

## 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.

### The Trend of the Times

Prof. H. H. Dean, O.A.C., Guelph, Ont.

It looks as if the days of the small, poorly equipped, and worst managed factory were numbered. Concentration of capital, machinery, and men is the modern method of manufacturing. Those of us who are older can remember when the village shoemaker made all the shoes for the neighborhood; when the tailor made the clothes; the harness maker made the harness; and the wagon-maker made the wagons. All this has passed into history. Shoes and clothing are made in large manufacturing establishments, and the farmer can buy his shoes and clothing at one-half the cost of 25 years ago. The same applies to nearly all other lines of manufacture of dairy products, including cheese.

While it may be somewhat unfair to the man who has invested money, perhaps his all, in a small factory, it is the trend of the times. Near the small village where I was brought up, the village shoemaker, tailor and wagon-maker all bought farms when they found their business leaving them. We shall probably see a similar state of affairs in connection with the cheese business, and many of the men who are making cheese will turn their attention to farming, and no

doubt they will make good farmers. The farms of Ontario need such men as are to be found in some factories making cheese at small profit, and in a state of continual anxiety lest they lose their patrons.—Extract from address.

### The Feeding of Whey

The possibilities of profitably conducting a hog feeding station in connection with a cheese factory are about as attractive as in the case of a creamery. But the necessity of a clear knowledge of hog care on the part of the man in charge of the work is just as great in one case as the other, and to be uniformly successful we must have a regular supply of clean whey, well cared for, and kept only in clean containers. And the pasteurization of whey is just as advisable as would be the pasteurization of skim milk or buttermilk.

Since whey is a leaner food than either of these supplemental foods would be all the more necessary to the satisfactory growth and fattening of young pigs and the man who runs a "wey hog farm" must understand the balancing of rations.

It has always seemed to us that there is as great a possibility in farming communities of cooperating to put hogs and poultry into the best marketable condition, as exists in cooperating in the manufacture of butter or cheese. The arguments in favor of the factory system of butter-making and cheesemaking lie in the reduced labor, the better quality of product and the better outlets and prices commanded where large lots of butter or cheese are sold.

The advantages of centralizing the work of cheesemaking and buttermaking are sufficient to pay the expenses of an expert maker and still leave more money for the milk suppliers than they would realize were they to make up their butter or cheese themselves. Why then is not the scheme capable of further extension to the maturing, conditioning, and marketing of hogs and poultry?—N. Y. Produce Review.

### Experience with Foamy Cream

Mrs. J. R. McCoy, Norfolk Co., Ont.

I noticed in a recent issue of Farm and Dairy that H. E. R., of Lincoln Co., Ont., was having difficulty in making butter from cream that went foamy. I used to have the same trouble. One day a friend was at my home, and I told him about the trouble I was having with my cream.

He told me to put the crock of cream in a large pan of warm water and place the pan on the stove. Of course the cream must be stirred occasionally until it is the right temperature. I have tried this, and have had no more difficulty.

Makers cannot expect their patrons to be over careful in the handling of their milk when they do not see a good example in cleanliness themselves. A maker whose clothes are dirty and greasy is not an inspiration to his patron in respect to cleanliness. See that everything about the factory is neat and clean. Do not allow grease to accumulate on the vats and cans. Remember that if there is a bad odor about the factory, or if the utensils are dirty, milk which was sound when delivered will be seeded. Set an example to your patrons.—G. G. Publow, Chief Dairy Inst., Eastern Ontario.

Along with cream that collects on the top of a cooler is also the dirt that is lighter than skim milk. The only way to keep home-made butter pure is to keep the impurities out of the milk.



NATIONAL MACHINE CO.  
Brighton, Ont.

## \$15.00 and Upwards

Whether you have but one cow, or if you have fifty cows we have a High Grade Cream Separator, suitable for your requirements, at a price you can afford to pay.

We send you a machine, on FREE TRIAL, anywhere in Ontario or Eastern Canada, and prepay the freight. Thoroughly Guaranteed. LOW PRICES. EASY PAYMENTS. You take no Risk whatever, for you settle for it only if satisfied. Send for Circular "D" To-day, giving particulars of our Free Trial Offer, Prices, etc. Agents wanted.

DOMO SEPARATOR  
St. Hyacinthe, Que.

## 15<sup>95</sup> AND UPWARD ON TRIAL. AMERICAN CREAM SEPARATOR

A SOLID PROPOSITION, to and fully guaranteed, a well made, easy running, perfect churning separator, at \$15.00. Skim warm or cold milk; make heavy or light cream. Absolutely no Appraisal. The best in a sanitary marvel, easily cleaned. Differed from all others, while illustrating, for large capacity machines, equipment made from the WINNIPEG, MAN. ST. JOHN, N.B. Whether your dairy is large or small, write for our handsome free literature.

AMERICAN SEPARATOR CO. Box 1207, "DAIRYBIDGE," N. Y.



# The butter makers who win the first prizes use Windsor Dairy Salt

## What Salt DO YOU USE?

Your butter-buyer will want to know. The quality of the salt influences your profits.

## PURITY SALT

Will keep your butter pure and and tasty. Prove it by asking for samples. Judge it yourself. Prices mailed at your request.

Write to-day—You may forget to-morrow  
WESTERN SALT COMPANY, LTD.  
DEPT. "A," COURTRIGHT, ONT.

## Say

"I saw your ad. in Farm and Dairy" when you write Advertisers. Then you get full benefit of our absolute Guarantee.

## SHIP YOUR CREAM

TO THE  
PETERBORO CREAMERY

Highest Prices Paid for Cream at nearest station  
PETERBORO CREAMERY - PETERBORO, ONT.

## SHIP US YOUR CREAM

WE Supply Cans and Pay All Express Charges within a radius of 100 miles of Berlin. Send a Statement of Each Shipment. Pay Every Two Weeks.

WRITE FOR FULL PARTICULARS

THE BERLIN CREAMERY CO.  
BERLIN, CANADA

## WANTED

Combined Churn and Butterworker, capacity 150 lbs. butter. Must be in first-class condition. Apply stating price.

BOX 191 - PICTON, ONT.

## CREAM WANTED

34c per lb. fat for sweet or sour cream is more than present market conditions warrant, still this is our price, commencing Feb. 1st. Cash furnished and express paid within 100 miles of our city.

We meet all competitors. Write us

Toronto Creamery Co., Ltd.

15 Church St., TORONTO

WE Make Butter WE Furnish Cans WE Want CREAM WE Pay Express WE Pay Every Two Weeks

Write us

BELLEVILLE CREAMERY, LTD.  
Belleville, Ontario

## CREAM WANTED

Both separator spoons will yield big profits if you feed your skim milk and ship your cream to us. We supply cans and pay express charges from any express office within 150 miles of Ottawa. Write for particulars.

Valley Creamery of Ottawa  
Limited  
319 Sparks St., Ottawa, Ont.