

Everyone is supposed to know how to make butter. The cheesemaker who has not made a success of making cheese thinks there is nothing to learn about making butter. The farmer who has tired of farming, tries his hand at this easy money-making business, as well as other men of different callings. This is one of the reasons why we are not making the advancement we should.

Like the poet, the butter-maker to be successful must have a liking for it and be born for his business. In the butter-room of the dairy school, churning and washing of the cream and butter are carried on under different methods and temperatures, different sizes of granules are formed to see the effect on grain and moisture, different revolutions are given in working the butter for the same reason, as well as to see the effect on the color and salt. The determining and testing of each churning for moisture content, ripening the cream at different acidities, using pasteurized and unpasteurized cream to test, to keeping quality and flavor of the butter, and the use and abuse of cultures, and methods in handling cream gathered cream are taken up. In the lecture and discussion room, subjects of a very interesting nature are brought before the student, such as the growing of crops, care, feeding, raising and breeding of dairy cows, construction of barns, stables, silos, ice-

houses, refrigerators, factory buildings, doors, drainage and factory appliances. The market and business of dairying, how to conduct a successful creamery, how to prevent and cure the common diseases of animals, the care of milk, cream and utensils on the farm as well as in the factory, the securing of the best butter every week and discussing their qualities, how they were produced, their weak points, and how to overcome them, the good points and how to maintain them, are also fully discussed.

EFFICIENCY IN LITTLE THINGS

Then in the machine shop, the student is shown how he can save many dollars, as well as pounds of steam, coal and milk or cream, by learning how to handle tools, solder vats and tinware, do plumbing and pipe-fitting, fixing pounding engines, and fire a boiler in the most economical way.

The reputation of the school always depends upon the class and kind of students sent out from it. Some spend a few days or a few weeks, while others attend the school for terms, and sometimes two or three terms, yet they will claim to be dairy school students. Those who take the full term, and who take the full benefit, providing they make up their minds while there to get all the knowledge possible to take back to the patrons and factories. To do this, nothing will prevent him from the future like taking an active part in the literary society which is held every week in connection with the school. Here they are given a chance to preside at meetings, take part in the discussion of the question of the day, and develop their other talents in general.

Official Referee at Montreal

Jos. Burgess, Official Referee, Montreal

Part of the cheese and butter made in Eastern Ontario and Quebec is bought subject to Montreal inspection. If the quality of any lot is objected to by the buyer, on his request and on receiving an order from the salesman of the factory, the Referee examines and grades the lot according to his ideas of the quality, having in view the standards for grading cheese and butter which were adopted at a conference between Mr. J. A. Ruddick, Dairy Commissioner, Mr. G. G. Publow, Chief Dairy Instructor, and the Montreal Produce Merchant's Association. There is considerably more cheese to examine than butter, but as you are not particularly interested in cheese today, I will refer to the butter only.

Forty lots were examined, containing 1540 packages. I found 32 per cent. first grade and 68 per cent. second grade. The chief defect in the second grade butter was in the flavor and color. Nearly 90 per cent. of the lots had one or more churning "not clean," 40 per cent contained packages either mottled, cloudy or irregular in color; 19 per cent. were not finished neatly; and a few lots had mould on the parchment paper.

Now the system of inspection in the warehouses is to select from five to ten packages from a shipment and judge the quality of the whole lot from these samples. The inspector cannot tell whether he has a representative sample or not, and the system does not seem to be fair either to the buyer or the seller. Many lots, no doubt, are passed which contain some packages not up to the standard, while on the other hand, whole shipments are turned down or objected to where only one or two churning are not right.

Last year Mr. Barr advocated very strongly that the packages from each churning of butter should be numbered; then one could see a sample of

*An address delivered two weeks ago at the Creamery Meeting at the O. A. C. Graph.

the whole make and if the percentage of faulty packages was not too great, these could be picked out and the cut in prices made only on those of inferior quality.

I followed up this good work started by Mr. Barr and wrote to a great many of the creamery men to do this, but I only found 10 per cent. of the lots, or 32 per cent. of the total packages numbered. Now, 70 per cent. of these and only 12 per cent. of the unnumbered packages were classed as first grade. These figures should be fairly convincing that numbering the packages is a great advantage and that it rests with the butter-makers to put the system of inspection on a more satisfactory basis.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking, or to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

Some Nice Factories

Several neat and well managed factories, owned by Mr. A. Campbell, and situated in Dundas and Russell counties, were visited recently by a representative of The Canadian Dairyman and Farming World. White Globe factory, No. 1, in Ormond, which is managed by Mr. R. J. McLaughlin, assisted by Mrs. McLaughlin, like all the rest, was found in a neat, sanitary condition. There are two whey vats situated beside the factory. Both were in excellent condition. The whey stand was so constructed that milk could be taken in at two places at the same time. There was one platform with a double crane capacity, which crane served two large vats. This factory had 33 patrons. Ten years ago, part of the factory was turned into a creamery. The creamery was operated for only two or three years and has never been used since.

The maker in White Globe factory, No. 4, was Mr. H. O. Day. This is his first year in this factory. The building was painted red. The factory had 20 patrons, whose average production of milk was large. Some months the patrons averaged \$80 each for their milk. The cheese in the factory had a very nice finish. White Globe factory, No. 2, was in charge of Mr. J. A. Cregar, who has made in this factory for five years. Mr. Cregar was reported to be one of the best makers in the section. The whey was pumped up by a windmill.

Screens were found on all of the windrows, keeping out the flies. The factory was painted a nice lead color, both inside and out. There were four vats.

Two other factories were visited. In E. W. factory, No. 27, at Golden Vale, a young maker, Mr. W. H. Appleby, of Vernon, was in charge. This factory had only 14 patrons and was rather cheaply constructed, but was neat and clean. It was painted red. King factory is owned by a joint stock company. The maker was Mr. W. Broad, who was handling the milk of 18 patrons. Mrs. Broad gave her husband some assistance in this work. The factory was painted a nice grey and was in very fair condition.

Most of the factories, at the time of our visit, had two or three weeks' supply of cheese on hand. All of them were in thoroughly good sanitary condition. In the factories owned by Mr. Campbell, of Ormond, most of the makers spoke highly of Mr. Campbell's willingness to give them every assistance in turning out a high grade product.

Would Improve Quality

Ed. The Dairyman and Farming World—I am a maker of seven years' standing, but do not think I receive large enough salary for the experience I have had. I do not think a maker should be allowed to take a factory till he has had five years' experience. I would be in favor of experienced makers holding certificates as it would prevent inexperienced men getting the same salary and there would be better cheese made.—Geo. Rathburn, Glenarry, Ont.

The Annual Convention of the Eastern Ontario Dairymen's Association, will be held in the town of Prescott, Wednesday, Thursday and Friday, January the 6th, 7th, 8th, 1909. The program which has just come to hand, gives promise of a convention even more interesting and instructive than those in the past. The first day will be devoted to cheese and butter makers. Such well known authorities as: E. G. Hearn, Dr. W. T. Connor, Bacteriologist, Kingston Dairy School; Frank Hurns; Prof. J. H. Grisdale; Joseph Burgess, and others are slated to address the meetings. All who have any interest in dairying, if possible, should attend this convention.

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