

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 Butter Situation

James Stonehouse, Creamery Instructor, Kingston.

The butter market is sick. A year ago the market was strong and active, now it is weak and languid. What is the cause and wherein lies the remedy? Is the world producing more butter than it needs? No, certainly not. A lack of money in the great consuming centres of the world wherewith to buy, is nearer the truth.

Too much poor butter is another cause of depression. People who eat this class of butter are the people who are short of money and if they don't buy it the stuff accumulates. Those who eat good butter will go without rather than eat the poor stuff if they cannot get what they want. First-class butter is always in demand but the price is regulated by the amount of poor stuff on the market. Substitutes for butter find a more ready sale in times of depression. A couple of concerns for making butter of this class were doing a flourishing business, illegally, in Montreal up to a recent date and thus helping to curtail the sale of poor butter.

The unfortunate thing about these concerns is that they often put up an article which is much more palatable than much of the butter that is on the market and at the same time they can sell it cheaper. It is the opinion of the writer that the Government at Ottawa made a serious mistake by enacting a law prohibiting the renovating of pure butter and

putting it into a palatable form so long as the process could be under proper inspection to see that no foreign fats were mixed with it.

More butter seems to have been made in Canada during the present winter than for several winters past. Food has been more plentiful and the thousands of cows that were farrow a year ago have been coming in all winter and these two factors have caused a large increase.

The demand from Great Britain has been almost nil for the past few months and the markets there are dull and declining. New Zealand and Siberian butter is now off the British market for this year and prices may pick up, but the great trouble is the lack of money among the poorer classes. We need a revival of trade to bring about any substantial improvement. It looks as if the price of butter will be low for the first half of this year at least.

Farmers should not look altogether at the selling end of their business but should take the producing end into consideration as well. Many farmers never stop to consider whether they can cheapen the cost of production or not, and some farmers today are selling butter for less than it costs to produce it, while others are selling at the same price at a profit.

Dairy Season Opening up Well

The dairy season is opening up under more favorable conditions than a year ago, especially the cheese branch of it. There has been no serious scarcity offered, and cows have come through the winter under normal conditions and are in shape to enter upon a season of milk production unhampered by being run down and in this condition, as was the case a year ago, where there was not enough feed to go round. Given warm spring weather and favorable

pasture condition, when the grass comes, they should be able to give a good return to the producer. A good start is important. Last year cows did not have a good start and the season was pretty well over before many of them regained normal condition as to flesh and vitality, and were in a position to give a good account of themselves at the milk pail.

The present condition of the cheese trade is favorable for a good start. Old stocks were already pretty well cleaned out and it will be clear sailing for the new make when it is ready for the market. Prices are satisfactory. A little fadder cheese was made during March but not enough to base any conclusions upon as to what the price will be. All of it was sold locally. There will probably be considerable cheese made in April. The low price of butter will cause more cheese to be made than would otherwise be the case were butter selling at the prices of last year at this time. The number of dairymen, who prefer to make butter in the early months of the season rather than start has increased of late years. But the high price of cheese and the low price of butter will have considerable influence and, at least a fair make of cheese may be looked for from the start.

The outlook for butter might be better. Prices to-day are fully 7c. or 8c. a lb. less than they were a year ago. Dealers who have handled butter have lost money. This will make them desire to keep prices down in order to recover their losses. Were the present conditions of the butter market a local one the situation would not be so bad. But nearly every butter producing country is in the same box. The United States, Australia, New Zealand, Argentina, Great Britain and other European countries have had the same experience. It

will, therefore, take some time for the market to recover, and producers may be thankful if prices do not go any lower. For a couple of years prices in Canada have been too high to make it profitable to export butter and consequently our trade with Great Britain has dwindled to a pretty small compass. The general reduction in values may make it possible to extend the export trade considerably the coming season. That, however, will depend upon conditions abroad as well as at home.

Cream Separator in Dairying

The cream separator is distinctly a modern invention. Up to the middle of the last century no thought had been given to the separation of cream from milk by centrifugal force. About 1850, however, Mr. C. F. Fuch, Karlsruhe, Germany, carried on a series of experiments in cream separation by centrifugal force. Ten years later similar experiments were conducted by Albert Fesco, of Berlin, and in 1864 by Antonin Prandth, of Munich. But the practical use of this principle in cream separation was not accomplished till 1877, when Wm. Ledelt, of the Province of Brunswick in Germany, after 15 years' hard work, succeeded in producing a separator, which, though imperfect as it was, was compared with later machines, was nevertheless practical.

Since 1877 the manufacture of cream separators has shown marked improvement from year to year. To-day the different kinds of machines on the market and known by different names are almost without number. In so far as we are able to judge most of them are capable of doing good work if properly handled and looked after. There are some that stand on a higher plane of efficiency than others. But even those classed as belonging to the lower grades of ma-

How The Farmers Voted

We recently offered a beautiful calendar to every farmer sending us his name and address and telling us how many cows he had and what make of cream separator he owned. We received many thousand replies. Every one of these farmers told us the name of his separator. It was just as though

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