

a profit of but 2 cents is made on each pound of cheese. *Profits do not depend merely upon getting a high price*, but in producing as cheaply as possible and then getting the highest available price for the goods.

3. Skilled labor may be employed in manufacturing. This is a day of specialities. A farmer is not expected to be an expert in growing foods, in breeding and rearing dairy stock, and also be an expert cheese or butter-maker.

4. It is possible to extend co-operative dairying to that branch of farming known as the hog industry, which is so closely allied with the dairy. Instead of hauling the whey, skim-milk and buttermilk back to the farm for feeding hogs, it will be more profitable to feed these hogs at or near the factory, where there are sufficient by-products to warrant the erection of suitable pens and the engagement of a competent person to feed and care for the animals.

5. There will be more wealth to the mass of farmers, more comfort in the home, less tired, worn out farmers' wives and daughters, who are already overworked, and lastly, if co-operative dairying is more largely adopted, there will be built up a national industry that will be a source of national pride. This last cannot be accomplished so long as private dairying takes the lead.

CHEESE FACTORY OR CREAMERY ?

This question is frequently asked. Several times we have received a postal card with something like the following written upon it :

"We are thinking of starting a cheese factory or a creamery in this neighborhood. Which would you advise us to build ?"

The answer to this depends upon circumstances. Of course those who ask are anxious to know which will pay them best. Judging from the experience of the Province as a whole, we should conclude that the cheese factory has paid better than the creamery, as we have more cheese factories than creameries. But there are some districts where a cheese factory can not be successfully carried on unless for a short time during the summer, and even then it is under difficulties. Sections such as parts of Wellington County, Waterloo, Huron, Bruce, a portion of Brant, parts of Simcoe and York, where beef raising has been a speciality for years—in these sections, cheese manufacturing is difficult, owing to the fact that all the milk is taken from the farm and there is none to rear steers for fattening. In such places the creamery will be found more satisfactory, as the skim-milk is either left at the farm or returned after separation at the factory.

In other localities where the population is scattered, roads are bad and the cost of transportation high, the creamery will meet with more favor than the cheese factory, and will be more profitable. It is a question that each place must decide for itself, after taking into consideration all the circumstances. A general answer would be to build cheese factories in cheese factory sections, creameries in creamery sections ; and where there are neither, establish according to the local surroundings ; but in any case, it would be advisable to build so that either cheese or butter may be manufactured without much additional expense, as the future of this industry is to be largely cheese in summer and butter in winter, owing chiefly to climatic conditions.

ESTABLISHING FACTORIES IN NEW PLACES.

In localities where the people know very little about the management or requirements of a cheese factory or creamery, it is a good plan to secure the services of some competent person to address a public meeting on the advantages

and essence
of some p
what acti
port it, th
some othe
committee
number o
who will
factory is
ceed upon
secured, o
be advisa

The n
butter dis
cows, care
buildings

The n

There
it is eithe
pany" pla
building, c
rate per p
ber of cow
running a
For cheese
half cents
the factory
cents per p

In the
all or a po
becoming
has severa

1. The
in its well
by some o

2. The
be applied
limit, after
after payin

Some o
of shareho
shareholder
there is a
will under
plan.

To form
Act of 188
facturing s