

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 letters to Creamery Department.

Certificates for Cheese and Butter Makers

Gen. A. Putnam, Supt. of Dairying for Ontario

During the session of the Provincial Legislature for 1910, legislation was passed providing for the granting of certificates to cheese and butter-makers in the Province of Ontario. In accordance with the provisions of this Act, the Advisory Board called for applications for certificates and upon receipt of these the qualifications of the applicants were thoroughly looked into and certificates granted accordingly.

While the great majority of experienced makers were given permanent certificates, 472 "one year" certificates were granted to cheese-makers and 45 "one year" certificates to butter-makers. These "one year" certificates, of course, included a number of men who had not up to the time of granting certificates taken full charge of the manufacture of cheese or butter, but had, in the opinion of the Advisory Board, sufficient experience as first assistants to warrant the Board in granting them a permit or "one year" certificate.

Where an honest effort has been made on the part of the recipients of these one year certificates to take advantage of the instruction afforded by representatives of the Department, and have shown that they are capable makers, either a permanent or "one year" certificate will be furnished as soon as the old certificate has been returned to the Department. All makers concerned will be communicated with regarding the renewal of certificates early in December. It will be in the interests of all such to make plans to attend one of our Provincial Dairy Schools.

Dairy School graduates who were given permission by the superintendent of the dairy schools from which they graduated, to take charge of a factory or creamery during the past season, and have made good, will be given permanent certificates from the dairy school concerned before the session of 1912 opens.

While the Department was necessarily quite lenient in the granting of certificates at the beginning of the system, it will be the policy to draw the lines a little closer as conditions warrant. It is fully expected that the benefits which resulted from the granting of certificates will be more marked as the years advance.

The Dominion Dairy Conference

A conference of dairy experts from practically all parts of Canada was held in the office of Dairy Commissioner J. A. Ruddick, Ottawa, on Wednesday and Thursday of last week. Most of Canada's leading dairy authorities were present. Dairy Commissioner Ruddick presided at the various sessions. A photograph of the delegates and the names of the most of them is published on page five in this issue.

The object of the conference was explained by Commissioner Ruddick in his opening address. He stated that the Department of Agriculture desired to bring about greater uniformity in the dairy practices and standards of the Dominion. One of the general standards of the dairy products manufactured in Canada might be improved. He pointed out that it was held in Canada. Space does not permit of an extended report being given in this issue of the discus-

sions, several of which were largely technical in nature. The various resolutions that were passed as a result of the conclusions reached by the discussions are published on page 12 in this issue. These resolutions practically give the results of the conference.

At the opening session on Wednesday Hon. Martin Burrell, Dominion Minister of Agriculture, gave a brief address of welcome, which was responded to by Mr. G. A. Putnam, Director of Dairy Instruction for Ontario, and by J. C. Chapais, Assistant Dairy Commissioner, St. Denis, Que. A committee was appointed, composed of Prof. Dean and Messrs. F. Hearn, London; G. G. Publow and L. A. Zufelt, Kingston; J. C. Chapais, St. Denis, Que.; C. W. Macdougall, Sussex, N.B.; J. D. Leclair, Ste. Therese, Que.; and Wm. Waddell, Kerwood, to prepare resolutions for submission to the conference, these resolutions to embody the conclusions reached.

INTERESTING PAPERS
A paper on the "Pasteurization of Cheese Factory Whey" was read by Frank Hearn. This paper will be published in full in Farm and Dairy. Mr. Hearn has in favor of pasteurization, and his stand was sustained in the resultant discussion. This led to the passing of the resolution given elsewhere in this issue.

Mr. G. G. Publow submitted a paper entitled "Legislation for the Proper Branding of Whey Butter." This paper is published in full on page 12 of this issue. Its discussion was led by L. A. Zufelt. Both speakers favored the branding of whey butter and the conference endorsed their stand by passing the resolution published on page 12.

An excellent paper entitled "Testing Cream at Cream Gathering Creameries" was submitted by J. F. Singleton. On Thursday morning, Dairy Inspector J. D. Leclair of Ste. Therese, Que., read a paper entitled "Maximum Acidity in Pasteurized Cream." Both these papers will be published in Farm and Dairy. The discussion of the latter was led by Dairy Instructor C. W. Macdougall.

GRADING CREAM
The grading of cream at creameries was ably treated by Dairy Commissioner C. Marker of Calgary, Alta. Alberta has advanced further than any other province of Canada in the matter of grading cream. Mr. Marker showed that cream grading has greatly improved the average quality of the butter manufactured in that province and showed in detail how the work is conducted by the Government, which controls the creameries.

Dairy Superintendent W. A. Wilson of Saskatchewan, in the attendant discussion, stated that Saskatchewan was arranging to follow in 1912 the example that had been set by Alberta. They have had some experience with the grading of poultry handled through the mails, which has been successful and which has led to a marked improvement in the quality of the birds received from the farmers.

PAYING BY TEST
The most important subject discussed related to the payment for milk received at cheese factories. It was hoped that the conference might reach a decision as to some uniform method of paying for milk which could be recommended by dairy authorities. The conference, however, failed to reach a conclusion.

Professor Dean led the discussion by the reading of the paper published on page three of this issue. Professor Dean has long advocated paying for milk according to its test for butter fat plus two. He said that the method of paying for milk was the use of both the butter fat and casein test and reported the results of tests that had been conducted by his depart-



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ment this year. He contended that this test was practical if conducted on the basis laid down by its originators.

Mr. Geo. H. Barr, Chief of the Dairy Division, agreed with Professor Dean that the most accurate basis of paying for milk was by the butter fat and casein tests, but claims that very few makers are qualified to conduct these tests. He gave the results of some investigations he had conducted during the past year and suggested the adoption of a table which would enable makers to figure out the percentage of butter fat and casein in milk in a simple manner. He further suggested that if factories would contribute about \$1 a patron it would be possible for them to organize and employ competent men to test the samples of milk from all the factories.

Mr. J. F. Singleton reported the results of experiments that he had conducted at the Kingston Dairy School, which went to show that the results obtained from the casein test could not be relied upon, as they varied greatly according to the temperature of the room in which they were conducted as well as being affected by other influences. He contended that it was impossible to conduct the casein test accurately in the ordinary factory where sometimes when the tests are started in the morning the temperature varies many degrees in the course of a couple of hours.

All present seem agreed that the butter fat and casein test was the best, and also that it needs to be further perfected to make its use practical in connection with the average factory. It was stated that experiments are being conducted with the object of discovering some form of test that will decide both the butter fat and casein contents by the one test. All present also seemed agreed that the pooling system of paying for milk by weight was abso-

lutely unfair and unjust and much the worst of any.

When the resolution committee came to deal with the matter it submitted the following resolution to the conference:

"Resolved, That in the opinion of this conference a system of payment for milk at cheese factories by pooling or weight of milk is an unjust method of distributing proceeds from sales of cheese.

Resolved, That while it is generally agreed that both fat and casein should be taken into consideration in the payment for cheese factory milk, yet owing to the limited experience with the casein test and until such time as the casein test can be placed in the hands of men who are competent to handle the same, the present systems of payment according to fat or fat plus 2 is recommended.

NO DECISION REACHED

Regret was expressed that the committee had not been able to decide on some one system of paying for milk as being the best that can be used at present. It was pointed out that to recommend two systems as proposed by the resolution would only have the effect of leaving the situation practically the same as it has been for the past ten years and that it might lead to considerable bitterness and strife at factory meetings where the patrons could not agree upon which of the two systems to adopt.

When it was found that the conference could not agree on any one system it was moved by Mr. Barr that the resolution be held over for further consideration until the results of further experiments become known in the hope that these may lead to the adoption of some one uniform test. On being put to the meeting Mr. Barr's resolution carried, Professor Dean being the only one to vote in favor of the first resolution.

(Continued on Page 12)