

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.

Producing Good Cream

"How is good cream produced?" asked Mr. J. Stonehouse, the well known creamery instructor of the Kingston Dairy School in addressing a meeting of creamery patrons recently at Brooklyn, Ont. "There is no reason why all cream should not be good cream," said Mr. Stonehouse.

"Good cream is that which will give good butter. There is much cream produced that will not make gillable butter; it will only make passable butter.

GOOD BUTTER MAKERS

"There are few only, that will acknowledge that they do not make good butter; though there is more good butter made to-day than was made twenty years ago, thanks to the travelling dairy and other means of instruction. In order to make good butter, we must start with the milk directly it is drawn from the cow. Many farmers think that they know how to feed cows but they cannot feed turnips and make a gillable butter. It will make passable butter, but such will not sell within two cents a pound of what the former will command. Much depends upon the matter of feeding. Milking should not be done in the stable directly after feeding dusty fodder. The air in the stable should be as pure as possible while milking. Stable odors are being forced into the milk during the process of milking.

TAINTS DRIVEN INTO THE MILK

"Did you ever stop to think what made the milk froth during the process of milking. The reason for it is nothing less than that the air is being driven into the milk with each stream. Naturally then any taint or odor that is in the air is forced into the milk.

"Dirt from the sides and udder of the cow is a fertile source of milk contamination. Much dirt gets into the milk in this way both in summer and in winter. After the cow has been lying down, there is much loose dirt adhering to her flanks and udder that will surely fall off into the milk unless wiped off with a damp cloth. It may not be noticed but it is there just the same.

A SOURCE OF CONTAMINATION

"The barn yard in the summer time is a very prolific source of putrefaction in milk. This has been demonstrated time and time again by bacteriologists. Much of the filth that gets into the milk comes out with the cream in the creaming process, and it carries on its putrefactive work unless precautions are taken to check it. This putrefaction goes on from the time the milk is drawn until the products reach the consumers' stomachs. The growth of any bacteria can be retarded by cooling down the milk quickly after it is drawn."

Possibilities of Dairying on the Prairies

The commercial world has been attracted to the enormous growth within the past few years of exports, particularly butter and other dairy products from Siberia. The districts in which these products have been produced lies mainly along the line of the great Siberian Railway immediately east and west of the Ural mountains. The district thus roughly outlined is in the exact latitude of Edmonton, Alberta. The weekly report of the Department of Trade and Com-

merce, Ottawa, makes an inference as to what must be the possibilities of the Canadian west beyond Edmonton, that country upon which, as yet, little definite valuation has been set. Exports have given assurance that the country is in every way superior to that portion of Siberia which has produced such wonderful results.

A FACTOR IN BRITISH MARKET

The Russian peasant from Siberia is becoming a factor in the dairy produce market of Great Britain. His advent upon the market has been comparatively recent. His progress furnishes an indication of the possibilities of dairying in our own North-west.

The butter making industry of western Siberia is one of the first direct results of the construction of the railway. Dairying is at present the main resource of the inhabitants of the entire region. The progress made has been wonderful. Previous to 1893 no butter was produced in Siberia for export. The first to engage in butter making under modern methods was an English woman married to a Russian, whose dairy farm at Chernaia, Reichka, in the district of Tiumen, was in 1885, the only one in Siberia. It is still a well known model of its kind.

Initial difficulties encountered were extremely depressing. No experienced hands were to be found. The peasant did not understand that cows had to be properly fed or attended to. Distances were enormous, communications were non-existent or primitive, while the people in general with the exception of a few who could order supplies by the then, communications from Moscow, had but faint ideas as to the difference between cheese and butter and how they were to be eaten. Common peasant cows, small and yielding little milk were utilized at first. The breed has gradually been improved by the introduction of Simmental cattle. This farm has now 180 head of its own rearing.

BUTTER A MAIN RESOURCE

Fifteen years have passed since the establishment of the first dairy in Siberia. Butter making has become the staple industry of the country as regards international trade and home resources. Indeed the peasants believe that were it not for the dairy they would have perished in the recent hard times. In 1903 over 2,000 dairies were scattered through western Siberia, exporting 2,185,000 pounds or 78,994,720 pounds.

The district surrounding Edmonton has a better climate than that part of Siberia. If such developments have been achieved in Siberia much more then should the resources of the Canadian north-west, yet scarcely realized be productive of surpassing results.

Many statements have been presented to corroborate the fact that there is a vast area extending north of Edmonton for cultivation. The winters may be colder, but the summers shorter, and though they may be from June 1st to August 20th, having the same temperature as Ottawa, and as has been pathetically remarked "Things don't grow in winter." The mere fact that in the north-west part of Siberia are towns of 1,000 or more, indicate that some industry must be carried on to support them.

SOME DAIRYING ALREADY CARRIED ON

It is possibilities rather than actualities that must be considered at this stage of western development. A bulletin by the statistics branch of the Department of Agriculture indicates that while the amount of dairy product manufactured in Alberta is as yet a hardly appreciable fraction of the whole Canadian output, the tendency to increase is obvious. In Alberta the production of butter in 1900 was 601,489 pounds, was in 1907, 1,507,697 pounds, an increase of 906,208 pounds, or 151 per cent. The values were \$129,395 in 1900 and \$362,782 in 1907, a gain \$239,477, or



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194 per cent. Of course, 21,693 pounds of the value of \$3,102, was made in 1900; whilst in 1907 the production was 197,911 pounds of the value of \$24,408. In Saskatchewan, of course the industry is yet in earliest stages. In Alberta the number of factories has increased from 18 in 1900, to 83 in 1907, and in Saskatchewan there has been an increase of two for the same period.

As regards dairying there is no question that in the north are grasses of the greatest possible value for cattle grazing, far surpassing indeed those of the better known north-west. If any parallel can be drawn, certainly the industrious and prosperous citizens of the Canadian north-west under far happier conditions than the Russian peasant, in their increasing numbers should succeed to a great, if not greater extent.

The Whey Butter Business

Should it prove advisable for dairymen to take up the making of whey butter, the business should be so regulated that this product must be sold for what it really is. To allow it to be sold indiscriminately as butter, would certainly jeopardize the regular butter trade. Whey butter should be put upon the market as whey butter, and sold as such. If it is as good in quality as creamery butter, as many claim it to be, then it will command a trade of its own and will find a ready market among a certain class of consumers. But it is very doubtful if whey butter can be shown to be equal to the best creamery, and there is all the more reason for safe-guarding the business and putting it on a plane of its own. If whey butter is going to be made let it stand on its own footing in the market.

There is one thing to be remem-

bered in making whey butter. Butter prices have ruled high the past couple of years. If the price were to drop to what it was a few years ago, the profitability of the business might be seriously affected. While the business might be made to pay at 22c to 25c a lb., it might prove a serious loss at 15c to 18c a lb. Factories should go slowly in this matter and not to any large expense in the way of equipment for making whey butter.—J. W. W.

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