

Creamery Department

Butter makers are invited to send contributions to this department for sale questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Winter Butter Making

Ten or fifteen years ago more interest was taken in winter dairying in Canada than is being taken at the present time. Why is this? Conditions are as favorable for making butter during the winter months to-day as they were then. Dairywomen have to feed their cows during the winter and there should be profit in having these cows give some direct return for their keep at the most expensive time of the year. Perhaps, the business was boomed too much in those early days, and farmers, not realizing what they were led to believe they would make by taking up winter butter-making, dropped it altogether. There may be less trouble in milking cows and things may run along smoother in summer than in winter, but at the same time this is no disproof of the fact that winter butter-making can be made to pay well by a little judicious

management and forethought. The price of butter is always at its highest point in winter and it should not cost much more for manufacture than in summer. Therefore the margin of profit is wider and under careful management, there should be a good return from milking cows in winter. There are a number of creameries that operate in winter at a profit to both the milk producer and the manufacturer. But a good many more could be operated than there are and the dairy industry would be greatly benefited thereby.

As to the advantages of winter dairying and the reasons why it will pay farmers to give more attention to this side of the business we need not do better than quote the following from the pen of H. Weston Parry, Oxford County, Ontario, written in reply to a query as the subject in the New York Produce Review:

"I would prove to patrons by comparisons that cows calving in the fall give milk for a longer period than spring calvers; that they are at their flush at a time of the year when there is more leisure to attend properly to them, that they are to be wintered anyhow and the extra feed required to keep them up in milk is easily paid for by the extremely high price which butter now commands in the year during the winter months. I would urge the fact that cows can be fed cheaper on such feed as ensilage, roots, hay, straw and a grain ration than they can on pasture, and that considerable extra manual value is obtained by the winter feeding of cows. The calf, too, is when lost, can be well looked after through the winter and, like the cows, has no swarms of flies to contend with; in the spring it is ready to be turned out on a handy pasture, and makes as much growth under normal conditions in one year as the spring calf does in eighteen months. The winter milk is a very simple one in the winter months, and the labor question is greatly simplified by providing work the whole year-round. Of course, the system does not give, and there is more time to ways to ordinary farm operations in connection with the crops in the summer time, when the cows are not in full milk."

Making First Prize Salted Creamery Butter

Ed., The Dairyman and Farming World.—The butter that was made at the Frontenac Creamery and which won so many prizes this year as in years gone by, was manufactured from whole milk cream. Although there is hand separator cream received at this creamery, it is not delivered every day. Consequently the whole milk cream was used to make the exhibition butter.

I might say to begin with that "cleanliness is next to godliness" in making good butter. I am always careful to have everything that the milk or cream runs through or into, sterilized. I then skim a 40 per cent. cream, cooling it down to 40 degrees after separating. I then hold it at this temperature for 6 hours. I then cool to 50 degrees for churning the next morning. I churn at an acidity of 8. I churn in 40 minutes. When the cream begins to break I run in a little water, which, I think, helps the butter to gather up the granules and a little larger than wheat grains. I stop churning, run off the butter-milk and sprinkle the butter-milk with water until the water runs off clear. Then I run in as much water as there is butter-milk at 54 degrees. The churn is revolved a few times and the water run off and the churn allowed to drain a few minutes. I then commence to salt the butter using 3½ per cent. salt. I use a Victor churn. When the butter is sufficiently worked, it is packed in a new tin lined with heavy parchment paper, which has been previously soaked in strong brine. The package is finished as neat-

ly as possible, and filled almost level full. This adds to the appearance.

The box of butter which I exhibited this year was made in this way and won first prize at Toronto, second at London, and second at Ottawa, being scored by a different judge at each place.

I must say that, although I have never used a pure culture, I believe in it and think that a good careful man in a well-equipped factory, who knows his business should use one every day.

I wish your paper every success.—W. H. Steward, Kingston Co., Que.

NOTE.—Mr. Steward won first prize in salted creamery butter, tubs or boxes at Toronto. His butter scored 97 points.—Editor.

District Meetings in Western Ontario

We again extend a cordial invitation to cheesemakers, factorymen and patrons to meet together in the various districts to discuss such questions as will affect the interest to both maker and producer.

The details of making cheese and caring for milk can be discussed more fully at a meeting of this kind than at our annual convention. Kindly make a special effort to attend the meeting most convenient, and get as many as possible of your officers and patrons to attend. Every person interested in dairying will be made welcome. No set program will be adhered to, but the following questions are probably of interest, and we would be glad to have you come prepared to discuss any or all of them: The instruction work of 1908.

The apparent difficulty of getting the alkaline solution of a uniform strength, and what steps should be taken to remedy this difficulty?

Defects in some of our cheese during the hot weather this year. Small round holes in evidence in some cases. How best to handle the curd to prevent this defect. The advantages of the quarter inch curd knife. The advantages of heating or pasteurizing the whey. Does it prevent bitter or yeasty whey? The cost, the best and cheapest system of heating. The disposal of surplus whey.

How to further improve the milk supply. Factory improvements. Visiting patrons.

The need for more cool curing rooms. Makers certificates. Other subjects of interest will also be discussed.

LIST OF MEETINGS

Woodstock, Council Chamber, Thursday, November 19th; Simcoe, Council Chamber, Tuesday, November 24th; Norwich, Town Hall, Thursday, November 26th; St. Mary's, Council Chamber, Tuesday, December 1st; Belmont, Masonic Hall, Thursday, December 3rd.

All meetings commence at 2 p.m. Frank Hens.

What a Creamery Will Do

The following published by a local paper in North Dakota attests to the value of a new creamery built in the locality where the paper is published: "At the present time the business of this community is very satisfactory. In fact, no business depression has prevailed in this community so far this year, because it is a country of resources."

"The creamery has brought in some ready money which has been used to defray current expenses of creamery patrons, and book accounts for necessities are noticeably less than a year ago. It is now the beginning of the cash season on account of marketing new crops, but there seems to be lack of the usual flurry among business people, who usually at this season want to have the first income of the fall for liquidation of his book account. There is a prevailing belief that farmers can meet all the just de-

mands upon them and for that reason merchants are not putting any great rush on their collections. This air of ease and contentment is not apparent in the methods and manners of the commercial interest alone; the farmers carry that all right, ready to meet emergency expressions of dairy business seems to prevail on both sides.

On the whole there is a marked improvement in the business situation over last year. The thousands of farmers have been turned to side lines, especially dairying, and although this departure has taken place since last year's crop, the present dairy business is not yet great, it is a little, and that little has been of almost incredible relief to the system of meeting all expenses after threshing."

May not the same thing be said of localities in Canada where creameries and cheese factories are in operation. They supply ready cash to the farmer at a season of the year when ready money from other sources is not available.

Dairy Notes

During the seven years, 1900 to 1907, Ontario increased her production of butter by 17.4 per cent, but the value of her butter products was increased by 38.7 per cent.

The Kingston Dairy School opens on January 11, 1909, when the long course will begin. This course will close on March 31st. The instructors' course will begin on April 6th and close on April 11th. During December the school will be operated as a creamery. During January and February anyone desiring to spend a week or two at the school will be welcomed.

In Europe where dairying is the principal occupation the most advanced civilization is found. In parts of Spain, Italy, and Roumania, and other countries, where dairy cows are scarce, the land is cheap and civilization not so far advanced as in Holland, Denmark, Switzerland, and the island of Jersey, where dairying is the chief industry. In some of the latter countries land is worth several hundred dollars an acre and in some cases \$2,000 an acre.

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