Lo-operation in Denmar

II---The Creameries---How Capital is Raised---Raising and maintaining Butter standards

By L. Smith-Gordon and Cruise O'Brien

We have already discussed in a previous article the condition into which agriculture in Denmark had fallen in the period immediately preceding the eighties. It is difficult to realize now that in this period and well into the eighties Danish livestock was whofly neglected and Danish butter of a quality so inferior that it was found necessary to use a false trade description when exporting the good butter produced on Danish landowners home farms. That Denmark now ranks as perhaps the foremost producer of breakfast table commodities in the world is due to the fact that the Danes faced the problem which was before them with a thoroughness characteristic of them, and that they applied to its solution the method best calculated to serve their purpose, the method of co-operation.

In transforming their agricultural industry the Danes had to deal with two questions. They had to ensure that their butter was produced under the most up-to-date conditions and that their dairy herds which supplied the milk for their butter-making should be of a good milking strain. As it was, their cows were poorly fed and gave a small yield of milk and that of a poor quality. The Danes had the wisdom not always found in other countries, to take the two problems, the improvement of the butter, side by side. It might indeed be said that for every improvement in buttermaking there has been in Denmark a corresponding improvement in livestock.

It is outside our scope in dealing with co-operative creameries to sketch in detail the progress made in ensuring to Denmark a number of dairy cows which cannot be surpassed anywhere. It is sufficient to say that by keeping milk records, by good farm accountancy, by climinating gradually all bulls which were merely low grade animals, the Danish dairy cattle are now nearly all pure bred.

In 1914 of the total number of cattle in Denmark there were 1,310,268, or 53 per cent.

cows which had calved for the first time.

Bevelopment

Rapidity of Co-operative
Development
Hefore the formation of cooperative creameries proper, there were some quasico-operative experiments in
butter-making which are of
historical interest. In order
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better conditions than that

historical interest. In order to secure a hutter made under better conditions than that produced on a small farm, several "dairies in conflion" as they were called were established. These were founded by groups of people who consisted to buy machinery and to make butter but who did not themselves supply the milk. The suppliers in, some instances deserted them after a while, in others there was a lack of capital and for one reason or another each of these ventures in turn failed.

Two years after the beginning of these experiments, in 1882, the first co-operative creamery was founded by M. Stiller Andersen. From that time on the creamery movement developed with surprising rapidity. Ten years after the foundation of the first creamery there were no less than 800 in Denmark. In 1914 there were no less than 800 in Denmark. In 1914 there were liftly. A remarkable influence on the movement was guerted by the secentific men who devoted much chergy and learning to make the creameries thoroughly efficient in modern methods. Two of these, Professor Segeleke and Professor Fjord, both on the staff of the Royal Veterinary School, deserve special commenciation. Their experiments carried out on large farms in close touch with agricultural organizations had a large chare in making co-operative hottermaking so successful and efficient as it is. Nor were the farmers lacking in a desire to help on their work. Many farmers placed their farms at the disposal of these scientists that they might carry out their experiments earied out on large farms in close touch with agricultural organizations had a large chare in making co-operative hottermaking so successful and efficient as it is. Nor were the farmers lacking in a desire to help on their work. Many farmers placed their farms at the disposal of these scientists that they might carry out their experiments extremelies to solve the problems of the practical men, and the practical men position in two withing or the results of their research. It is probably in a large measure due to th

do in the rural life of Denmark.

secasion to refer to this subject again.

How Capital is Raised

In Deamark the co-operative creameries are not capitalized in the same manner as in Ireland. The members do not take "shares" in the undertaking as we understand shares. They assume a joint and several we understand shares. we understand shares. They assume a joint and several liability for their initial capital for a fixed period and

on the security of this they obtain a loan at a favorable rate of interest. The working capital is provided by making a small fixed charge for the separated milk which is returned to the members. This charge is deducted each month from the milk checks. In additional funds are provided by the entrance fees and subscriptions levied on members joining after the foundation of the society. This system is an equitable one, for although on the one hand it is an essential principle of co-operation that membership should remain open, it would obviously be unfair that original members should sustain the burden of a greater liability than new ones.

The period for which a society is founded is generally from 10 to 15 years. Within that time the borrowed capital is to be paid off out of profits and at the expiration of the period the society may start again as a new society with the same members or other members as the case may be. But within the period for which a society is registered any person who is a member is liable for his share of the joint and several guarantee in proportion to the number of cows he has. If he desires to withdraw during that time he may compound for his liability by a playment of so many kroners for each cow, diminishing according to the number of years he has been in the society. For example, suppose he desires to withdraw during the first year he may have to pay about \$5.00 per cow, in the next year he will pay 50 cents less and so on. At the end of the period if he wishes to withdraw, the creamery will pay him his share as determined by the general meeting. Members who withdraw at any time cease of course to have rights in the society.

The rules of the Danish creameries provide on the

which is the Danish Farmers' Co-operative Purchasing Association which acts as a who'esale, and the General Organization of Danish Dairy Societies which acts as a central advisory union for the local federations. In addition to these centrals the creamery managers have a union of their own called the Association of Technical Dairy Managers. This body, which federates the managers and their staffs, is organized in provincial sections and collaborates from time to time with the other centrals. The Danish creameries are not, however, content with having federations of these types, only they realized that their export trade depended greatly on an intelligence system and this aspect of their organization has been developed with their characteristic thoroughness. Thus there is a bureau for the preparation of statistics relating not only to prices, but to costs of production. This department works in close touch with the local federations and its chief aim is to see that Danish butter is maintained at a high competitive level. In more close connection with their export business is the wholesale butter organization committee, whose work consists in keeping the creameries informed as to the prices English merchants are offering and to compile a price list based on them. Finally, there is an association which acts as a large friendly society for the employees of the creameries, and since 1898 when compulsory accident insurance was abandoned in Denmark as an insurance society. In it over thirteen hundred dairies are represented.

Nor is there wanting a bond between the creameries and the other co-operative authorities of Denmark—The creameries, through their federations have representation on the central co-operative committee of Denmark which units all the co-operative undergakings of the country for the purpose of united action in cases of common interest to the whole movement.

How Danish Butter was Improved.

The history of the patandardization of Danish butter is of poculiar interest, not only as showing the thorough

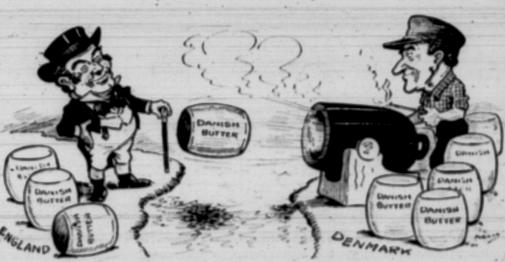
with which the Danish dairy farmers organized their export trade, but as affording an instance of the results which come from a combination of the work of voluntary agencies supplemented by the encouragement and authorisation of the state.

As early as 1889, the Royal Veterinary and Agricultural

shows in its experimental boratory, inviting cresseries to send in specime of their produce for gradinant testing. In the beginns these shows had not to object which they afterware attained, but they are of great service to dain managers in giving them a knowledge of but profluce. The butter was judged by a rota dairy managers under the guidance of experience apecialists. The dairy managers not only improve in their technical work as a result of these shows but creameries in increasing numbers exhibit their produce. In connection with the shows, feeture were delivered on technical matters connected withouter-making, the results of experiments conduct in the laboratory were given, and discussions to place on the various questions of interest to the dain managers.

in the laboratory were given, and discussions took place on the various questions of interest to the dairy managers.

As time went on and the creamery managers gree more and more expert in their husiness, the need for providing a standard article of uniform quality begas to be felt. In 1891, the creameries were almost at convinced of the advantage of pasteurizing their cream, and within a few years of that date the majority of them were employing the process. In 1868, the states made pasteurization of separated milk an huttermilk compulsory and in 1904 it was made obligatory to pasteurize the cream from which butter for export was made. It is interesting to note that is this instance the law did not anticipate the action of the majority of the creameries, but merely gave legislatize sanction and endorsement to what they thermselves had resolved on. It was so too with the national trade mark for export hutter. In 1900, the Co-operative Creameries Association organized a body styled the Danish Butter Brand Association for the purpose of adopting a trade mark to be registered to the functional trade under the trade mark was high grade Danish butter node under the trade mark was high grade Danish butter and under the trade mark was high grade Danish butter and under the trade mark was high grade Danish butter and consistence of a four interlaced cattle horrs with the words Danish butter through the



THE GREAT BULK OF DANISH BUTTER IS EXPORTED TO GREAT BRITAIN

whole for the same method of working as the Irish creameries. The members bind themselves under a binding rule to supply all the milk of all their come save that amount required for household purposes to the creamery. The milk is paid for on the basis of the amount of butter fat it contains, and payments are made monthly with a deduction as noted above for separated milk returned. This charge is a small one, that generally made is about sevenpence for 32 pounds of separated milk. The separated milk is used for feeding pigs and the value of the co-operative movement in fostering this important industry can be estimated from the fact that whereas in 1850, when the experiment of the "faelles-mejerier" or dairies worked in common was being tried, there were not enough pigs to consume the separated milk of these dairies, now we find that in 1914 there were 2,844,097 pigs slaughtered in Denmark, 93 per cent. of which were slaughtened by co-operative abattairs, the whole representing an aggregate profit to farmers of \$18,664,860.

Creameries Linked Ep in Federations.

The Danish creameries are grouped not in one federation like the Irish, but in several. At first sight there might seem a certain weakness in having a number of federations, but in reality the difficulty is got over by the federations being in close touch with each other and being linked together by a common service of information on dairy matters. In 1913 the number of ceramery federations was 20 with 709 affiliated creameries. The advantage claimed for this multiple method is that the creameries in a given area can get better service from a local federation in some matters than a very much larger body covering a number of creamery federations was 20 with 709 affiliated creameries. The advantage claimed for this multiple method is that the reameries in a given area can get heter service from a local federation in some matters than a very much larger body covering a nuch wider area could give them, while by having various central unicota for technical an

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