

Of course, every one knows that there are some days in which you will have a better result from your work than others, that is, those who pay any attention to their work.

A good maker needs to keep his eyes open, and ears too for that matter, at all times to see that his machine is working at its best. His ear should tell him by the hum of it whether it is running at full speed, he should also try it by the small article that goes with each kind of machine quite often, to see that in winter especially, the milk is of the proper temperature, a very difficult operation where farmers are careless and allow the milk to freeze: a thing that is always forbidden by every maker who knows his business. But to get good results, he must see that there is not much variation in the temperature when passing through the separator. I would here state that the higher the temperature the easier the separation.

Another matter is, that a maker, to have good results, must have his cream at the proper temperature to churn, and also at the proper acidity. If these two things are not attended to carefully, bad results are sure to follow.

It is also a well known fact that when the skimming has been well done, and the churning done at the proper time, you will make more butter than you have butter fat. Under exceptional circumstances you may expect an addition of about one sixth or 16 and 2/3 lbs per 100 lbs of fat; but, as you are liable some days not to get such good results as others an eighth may be a sure calculation to be added, that is, 12 1/2 lbs extra per 100 lbs of fat. A careful maker should at least have this surplus, if he has not he must start an enquete to find out the cause of the trouble.

Where the system of paying by butter fat has been adopted, you know how much fat you have, and, if you know anything at all about arithmetic, should know how much butter you should have; and if there is any deficiency, find out at once where the fault is, by testing your skim, or butter-milk by the same process.

By paying for milk according to its richness, you put a premium on honesty, also an encouragement to give your cows good food. Although I am not one of those who believe very much in the theory that you can feed certain rich food to increase your butter fat, you may do so, but does it pay? I do not believe in doing a thing unless it pays. For instance; you may take a Holstein cow that gives say 80 lbs of milk a day and I hardly think you could feed her anything that would make her give rich milk like the Jersey or our Canadian cow. You can increase her fat to a certain extent, but it will afterwards come back to its normal condition. Another thing in favor of paying for milk in this way is that you have no dishonesty among your patrons, it makes them honest: whether they are satisfied or not is another question.

I do not say perhaps at a cheese factory there is the same question at stake, as there is a difference of opinion with regard to paying by the Babcock test; but at a creamery none whatever. I hope to see the day when all our creameries shall adopt this system. There are many now, who pay by this plan, and are well pleased. Of course you will always find grumblers who say and talk about dishonesty, but these are generally the ones who need looking after.

After an experience of 7 years with this Babcock machine, I am satisfied it is the only true way to pay for milk at a creamery, and I will also say that it is much better than the old way of paying for milk at a cheese factory.

Yours Respectfully,

PETER MACFARLANE

Chateauguay, 19 Jan., 1898.