

CREAMERIES.

The creamery system of making butter has not yet been so extensively practised in our provinces as in Ontario and Quebec. Gradually, however, the excellence of that method is dawning upon our farmers, and in some of our best dairy sections they are seriously considering the erection of suitable buildings and providing machinery to convert their milk into butter instead of making it at home. Mr. W. F. Barbour of St. John has commenced operations at Upper Sackville, where he will manufacture this, his first season, the milk of upwards of 200 cows. We believe that parties are considering the erection of factories at Gagetown and Woodstock, N. B., Cornwallis, N. S., and in P. E. Island. This is certainly a move in the right direction. Our farmers have not as a class given that attention to the making of good dairy butter that the importance of this branch of farm economy justifies or that the natural facilities warrant. We have a climate and soil especially adapted for stockraising and dairying. Our usually, moist seasons and large areas of marsh and interval land producing the best of grasses, and water in abundance enables the farmers to produce at any season of the year a large flow of milk and as our markets have never been fully stocked with first class butter, it can be manufactured profitably at the creamery into a better class of goods and at much lower rate than at home. Throughout Ontario the cost for making butter in the creameries rarely exceeds 4cts. per pound, the farmers escape the trouble of making and it generally brings from 4 to 8c. per pound more than dairy butter in the market.

The production of a good article does not, however, depend solely upon the creamery process. The milk must be in good condition, clean, free from objectionable odors and properly handled after milking.

Some factorymen in order to secure the best milk possible, and to enable them to turn out good butter, have adopted the system of having printed and circulated among their patrons a list of important points to be observed in the production and handling of milk. As the success of the creamery depends upon the quality of product manufactured, which in turn is directly dependant upon the condition and quality of the milk supplied, every farmer should feel interested.

{The following list of suggestions was compiled by Prof. Jas. W. Robertson, of the O. A. College, Guelph, and issued by the Dairymen's Association of Western Ontario.

1st.—Milk from healthy cows only should be offered, and not until at least four days after calving. Any harsh treatment that excites the cow, injuriously effects the quantity and quality of the yield.

2nd.—Cows should be allowed an abundant supply of wholesome suitable food and as much pure water as they will drink. A supply of salt should be placed where the cows may have access to it every day. Cows should not be permitted to drink stagnant impure water, nor to eat cleanings from horse stables, beets, turnips, or anything that will give the milk an offensive taint.

3rd.—All milk vessels should be thoroughly cleansed by first washing and then scalding with boiling water, and airing sufficiently to keep them perfectly sweet.

4th.—Milking should be done, and milk should be kept only where the surrounding air is pure—free from all objectionable and tainting odors. Milking in a foul smelling stable or yard, imparts to milk an injurious taint. Sour whey should never be fed in a milking yard nor near a milking stand.

5th.—Cows should be milked with dry hands and only after the udders have been washed or well brushed.

6th.—Tin pails only should be used. All milk should be properly strained immediately after milking, and for that purpose, a detached strainer is preferable to a strainer pail.

7th.—In preparing milk for a cheese or butter factory, it should immediately after straining be thoroughly aired by pouring, dipping or stirring. This is as beneficial for the morning's milk as for the evening's, and is as necessary when the weather is cool as when it is warm.

8th.—In warm weather, all milk should be cooled after it has been aired but never before. Milk kept over night in small quantities, say in tin pails, will be in better condition than if kept in a large quantity in one vessel.

9th.—When both messes of milk are conveyed to the factory in one can, the mixing of the morning's with the evening's milk should be delayed till the milk waggon reaches the stand.

10th.—While the milk is warmer than the surrounding air, it should be left uncovered, but when cooler it may with advantage be covered.

11th.—Milk-pails and cans should be protected from rain; and milk stands should be constructed to shade the cans from the sun.

12th.—Only honest milk, with its full cream and full share of strippings, should be offered. Neglect of this leaves a patron liable to a heavy penalty.

There are not a few persons selling milk who look upon the act of half skimming or watering their wares as a piece of sharp practice rather than a criminal offence. The law upon the point is too well defined to admit of any misconception on the part of any person following these practices, and as we now have chemists appointed to properly analyse and test all kinds of foods drugs and fertilizers, the act of selling dishonest milk is attended by great risk.

The Adulteration Act of 1886 section 15, bearing upon this subject says: "If milk is sold, or offered, or exposed for sale after any valuable constituent of the article has been abstracted therefrom, or of water has been added thereto, or if it is the product of a diseased animal or if an animal fed upon unwholesome food, it shall be deemed to have been adulterated in a manner injurious to health, and such sale, offer or exposure for sale, shall render the vendor liable to the penalty hereinafter provided in respect to the sale of adulterated food: except that skimmed milk may be sold as such if contained in cans bearing upon their exterior within twelve inches of the tops of such vessels, the word "skimmed" in letters of not less than two inches in length, and served in measures similarly marked, but any person supplying such skimmed milk, unless such quality of milk has been asked for by the purchaser, shall not be entitled to plead the provisions of this section as a defence to, or in extenuation of any violation of this act."

If the substance used as an adulterant be considered as injurious to the health of the consumer, the penalty is for the first offence a fine not exceeding \$50.00, or less than \$10.00 and costs, and for each subsequent offence a fine not exceeding \$100.00 and not less than \$50.00 and costs.

An idea moderately prevalent among city consumers is that milk is "doctored" by means of chalk, that is given as a body to replace the cream removed, or to neutralize the added water, but we have never known such a mixture to resemble the lacteal product sufficiently to deceive anybody. Rice flour has been used as an adulterant, but to no great extent in this country.