

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.

Farm Butter-Making

While the creamery is essential to the development of butter-making, as a national industry, it will and should altogether displace the private dairy. Where there are a sufficient number of farmers in a section to support a successful creamery, one should be established. There is less labor in sending the cream to the creamery and having it made into butter on the co-operative plan than in making the butter at home, and the returns are usually better.

There are many individual farmers, however, who are not adjacent to a creamery, or who are in a cheese district, but prefer to make butter, that will find a private dairy paying an investment, if operated in the right way. The old fashioned way of making butter will not do, it must be made after the modern plan, and be of a quality that will command a ready market. There is nothing to prevent as good butter being made on a farm as in a creamery, providing the same system of separating the cream and in churning and working the butter is followed. There are private dairymen to-day making butter who get as good a price for their product as any creamery does. But they understand their business and conduct it along approved lines.

In a private dairy the conditions should be most favorable for making good butter. The maker not only has control of the cream but he has control of the cows, their feed, and the milking and separating of the cream. From the beginning to the end of the process, he can keep an oversight over his business, and if he understands his business, should turn out a quality of product second to none. Many private dairymen are doing this and others desiring to be compelled to make their own butter, should follow their example. The butter must not only be of good quality but must be put in the market in first-class shape. Many good butter makers fail in this regard. They neglect those little things connected with the marketing of the product that are essential in obtaining the highest price and in retaining their customers.

The cream separator is a great help to the private butter-maker. It enables him to obtain a uniform grade of cream, and to care for the cream the best way. A striking example of this came to the writer's notice a few weeks ago. A farmer out of reach of a creamery or cheese factory was compelled to make his own butter. He purchased a separator, and began operations after the approved plan, putting the butter in pound prints. The butter made at the time of our visit was of very fine

quality, and as good as any creamery. It commanded ready sale at the village store. In fact the storekeeper supplied the butter, free of cost, with his own name and brand printed on them, and made a special feature of selling the butter. On the adjoining farm, where the conditions were more favorable for caring for the cream, there being a cold spring near the house, no separator was used. The butter was a very low grade as compared with the other; the flavor was bad, and the quality inferior. It may not be fair to ascribe the better quality of the butter made in the former case to the use of the separator. But so far as we could see in the different methods followed, it had a great deal to do with it. There is this about it, a farmer with a few cows, who invests in a cream separator will give more attention to the business. The care necessary in operating a separator successfully, becomes a habit, and is carried through the entire process. The separator must be made to pay for itself and this it will not do, if the cream is not cared for properly, and the butter made and handled in a slovenly way.

As to the market for dairy butter, there should be no trouble on that score, so long as the quality is good. First-class butter will command a good price, no matter whether made in a creamery or not. The farmer with the separator mentioned above, found a market for his butter among some of the patrons of a cheese factory a few miles away. The buyers came to the farm for it and willingly paid the same price that the storekeeper paid when delivered at his store. In other cheese centres, where patrons prefer to send all the milk to the factory, and buy butter for their own use, a private dairy can obtain a good market for its butter during the summer months.

The help problem has to be reckoned with in private butter-making. Unless the farmer is so situated as to have plenty of help, and has the facilities for making good butter, it is better to patronize a creamery. There is one handy. Even under favorable conditions, both as to help and facilities, it may pay to do so. A well managed creamery will always give a good return, and the farmer has not the worry of sending to market for his product, and setting his pay therefor.

Slow and Fast Turning of Cream Separators

Ed. The Dairyman and Farming World. In your issue of September 26th, Mr. Stonehouse writes to turn the separator 4 or 5 revolutions faster than the speed recommended by the makers of the machine. If the speed is, say, 55 to the minute, what would be the result if it were increased to 65? The makers of the machine state that equally close skimming can be had as slow as by fast turning—John W. Elwell, British Columbia.

As Mr. Stonehouse explained in the issue referred to fast turning of the separator gives richer cream and a cleaner skimming. At the Kingston Dairy School, a couple of years ago, an exhaustive test of separators was made. Six different machines were used and each machine put through nine different experiments to determine the effect of speed on the richness of the cream and the skimming efficiency of the different machines. It was found that an increase of speed from five turns of the handle lower than the indicated proper speed of each machine to five or even ten above the indicated speed gave richer cream and cleaner skimming. In some cases there was a difference of over 20 per cent. in the richness of the cream. The same run just by increasing the speed of the machine by ten revolutions of the

crank. Therefore, what separator manufacturers may say as to their machines doing equally good work by slow as well as by fast turning is not borne out by actual tests. It is reasonable to suppose that up to certain limits the faster the separator is turned the more complete will be the separation of the cream from the milk. The centrifugal force generated by turning the machine increases when the speed is increased and a more complete separation of the heavy and light particles in the milk is the result. We would be glad to hear the experience of butter-makers and users of separators on the effects of slow and fast turning of the separator.

Milking Machines Giving Satisfaction

Although there are no signs that the milking machine is likely to come into general use in Canada at an early date, those farmers who use these machines appear to be well satisfied with the results that they are getting. Desiring to find what satisfaction these machines are giving, The Canadian Dairyman and Farming World, wrote recently to a number of farmers who have been using these machines for a year or more and asked them how they were satisfied with their machines. The following letters were received in reply. They speak for themselves.

"We have been using the B. L. K. milking machine continually for over two years and it has given entire satisfaction. The machines have been a positive success with us and we were very much disappointed if compelled to stop using them." S. Price & Sons, Limited. (per Thos. Price.)

"I am well pleased with our B. L. K. milking machine. We started it on the 12th of June, 1907, and operated it until December. As we do not milk our cows in the winter, we did not start it again until the middle of April. We have not had any trouble with it; it works fine. My son and myself always look after it."—John Geddes, Ormstown, Que.

"We have used eight B. L. K. milking machines since September 1st, 1907. We milk eighty cows with them. Our machines are run by means of a three horse gasoline engine. It takes three men to operate the eight machines. We can observe no difference in the yield of milk when the cows are milked regularly. We always try each cow by hand stripping after the machines and we are always sure that each cow is milked clean every time. We have been able to reduce our help from seven to three men by making use of these milkers. The milk is also much cleaner than when we practised hand milking. We are much pleased with the milking machines as they give cleaner milk and can be depended on by help especially when the machines are properly handled."—Rae Bros., Winchester, Ont.

"I have been using the B. L. K. milking machine right along and find it all right. I have lots of visitors coming to see the machine. Several speak of putting in milkers."—Peter Stark, White Station, Que.

Prize Butter from Gathered Unpasteurized Cream

Ed., The Canadian Dairyman and Farming World:—In regard to the butter made by the City Dairy Company, and which won 1st prize at the Canadian National Exhibition, we would say that this butter was made from gathered cream received sweet and made up without pasteurizing. The cream was opened to 55 with Elcor Erickson's pure culture developed in sterilized whole milk. The cream was churned at a temperature of 52 degrees Fahrenheit and the butter came in 20 minutes.—City Dairy Co., Limited, Toronto.

When the Butter is streaked, you may be sure it was not

Windsor Dairy Salt

that was used to salt it
—for Windsor Salt gives
an even colour.
All grocers sell
Windsor Salt.

Dairy Notes

The cost of the great fleet of sixteen battleships now on cruise was \$97,000,000. The output of milk from the two states of New York and Wisconsin was \$126,000,000.

Makers should not become careless about their work when the milk supply falls off. As much care should be taken to turn out good article when the make is small as when it is large.

In a pint of milk with bread (10 cc.) there is more nutrition than a meal consisting of soup, beef, some cabbage, bread and butter, with a cup of coffee containing milk and sugar. The beauty of the bread and milk is that it only costs half as much as the bill of fare outlined.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD, CASH WITH ORDER.
MUST SELL—Good brick creamery in Western Ontario, doing good business, \$1,200, Box "S" Canadian Dairyman.
E 123

FOUNTAIN PEN FREE.

A 14 ct. Cold Fountain Pen will be given to any person who secures only one new subscription for The Canadian Dairyman and Farming World. These pens are guaranteed to give satisfaction. Try and win one.

Don't Bite

"Copies Discontinue" and "Free Edition" are familiar bits. They belong to the "something-for-nothing" class and therefore are to be avoided. Only schools that cannot compete on their merits use them. Attend a strong, reliable school, such as

The British-American Business College

Yonge and McGill Sts., Toronto and you will have no regrets. Fall Term begins Sept. 1st. Write for Catalogue.

T. M. WATSON, Principal

MEN WANTED

We want men in every dairy or farming district in Canada who can devote either all or part of their time to canvassing for subscriptions for The Canadian Dairyman and Farming World. There are splendid opportunities for men of all ages at our annual meetings of the patrons of cheese factories in the United States and Canada. We pay a liberal commission on all subscriptions you secure from our upwards. Special cash prizes for large lists of new subscriptions. Write for particulars and sample copy to

Circulation Department,

The Canadian Dairyman and Farming World
PETERBORO, ONT.

10c. The latest
SUCCESS.

Black Watch
The big
black plug
chewing tobacco.

2205