

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.

The Practicability of Grading Cream

Ed. The Dairyman and Farming World.—Of late there has been considerable discussion in your paper re the above subject, and as the Chicago Dairy Produce remarks, "some pointed and difficult questions have been asked by a writer signing himself Mack." Also the Chicago Dairy Produce says that "the questions indicate that the writer has at some time of his life been up against the real conditions."

I do not know who "Mack" is, but I agree with the Chicago Dairy Produce that the writer has, at some time of his life been up against the real conditions, and I would make a further guess and say that it is more than probable that he is still up against them.

In talking this matter over with some of the creamery men and makers, some thought that Mack had brought forward questions which would have been better not brought forward, while others thought his points were well taken, and should be discussed. I agree with the latter view. Why be ostriches, and imagine we are safe because we have our heads stuck in the sand? If these points are going to be difficulties in the way of grading cream, then we may as well face them, and solve them, or give up the idea of grading cream.

Allow me also to offer some objections to the practicability of grading

cream. At present we might claim that there is a system of grading cream in vogue in all creameries; that is, grading according to butter fat. The patron who sends forty per cent. cream, receives twice as much money as a one hundred pounds, as does his neighbor who only sends twenty per cent. cream. Therefore, we might justly claim that there is one system of grading, and I am sure Mack will agree with me that that system, while just and proper, is an ever present bone of contention between many patrons and the butter maker, because the patron with the low test wears high shoes, and is a splendid "kicker." Therefore, if we introduce the grading system with regard to the condition of the cream, as well as butter fat, we immediately introduce another element of kickers, and the patron whose cream is graded as second class, will put the method down as another way of Jewing him out of his rights.

Again, let us presume that we do grade cream, and at the end of the month we have fifty or one hundred boxes of butter made from second class cream. What are we going to do with the stuff? Can we imagine Mr. Butter Buyer saying that he will take the whole lot at top market price or even at a cut of only $\frac{1}{2}$ cent a pound? Not, if the buyers who travel this end of the country are a fair sample. Ten chances to one he will not want the stuff at all, but, if he does, he will want it at about 3 cents less per pound, and wherein would Mr. Creamery Man's profits come in, in that kind of business?

WHY IS GRADING NECESSARY?

Again, what has made grading or some such method, necessary? Isn't it the over-keen competition between creamery men for patronage, that led them into accepting any kind of cream, so long as it was cream, and is

not the competition just as keen to-day as ever? Would it not be a fact that if one particular creamery started grading its cream, that all those patrons, or at least many of them, whose cream was graded second, would be giving the drawer for the opposition factory an invitation to call and get their cream? Wherein would the Creamery Man's profits come in in that kind of business?

Once more, do we hear any talk of grading milk at cheese factories? What would they do with second grade milk? Would they then say "back to the farm" for each can that was second grade, and, after all, is not that the proper place for all such milk and cream? What do we as cheese makers and butter makers want to be bothered with it for? If grading is practical, then refusing second grade is also practical, and that would be the writer's idea as to the best way of disposing of it. Also the patron could not accuse the maker or creamery man of any mercenary motive, as he would also be a partial loser in any cream he refused to accept, while if he accepts it as second grade, his patrons will always have a vision of Mr. Creamery Man selling the product at top market price and pocketing the difference. Next.

—Another Mack.

Ontario Cheese Improving

Reports received at the Provincial Department of Agriculture would indicate that there is a gradual improvement in the conditions surrounding the manufacture of cheese throughout the province, with the result that the general quality of the goods exported as well as those consumed locally, are of a higher standard than heretofore. It is most gratifying to learn that the factory men do not hesitate to undertake a little additional expense or extra work if it means a betterment of the quality.

A number of factories, especially in Western Ontario, have this year installed the necessary equipment for pasteurizing the whey, as soon as it is drawn from the vats. It is thus kept sweet and returned to the farmers in a condition which makes it more valuable for feeding purposes, and, at the same time, renders it a much easier matter to wash the cans.

In those districts where the pasteurization of whey has been adopted, the raw material furnished the factories is of a better quality than in former years. With the patron and the factory men co-operating in carrying out the recommendations and instructions given by the department, from time to time, we can look for a still further improvement in the quality of Canadian cheese.

Reports from Montreal indicate that the quality so far this season, is in advance of that of previous years.

G. A. Putnam,
Director of Dairy Instruction.

The Dairying Industry

Last February, Mr. J. A. Ruddick, dairy commissioner, delivered an address on the dairying industry before the May Court Club, Ottawa. That address has recently been issued in pamphlet form and contains a lot of valuable information relating to Canadian dairying.

Mr. Ruddick places the number of cheese factories and creameries in Canada at 4,355, distributed as follows: Ontario, 1,284; Quebec, 2,566; and in the remaining provinces 265. The first cheese was exported from Canada in 1864, and the maximum in exports of cheese and butter was reached in 1901, when the value was \$31,607,561. He ascribes the shrinkage in exports since that date more to an increase in home consumption rather than to any decline in the industry. There are nearly 100 instructors employed in the different pro-

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vinces. Canada supplies Great Britain with 75 per cent. of the cheese she imports, or 84 per cent. of the kind we make. The quality of Canadian butter stands high in the British market. Canadian laws relating to its manufacture are so strict as to be a standing guarantee of its absolute purity. This fact carries great weight with the English consumer. Notwithstanding this, Canada's butter exports are very small, and form a very small portion of the \$100,000,000 at which Great Britain's annual imports of butter are valued. Denmark supplies nearly one-half of this amount, Siberia over \$15,000,000 worth, with Australia a close third, France, New Zealand, Sweden, the Netherlands, Canada, the United States and Argentina follow in the order named. Canada is about down to the foot of the list. There is ample room for expansion in our export butter trade.

There are 45 creameries and eight cheese factories in Alberta, and there is every indication that the province will become one of the best dairy sections in Canada.

The first cheese factory was established by Harvey Farrington in Oxford County, Ont., in 1864. Another factory was started in Hastings County in 1866. The first cheese factory was established in Quebec about the same time as the first ones in Ontario.

The Dairy Division of the Dominion Department of Agriculture has completed arrangements for the carrying on of some experimental work at Smith's Falls, Ont., in the care of milk on the farm and the making of cheese from this milk. It is expected that much useful information that will be of decided practical value, will be obtained during the summer. The work will be conducted under the direction of Mr. George H. Barr.

It is possible to make just as good butter from hand separator cream as from whole milk, if the proper methods are used in caring for the separator and cream.

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