

Creamery Department

Butter makers are invited to send contributions to this department, to the studios of matters relating to butter making and to suggest suitable for discussion. Address letters to Creamery Department.

Dairy Exhibit at Ingersoll

The exhibit of cheese and butter is one of the best educational features each year at the annual conventions of the Western Ontario Dairymen's Association. This year, as stated in the report of the convention published elsewhere in this issue, the exhibits were not quite as numerous as usual, but the quality of the exhibits was high. The principal special prizes were captured by D. Menzies of Molewsworth, Ont.

THE PRIZE WINNERS

The prize winners were as follows: **September**, white—1, R. A. Thompson (Atwood (won flavor), 97.65; 2, J. K. Brown, Ethel, 97.65; 3, D. Menzies, Molewsworth, 97.49; 4, W. S. Stocks, Britton, 97.48.

September, colored—1, John Francis, South Middleton, 97.29; 2, J. L. Donnelly, Sparta, 97.29; 3, D. Menzies, 97.14; 4, H. W. Hamilton, Monkton, 96.99.

October, white—1, H. W. Hamilton, Monkton, 97.65; 2, H. W. Hamilton, Monkton, 97.49; 3, B. F. Howes, Atwood, and 4, J. E. Young, Newmarket, 97.48.

October, colored—1, D. Menzies (sup), 97.81; 2, B. F. Howes, Atwood, 97.41; 3, H. Young, Palmerston, 97.32; 4, H. Donnelly, Stratfordville, 96.98.

One 66-pound butter—1, E. M. Johnson, Inverkip, 95.52; 2, E. M. Johnson, Inverkip, 95.52; 3, W. Patrick, 95.48; 4, R. A. Thompson, 94.99.

Twenty-one pound cheese—1, T. O'Flynn, Tavistock, 95.84; 2, E. M. Johnson, Inverkip, 95.59; 3, J. H. Martin, St. Leon, Que., 95.57.

Fifty-six pound butter—1, J. H. Martin, 95.84; 2, J. A. Logie, Paisley, 95.84; 3, F. L. L. L., 95.84; 4, W. Patrick, St. Thomas, 95.83.

Three Canadian Swiss cheese—1, H. W. Hamilton, Monkton, 97.29; 2, J. L. Donnelly, Scottville, 97.29; 3, R. A. Thompson, 97.15.

SPECIAL PRIZES

Special prizes were as follows: **Cheese buyers' trophy**, challenge cup, value \$150, must be won three times or twice in succession, D. Menzies, Molewsworth, Ont.

Imperial Bank cup, to become the property of the cheesemaker securing the highest total score, three times or twice in succession, on two cheese, one cheese either white or colored, D. Menzies.

Gold watch, value \$25, and a special prize of \$15 to the cheesemaker securing the highest score on two cheese, except Stilton's, made with a certain brand of rennet, D. Menzies, Molewsworth, Ont.

Special for highest score on October colored cheese, D. Menzies.

Specials for butter colored with Alderney Butter Color, J. H. Martin, St. Leon, Que., 2, C. A. Barber, Woodstock, Ont.

Special for September white cheese made with Hanson's Renet Extract and Color, W. S. Stocks, Britton, On October colored, B. F. Howes, Atwood.

For highest score on September colored, John Francis, South Middleton, On October white, W. S. Stocks.

For best finished and most stylish cheese shown on exhibition, shown by a cheesemaker using Wyandotte Dairymen's Cleaner and Cleanser, P. C. Allan, Woodstock. For the nearest and most attractive exhibit of butter, same conditions, J. H. Martin.

For second highest score on cheese except Stilton's, R. A. Thompson, J. K. Brown, Ethel, W. S. Stocks, J. H. Martin.

For highest score on butter—1, T. O'Flynn, Tavistock; 2, J. H. Martin, St. Leon, Que.

For highest score on September white cheese, R. A. Thompson and J. K. Brown.

For highest score on 56-lb. box creamery butter, J. H. Martin. For highest score on 20 one-pound creamery prints, T. O'Flynn. The prizes won by Mr. Menzies were presented to him at the public meeting Thursday evening.

Western Ontario Dairymen

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away from, thus weakening the local factories. Should the output of some of these factories be reduced to any extent the result will be an increased cost of manufacturing while those who do not patronize the home factories may not get certain seasons of the year get a profitable increase in price, especially if the local factory is obliged to close early in the season owing to a curtailed milk supply. Can not some satisfactory arrangement be made to change these conditions?

MAKERS' CERTIFICATES

"During the past season all competent factory operators were granted 'Makers' Certificates' by the Ontario Department of Agriculture. This seems to be working out well so far, and we trust will have a good effect on the business.

"It is expected that at this session of the Dominion Parliament the 'Inspection Sales Act' will be amended to include the branding of 'Wholey Butter.' The inspection of scales used for weighing cream samples for testing will also likely be dealt with."

FINANCIAL STATEMENT

The financial statement showed total receipts of \$4,981.85 and expenditures of \$4,820.46, leaving a balance on hand of \$161.39. The principal receipts were: Legislative grant, \$2,000; sale of dairy exhibits, \$2,008.96; money received from prosecutions, \$440; members' fees, \$300.

The main items of expenditure were: Purchase of dairy exhibits, \$2,012.03; postage, stationery, printing, \$473.32; prosecutor's salary and expenses, \$270.80; periodicals for members, \$225.04; half of rent paid for two torques, \$220; stenographer's salary and directors' fees and expenses, \$560.80; convention expenses, \$149.03.

THE WORK OF INSPECTION

The reports covering the work of inspection and sanitary inspection in the cheese factories and creameries in Western Ontario were presented by Chief Inspector Frank Hendt. These reports will be published in Farm and Dairy. They showed an increased production of butter of 1,768,000 lb., and an increase of 4,328 in the number of patrons of creameries. Six new creameries were erected, involving an expenditure of \$16,183. There was spent in the improvement of buildings \$13,526.

THE DAIRY OUTLOOK

The manufacture of cheese, according to the instructors' reports, showed a decrease in 144 factories, but an increase made in only 25, while 25 made the same quantity as last year. The returns for 1911 are not yet complete but are likely to show the smallest make in many years. There were 2,017 less patrons of cheese factories

than in 1910. Only 20 patrons were prosecuted for adulterating their milk. All paid fines ranging from \$5 to \$50 each. Some valuable experimental work was conducted during the year, the results of which will be announced later.

Dairy Commissioner J. A. Ruddick of Ottawa spoke on the outlook for the cheese and butter making industries. His address was along the same lines as the one he gave the week before at Campbellford. Australia and New Zealand are going to be the greatest dairy competitors of the future. Their exports of butter to the United Kingdom had grown from 10,625 long tons in 1908 to 60,247 long tons in 1911. Cheese, principally from New Zealand, they sent 2,710 tons in 1902 and 20,873 tons in 1911.

DAIRY HISTORY

All the speakers for the Wednesday evening session were prevented from being present by the storms that blocked the railways. Dairy Commissioner Ruddick and Chief Dairy Inspector G. G. Puhon of Kingston took their places. Mr. Ruddick gave an outline of the history of dairying in Canada along the lines contained in his recent interesting 'Lettin' dealing with that subject. Mr. Puhon spoke of his trip last summer to Great Britain covering the same ground that did at the Campbellford convention. Three things, he said, are essential in the manufacture of Canadian cheese, a cleaner, sweeter delivery of the milk at the factory, a temperature of 60 degrees at the factory, and the keeping of the cheese until they are well matured. He also urged the makers, who are doing good work, to brand their cheese.

MILK VALUES

"Casein in milk and its relation to the manufacture of cheese" was discussed by Prof. H. H. Dean. An outline of this address was given in Farm and Dairy. He again recommended the fat test plus two as about the best method of paying for milk, now practical, and said that there is at least one factory in western Ontario that is adding three to the test.

Mr. C. F. Whitley of the Dairy Records Division, Department of Agriculture, Ottawa, gave the same address on "The Present Value of Co-testing" that he gave at Campbellford. This address was published in last week's issue of Farm and Dairy.

Mr. Geo. H. Barr, chief of the dairy division, described different methods of handling gathered cream. The question of this address will be published in Farm and Dairy.

COMPOSITION OF MILK

The question, "What Is Milk?" was answered by Prof. R. Harcourt of Guelph, in a paper that was published later. Great interest was manifested by a number of the butter makers and creamery men in the address of Mr. J. H. Martin of Calgary, dairy commissioner for that province, who described the system of paying for cream that has been adopted by the creameries in that province and proved most successful. The dairymen of Alberta have taken the stand that

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just as the farmers are paid prices that vary according to quality for the horses, cattle and other similar products they sell, so they should be paid on a quality basis for their milk. This is the universally accepted view. The address was similar to the one Mr. Marker gave at the dairy conference in Ottawa last month, extracts from which have been published in Farm and Dairy. Further reference to it will be made later.

CLOSING PROCEEDINGS

The principal feature of the closing session Thursday evening was an address by Dr. G. C. Creelman of Guelph Agricultural College, on the work of the college. Mr. T. Mayberry, M.P.A., also spoke briefly. The prizes won by Mr. Menzies in the dairy exhibition were presented to him by Mr. J. C. Hegler, K.C., one of the oldest members of the association.

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