

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.

Dairy Butter

In contrast with cheese the home market is the chief factor in the butter trade. During 1907 very little butter was exported. From May 1st to July 22nd each year, the exports of butter from Montreal were 46,552 packages for 1908 and 15,369 packages for 1907. This shows an increase of 31,183 packages in the exports so far this season, as compared with the same period a year ago. And yet, notwithstanding this increase, the home market is still the chief factor in the butter trade. On this market all our dairy butter is sold.

There has been a marked improvement in the quality of the dairy butter in recent years. Choice dairy butter is quoted at only a cent or two a pound below creamery. A few years ago there was a much wider margin than this and creamery butter often sold at four and five cents a lb. more than the best dairy butter. Dairy butter is not only improved in quality but it is offered to the consumer in better shape. It is more tastily put up and handled in a more cleanly way.

The farm cream separator has had very much to do with this improvement in dairy butter. By quick separation and careful handling of the cream a better quality of butter is made. The shot-gun can plan while a great improvement over the shallow plan method, is not so effective as the separator in insuring a good quality of cream. The pound print has also greatly aided in increasing the demand for dairy butter. It is neat and tidy and makes it possible to pack and handle the butter for advantage. There are many farm dairies that put up as nice looking butter prints as the average creamery and which sell for nearly the same price. Contrast this condition with that of a few years ago. What a variety of ways dairy butter was sent to market then. Butter put up in the old way would hardly find sale to-day even though prices are high.

There have been complaints that dairy butter is branded as creamery to the detriment of the latter. Such a practice should be frowned down upon and if need be legislation enacted to prevent it. It is a fraud on the public and injurious to the creamery butter trade. There is no need of doing this. Good dairy butter, branded as such will find a ready market. There is no day-to-day difference between the price of choice dairy and creamery and so long as this condition exists there is no excuse for selling one for the other. The dairy farmer who puts up a choice quality of butter, has nothing to gain by dishonest branding. Let him stick to the dairy brand and always be sure that the quality is right, and there will be no difficulty about finding a market. Other things being equal, a better quality of butter should be made on a dairy farm, than at a creamery. The member has all the conditions governing the quality of the product under his control, the cows, the milk and the cream. At the creamery, every kind of cream is received and the maker does not begin to control things until the cream reaches the factory. The farmer, therefore, making his own butter has this advantage, providing he has the necessary equipment and facilities for making butter.

We do not wish to be considered, however as advocating the farm dairy as against the creamery. In these

days of expensive help and costly machinery and outfit for butter-making, the creamery presents many advantages. With a farm separator and the cream only sent to the creamery, there is little labor in butter-making for the producer. For this, and other things there is every reason why farmers should patronize the creamery in preference to making their own butter. At the same time there are farmers who prefer to make their own butter, or are so situated that they cannot send to a creamery. For these, there

is every encouragement to do one's best. People will buy good butter and pay a good price for it whether it is made on the farm or in a creamery.

A new creamery was opened at Vermilion, Alberta, the first butter being made on July 5.

Future improvements in the Ontario dairy industry cannot be expected to be radical in nature. Improvements from now on will have to be mainly in the little things such as in

the proper care of dairy utensils and of our stock. There is a great room for improvement in the little things.—James Stonehouse, Port Perry, Government Creamery Inspector.

WANTED!

A Professor of Dairying at the Manitoba Agricultural College. Must have had experience in teaching. Apply to

G. A. SPROULE

Secretary, Board of Directors, Manitoba Agricultural College, - - - WINNIPEG

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Nothing more than judgment and common sense shown in handling the soils of our western tracts so that the rainfall may be held for immediate absorption by the root fibers of growing crops. It's a system that every farmer—East, West, North or South—can profitably follow. It is the very essence of practical agriculture. It is a distinct revelation to Eastern and Central State farmers who have been depending on it to so much of rainfall yearly. They wonder how our Colorado "Scientific" farmers can gather such remarkable crops on lands once called "half deserts."

Happy Prospects. Denver is rubbing its eyes, staring itself in wonder, gazing in admiration at the great tracts bursting into green and growing crops of alfalfa, corn, wheat and fruits, etc. (Explanation of cuts below.) White-faced farm houses, broad-gabled barns, baying marbles, pink-blossomed orchards, dairy farms, wheat and corn fields greet gladdened eyes at every angle. Campbell's "Soil Culture" is making wealth for Colorado farmer and manufacturer, for merchant and implement maker, for mail order concerns and local merchant.

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Explanation of Cuts Below.

Photo at left. These are stocks of Alfalfa on the farm of D. J. Shaver. Photo at right. An enormous potato field—40 acres—harvesting over 5000 lbs. to acre—200,000 lbs. in all and sold on the ground for \$200.00.

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