above, and is usually weak and salty. Loose moisture in butter is usually caused by churning it to too large granules, thereby making pockets in which the water is held, or by cold wash water and insufficient working. A common cause of brittle butter is low temperature of wash water, while slushy butter, on the other hand, is caused by too high temperature, either in churning or washing or working. When the body was criticised as being weak, the fault was usually due to using wash water too warm or to overworking.

With good cream one washing is sufficient. If the butter "breaks" in good firm condition, wash water about the temperature of the buttermilk, as it is drawn, gives good results. During the winter, when the butter-fat is harder, and the butter comes in firm condition, wash water one or two degrees warmer than the buttermilk may be used without injury to the butter. Our method of washing and working butter is to run the butter-floats high in the buttermilk; then to drain off the buttermilk; add as much water as buttermilk remains; run about 10 to 15 revolutions, add the salt and work the butter at once. With poor cream it is important that the buttermilk be quite more rinsed out. This may require more rinse water, or even a second washing.

The working of butter is the most difficult operation. With a combined churn, the revolutions should always be counted. If 15 revolutions give the desired results one day, they should do so next day under the same conditions. We find, from a study of the churn records of the contest-butter, that many work a few revolutions and then wait for the water to drain off and then work again. This is not desirable. Butter should be washed, salted, worked, and packed at once. The number of revolutions will vary with the make of the churn. The butter should be worked enough to dissolve the salt and prevent mottles, and to make a solid, firm texture, but not so much that the grain of the butter will be injured. A small amount of water left in the churn helps to dissolve the salt, and lessens the danger of injuring the body of the butter by overworking. A little more salt is required when the water is left in the churn during working.

The Ice Refrigerator Car Service for the carriage of butter to Montreal from the Guelph and Godwin Branch will, for the balance of the season, be operated fortnightly instead of weekly, as heretofore. The next car will leave Godwin on Friday, August 27th.

Color should not be ordered in such large quantities as to become stale or rancid before using, and the amount used should be accurately calculated, either on the butter-fat basis or the amount of milk. The former is the more accurate method.

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Fig. 1



Fig. 2

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