

# The Farming World

## For Farmers and Stockmen

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### Progressive Dairying

**F**OR over thirty years Canadian dairying has been one of the most progressive industries in this country. The first co-operative cheese factory was started in 1864, by the late Harvey Farrington, of Oxford County. From that day to this there has been advancement all along the line, and the beginning of the new century finds the industry at the zenith of its success. 1900 has been a remarkable year for our dairymen, especially those engaged in the manufacturing of cheese. Prices have been good and the make large, two factors that do not always come at the same time. But the past year has been the exception, with the result that the value of our cheese output, when the season's make is all disposed of, will stand higher than during any previous year. Butter-making, however, has not kept pace with this standard of progress, and there has been a falling off in the quantity made for obvious reasons. One gratifying feature, however, is that there has been no retrogression in point of quality. Canadian butter, as well as cheese, stands higher in point of quality than ever before.

But what of the future? It is always pleasant to reflect on past efforts, especially when they have been successful, and a reminiscent turn of mind would be quite in keeping with this transition period from the old to the new century. But we will leave that for others to deal with. The question that every dairyman should ask himself at the present time, when he has the leisure to plan for the future, is in what way improvement can be made?

Though matters have been running along most satisfactorily of late there is room for improvement. A perfect cheese or butter factory, with a perfect maker, who receives perfect milk and turns out a perfect quality of cheese or butter, is not to be found in the dawn of the century. Perhaps perfection in all of these particulars, may never be found. It ought, however, to be the ideal to which every dairyman should endeavor to reach.

There are two points among others in which our dairyman should endeavor to bring about an improvement the coming season. The first to be considered is quality. While marked advance-

ment in the quality of both our butter and cheese products has been characteristic of recent years, there is still room for improvement. A point in which our co-operative system is lacking is that it is so difficult to get at the man who supplies the milk, and who, in such a marked degree, is responsible for the quality of the finished article. If every patron could be depended upon to supply a pure, wholesome quality of milk, the rest of the process would be pretty clear sailing. It is comparatively easy to get at the maker and teach him his duty. Then a difficulty that bears strongly on this question of quality is factory buildings and equipment. As we pointed out last week too much cheese and butter is being made in old, half-decayed buildings, under such conditions, from a sanitary point of view, that make it practically impossible to turn out the finest quality of product. These phases of the quality question are points that should be considered at the annual meetings of factories during the next few weeks.

A second point of importance, and it more directly concerns the farmer, is the economic production of milk. How have we progressed in this particular? Have our dairymen a better class of cows than they had ten years ago? Are their cows returning any more than sufficient to maintain them in good, thrifty condition? If not, so much the worse for the man who keeps cows. While quality is important the farmer must realize that there is a good profit in supplying milk before he will give it much concern. But the finest quality and the largest profit must go hand in hand. As a rule the patron having the best cows supplies the best quality of milk. It will therefore pay the manufacturers of cheese and butter to go to a little trouble to educate their patrons in profitable cow-keeping. To get at the most profitable cow a careful test should be made of the quantity and quality of milk she gives, and how much it costs to keep her. These are facts that can be ascertained by any dairyman who exercises a little forethought. Then the patron should remember that the feeding and caring for the cow have a great deal to do with the quality of the product. Economic production and quality are closely associated together, and should receive the careful consideration of every dairyman.