

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.

Pasteurize to Secure Uniformity

Nearly all our creameries to-day are run on the cream gathering plan. In a few years there will be few, if any, whole milk creameries in operation. If there is one thing more than another needed in the cream gathering system to secure a uniform quality of butter, it is pasteurization. It should be practiced by every creamery and made as essential a part of butter-making as churning is. Once established and handled in the proper way no butter-maker would want to make butter without first pasteurizing the cream. It would insure a more uniform product and help to raise the standard of Canadian butter.

The other day we visited one of the large dairies supplying milk to the citizens of Toronto. This concerns makes butter and ice cream as well as conducting a large milk supply business. Every ounce of milk or cream received is pasteurized. It makes no difference whether the milk or cream is perfectly fresh or not, it is all heated to from 160 to 170 degrees before being put in shape for the consumer. The main object in this is to insure as far as possible that the milk, cream and butter sent out from this dairy will be wholesome and free from disease producing germs. If it is deemed necessary to pasteurize the milk, cream and butter produced by this concern why should it not be necessary in all the butter produced in this country. Butter is a staple article of food. It is found on the table of the rich and poor alike. Who will say that it is not a source from which many develop disease and ill health. No one claims, however, that pasteurizing will destroy all disease producing germs in milk or milk products. But it is a means to that end and if properly applied will insure a more wholesome and health giving product.

It would not be practicable, perhaps, for the dairy farmer who makes

his own butter to pasteurize. But there is nothing to prevent the creamery from doing so. A pasteurizer should be included in the equipment of every creamery. The initial cost might be large, but once installed, the expense of operating would not be large and it would add very much to the value of the milk. Were it once known that all the creamery butter made in this country was made from pasteurized milk or cream the demand for it would increase. The consumer would require for it as he would feel that it was superior to other butter in that it was more wholesome and free from disease producing germs. From a purely business point of view therefore, it would pay creameries to pasteurize. Not only could they guarantee a more wholesome article, but the quality would be more uniform and there would be a freedom from those objectionable flavors frequently found in creamery butter to-day. This question is of great importance in regard to the future of butter-making in Canada and we would be glad to have the experience of makers and others in regard to it.

Butter Making Competition

The butter-making competitions were as usual the centre of interest for a large number of visitors at the Toronto fair. There was strong competition in all the sections, especially in the professional class, who made butter twice a day during the last week of the show. Miss L. Shuttleworth, Guelph, acted as judge. The awards in this class will not be known till this week. The following are the winners in the classes of the first week.

Sec. 1.—Non-Professionals.

1. Miss A. W. Green, Loyal, Ont.
2. Miss Mary A. Jayne, Cobourg, Ont.
3. Miss Katie N. Wolfe, Guelph, Ont.
4. Miss Ruth Paton, Newtonbrook, Ont.

Sec. 3.—Free-for-All.

1. Mrs. A. Simpson, Atwood, Ont.
2. Miss Mary A. Jayne.
3. Miss Ruth Paton.
4. Mrs. B. Houston.

Cheese and Butter Sales.

The exhibition cheese sold by auction at 12 1/2 cents for large cheese, 12 3/4 cents for flats, and 13 cents for truckles. The butter sold at 22 cents to 24 cents a lb.

Mr. T. J. Dillon, was again in charge of the Dairy building, and things were kept in apple-ripe order.

Dairy Notes

Butter-makers should be thoroughly posted on the secrets pertaining to their business.

The factors that control the water content in butter are: temperature of churning, thickness of cream, amount of cream churned at a time, condition of churning and working of the butter. Under normal conditions a thick cream will give a higher per cent. of over-run than a thin cream. The reason of this is said to be a different form of globule in the one than in the other.

A churn filled two-thirds full with cream will give a larger water content in the butter than one only one-third full. The reason is that the butter gathers in a less firm condition in the larger churning.

There was music all day long in the Dairy Building at the Canadian National Exhibition, Toronto, Aug. 31st, to Sept. 14th. This is an entirely new departure and was doubtless appreciated.

Where cream is kept in an unsanitary place three or four days, as is often done by farmers, the flavor of the butter is seriously injured and cannot be entirely removed by any known method of treatment. Old, stale or over-ripe cream is very little benefited by pasteurization.

Dairy Cattle at Toronto

(Continued from page 10)

Arthur's Golden Fox (imp.), considered by many around the ring as the best dairy bull in the lot. He was not, however, in show condition. The 4th prize was won by Belvoir's Chief, owned by D. Duncan.

Bulls Two Years Old.—It was plainly seen that the fight for first place would be between D. Duncan's Famine's Boyle and Mr. Porter's Golden Fox of Dentonia. After a careful examination Mr. Spann placed them in the order named. The only difference was that Boyle showed more character in the head and face and was deeper bodied, but Golden Fox was more stylish, better skinned and cleaner out behind. Third prize went to Emerson King, the Brampton herd, and 4th to Major Hunter, owned by L. Wilson.

Bull One Year Old.—First at Art's Champion Fox of Don, owned and bred by Duncan; 2nd to Bull's Brampton's M. J. Raleigh (imp.). A beautiful animal and in the opinion of many should have been placed first. Third to D. Duncan's Brilliant's Golden Fern, a very promising youngster. Fourth to Wick's King Cole, a handsome fellow but showing too much day-light under him.

Bull Calves Under One Year.—First to Duncan's Golden Jolly of Don, a very pretty calf, and 2nd and 4th to the Brampton herd. How the judge succeeded in getting the 4th prize calf inside the money was a mystery to many.

Bull Calves Under Six Months.—The judging of such young things is generally a lottery but it looked from the grandstand as Mr. Spann first intended to give Duncan 1st, McKenzie 2nd, Bull 3rd and 4th, but he reversed the order when handing out the ribbons. Senior champion and grand champion went to Mr. McKenzie's bull, Pearl of Kirkfield. Mr. Duncan capturing the junior champion.

Agel Cow Class.—This was the best display of cows ever seen at the National Exhibition. After a careful inspection seven cows were drawn out and ordered to be milked in the ring. The much coveted ribbon went to Bull's imported cow, Brampton Primrose, a model cow carrying an immense udder. Second to Duncan's Lady Primrose of Don, bred by the exhibitor. Third to Mr. McKenzie's Jetty of Kirkfield (imp.), a walking creamery and according to many outside the ring, the best dairy cow in the lot but lacking in some of the minor points. Fourth to Thoughtful's (imp.), another of Mr. McKenzie's. A number of AI cows were left out of the money but all could not get prizes.

Cows Three Years.—Duncan came to the front with another of his own breeding, Rosetta of Don, a handsome cow; 2nd to Mr. McKenzie's Mabel Denton, a coming contestant in the aged class; 3rd and 4th to Messrs. Bull on a couple of beautiful young ones.

Heifers Two Years.—First, 2nd and 4th went to Bull's on a trio of heifers, that combine beauty and utility in a very marked degree; 3rd to Duncan on another of his own breeding.

Heifers One Year Old in Milk.—The judge remarked that this was the best collection of heifers that he ever saw. Mr. McKenzie's imported heifer, Cowlip of Kirkfield, was placed first. This is a sweet young cow, that could not be faulted. She was closely followed by Messrs Bull's Brampton Blue Sunbeam, sired by that many times champion, Blue Blood of Dentonia; 3rd to Duncan's Gussie's Sweet Vernal out of Gussie Cartner, a sweepstakes cow at Toronto in former years; 4th to Bull's Tister Dot.

Heifer One Year Out of Milk.—This was another class that worried the judge—not an inferior one in the lot. Mr. McKenzie got let on Clip-tha of Kirkfield (imp.), almost the

counterpart of Cowlip in the older class; 2nd, 3rd and 4th to three imported heifers that might have been placed first and no great injustice done.

Heifer Calves Under One Year.—Another class of rare good ones—Mr. Duncan had an outstanding first in Gwendoline—as pretty as a picture; the same exhibitor had also the second prize calf in Boyle's Delight. Third and 4th to the Brampton herd. Fifth to McKenzie on an imported calf.



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