

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.

Quebec Butter Praised

Speaking on the quality of Quebec butter at the Convention of the Bedford District Dairyman's Association recently, Mr. Geo. Barr said that the condition of the market requires the closest possible attention and careful handling. He deprecated the use of hand separators and thought that they were likely to cause the Cowansville section to lose its present high

reputation. Western Ontario butter had lost its good reputation on that account, and Mr. Barr warned farmers against using them.

Mr. Barr urged creamery-men to stand shoulder to shoulder against the reception of over-ripe cream, and was insistent in his assertion that Quebec could not afford to lose its present reputation which was worth two cents a pound on every lot of butter shipped. The chief defect in Quebec butter was the flavor. It was due to an over-ripe condition of the cream. Mr. Barr deprecated the foolish competition which prompted a factory-man to accept cream which had been refused for good reason by a neighbouring factory-man, simply to get that man's patronage.

Some butter was moulded. This defect was hard to correct. Every maker

and every expert had a different remedy. The speaker had none in particular. He said it was often caused by carelessness in salting. The salt should be carefully sprinkled on the butter in the churn and not thrown in a lump. Another cause for moulded butter was the salting of it when too dry. The shipments of butter often contained some with a per cent. of salt, other with a per cent. and still other with a per cent. of salt. This was due to salting in the churn, when it was hard to estimate the proportions. It might be a question of good butter and good prices, as a buyer of large quantities liked always to know whether he was purchasing highly salted butter or not.

Some of the Quebec butter was beautifully finished, doubly-papered and smooth as if turned out of a mould. Other lots looked as if they had been scraped off the top and presented an ugly appearance. It was easy to judge which found the ready sale. The latter mentioned sort sold only when in the way of being the last obtainable.

A few lots of butter had developed mould last season. This occurred especially where the manufacture of butter and cheese was combined. The paper was, itself, dotted with mould, in one bad lot. This was inexcusable and, doubtless, had been on the paper before it had been put on the butter. The paper should be kept in a dry and clean place and not allowed to lie on the shelves of creamery exposed to all sorts of temperatures and moistures, as mould, once started, could not be eradicated from paper, no matter how the paper was treated afterwards.

The season of 1907 was one of stiff demand all through the summer, and many lots of butter which merited cutting, were passed over as unsatisfactory as the local demand was so strong. However, the butter referred to was not nearly good enough for export.

There was an account of unjust action by the buyers in Montreal, but the majority of cutting was justified by the facts. The buyers were not angry, but the market conditions had been such that they could pass along many cheeses which were not even fairly good, to say nothing of finest.

This state of affairs was one reason for the deterioration of quality of our produce and the speaker stated that when he reported cases of bad produce coming from a certain factory, said report being made to the local Inspector, this latter could not do anything, as the maker would state, on being questioned, that his stuff passed all right and had not been cut in price. This looseness of inspection was the worst thing possible. It perpetuated poor making. Strong competition among buyers for the output of a certain factory enables that factory to ship in a few bad boxes of goods without complaint from the buyer, who does not wish to lose the future chance to buy that factory's output.

Mr. Barr urged the farmers to co-operate with the manufacturers and inspectors to improve the quality of goods exported.

Mr. Foster, president of the association, stated that it was common for cuts in weights to be put against lack of quality and the poor condition of affairs was thus kept secret. He asked Mr. Barr if a system of grading in Montreal, with Government inspectors would not be preferable to factory inspection.

Mr. Barr thought this would be a big undertaking for the Government, which, however, would likely consider it if asked so to do.

Being questioned farther, Mr. Barr stated that he considered the advance in prices of all supplies justified the makers in asking for a larger price for making butter, than when they were customarily receiving. The farmers cannot afford to allow poor work in the factories. The saving

of a fraction of a cent a pound there would often entail the loss of two or three cents a pound on the entire output.

A New Moisture Test

A new test for moisture which promises to combine the simplicity of the aluminum cup method, the accuracy of the chemical, and the rapidity of the Richmond test, being developed at Iowa experiment station. The main principle has been the use of a paraffin bath to control the temperature while in evaporating the moisture from the sample of butter. A temperature of 170 to 180 degrees indicated by a thermometer placed in the paraffin is employed, which is sufficient to dry the sample in from three to five minutes. This method has been used successfully during the past Short Course, and more complete description of the method with comparison of, and comments on this and other methods will appear shortly in a bulletin from the Iowa Experiment Station.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address your letters to the Cheese Maker's Department.

Canadian Export Cheese Trade

P. B. McNamara, Canadian Trade Commissioner at Manchester, Eng., in writing to the Department of Trade and Commerce, Ottawa, referring to the Canadian cheese trade, says:

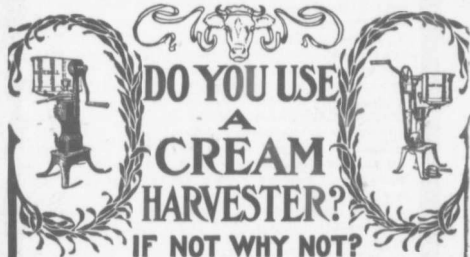
"One of the largest wholesale produce houses of this city states that the demand for cheese is increasing in view of the fact that Canada exports the season with about 350,000 boxes short, which in itself must have a great influence in forcing up the price on this side; although the average weekly consumption is not so great as last year yet it is above the average of late years, being about 48,000 boxes a week."

"The price, 62s. to 65s., rules about the same as last year, but it is expected to reach 67s. in February. Customers throughout the country realize that the shortage is genuine, and are turning their attention to same by buying forward to the extent of a few weeks supply, whereas all through the season the buying has been from day to day."

"What the prospects for the coming season will be is too early to predict, but it is to be hoped that the spirit of speculation and cornering of this food product will not be manipulated by a select few to the great disadvantage of the whole trade. They are pleased to report that the quality of the goods sent has been fairly good and that the shipping of green cheese has been conspicuous by its absence, which has done much to keep the good name of Canadian cheese well to the fore in this great market."

Wants to See Factory Inspection

"I hope that you will get factory inspection," said Mr. G. H. Barr, while addressing a meeting of dairy-men at Ottawa recently, called to agree to factory inspection. "I believe I know how it works out, as well as works in. I've been trimmed by factory inspection, as well as by Montreal inspection, but in factory inspection you have the matter settled at your door. There is a wrong impression as far as pay at the car door is concerned in Western Ontario. When you get factory inspection you'll get closer inspection than you get in Montreal inspection. I believe it will



It enables you to get every particle of butter fat from the milk. You can't get it by hand skimming.

You will have fresh, warm, sweet skim-milk for calves and pigs—a most excellent feed. When you buy by hand, the milk is cold and stale.

It saves work. You have no idea how much drudgery a cream harvester will save if you have never used one.

You want your dairy products to be of the highest grade. Everywhere it is the cream harvester users who make the prize products. That's another good reason why you should use one.

The International Harvester Company of America offers you a choice of two of the best machines manufactured.

The Bluebell, a gear drive machine, and the Dairymaid, a chain drive machine, are both simple, clean skimmers.

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Not only the closest skimming, but the easiest running—the greatest wear of elbow grease—is the Frictionless Empire Cream Separator.

With its lighter bowl, its simpler driving mechanism, its Frictionless Bearings, the Empire revolves so much the easier that a child of ten can get it whirling at full speed with a few turns of the handle.

The bowl of the Empire spins on the point of its spindle. As the point of the spindle rests between and touches neither of the three balls of the Frictionless Bottom Bearing (see bottom arrow) and automatically adjusts itself to the proper center, friction—wear—is reduced to the smallest fraction.

The Frictionless Neck Bearing (see top arrow) eliminates all friction on the spindle—makes the Empire easiest, smoothest running. If there was friction the Empire Neck Bearing would, like others, require a large quantity of expensive oil instead of just two drops per day.

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