



A Typical New England Creamery.

The Dairy.

CREAMERY BUTTER MAKING.

The system of making butter in creameries or factories is in many respects a vast improvement over the ordinary farm-dairy practice—where the conditions are favorable a well-managed creamery is a source of profit to the farmers of the neighborhood and a real blessing to their families. But favorable conditions do not always prevail by any means, and many communities have suffered serious loss as the result of not making a thorough study of the subject before embarking in the creamery enterprise. The creamery plan or factory method of butter making is a positive advance and a permanent one. It will gradually supersede farm dairying in a great majority of cases in most of the states. The conditions and circumstances of every locality and the case of every farmer, should be studied, the advantages and disadvantages reviewed, and the question decided upon its merits.

A creamery having the capacity to handle the milk or cream of 300 to 500 cows can be built for \$800 to 1500 and the equipment will cost about as much more. It is possible to start a 250 to 300 cow creamery with an investment of 1500 to 2000, which may be increased with some advantage to 2500 to 3000. Much depends on local cost of materials and building expenses in general.

One of the most successful co-operative creameries in the Connecticut valley of New England is that at Montague, Mass. The association was organized in 1890 and began business in Oct., '91, the entire plant costing \$3750. Capital stock of 2500 in shares of 10 each were taken up mostly by patrons of the creamery, the balance is a mortgage. The illustrations herewith give a good idea of the exterior and interior arrangements of the building. The accommodations for receiving and storing cream and making and removing butter are ample and convenient. Ice can be easily moved from ice house cooling room. There is a good tenement for the butter maker and the front balcony shades the most exposed side of the workroom.

The upper floor has a porch running the entire length and 9½ ft wide. In the corner and above the three cream tanks in the basement is a receiving room for cream, 9x12 ft, with a pipe leading to cream tanks below. In rear of this room and over the ice box and cold room, is a storage room 9x9 ft. The other rooms of this floor are a pantry 7½x12, dining room 16x12, bedroom 7x12, parlor 14½x12, and kitchen 10x12.

An abundance of soft water is brought from a fine spring but a short distance in rear of the creamery and owned by the company. All waste is drained to a quick-running stream nearby, and the buttermilk tank is located at a sufficient distance, near the stream, and kept in good order. This creamery has storage capacity for 1000 gals cream and makes about 2500 lbs butter a week, working six days.

All the patrons have creamers or separators, about one-half of each now. The factory was operated on the "space"

system 4 yrs. Then, by vote of the stockholders and patrons, a change was made to payment upon the basis of butter fat, determined by the Babcock test. Much satisfaction and improvement followed this change. Two teams gather the cream. One has a route fully 30 miles in length, but makes the trip only four times a week. It has been found that the cost of bringing the cream from the producing farms to the factory is from 1 1/3 to 1 1/2 c for every pound of butter made. The cream of every patron is sampled daily, and composite samples made, these being tested two or three times a month. This creamery is located in a region from which milk is shipped to the Boston market, but the quality of butter produced is so good and its sales are so well managed, that the patrons receive as much for the cream of their milk as their milk-shipping neighbors do for their whole milk.

Montague creamery butter was among the first trial shipments of high grade butter sent to England by the U. S. Dept. of Agri. 3 yrs ago, in the endeavor to enlarge the market for choice American butter. A shipment was also made in early summer for the Paris exposition, in tubs, and other shipments in prints and granules are to be made soon. A most favorable official report has been made of that already sent, says Manager A. M. Lyman of the creamery. "There is one very favorable thing I have noticed for a long time. Where good creameries are established farms are more productive and the farmer is more prosperous than where milk is sold off the farm, or even cream, for there is a certain pride that comes from sustaining the creamery in making a fine product. It is a very good thing also to co-operate in it; it is more elevating to the community and establishes the farmer on more business-like principles."

THE MAKING OF GOOD MILK.

Good milk possesses purity and a high content of nutritive matter. The purity of milk depends chiefly on the health and care of the cow, the character of the food used and the method of handling the product. It is impossible to secure pure milk from ill-kept animals, and ill-kept animals are less likely to be healthy than well-kept ones. The food used, which includes water, must also be good. Milk from cows fed partially decayed, or even musty foods will possess bad flavors, and will sour rapidly, and impure water may not only contribute undesirable taints, but also disease germs. Milk should therefore be drawn from healthy, clean, well-fed cows, by clean milkers, into clean utensils, and immediately cooled and aerated, after which it should be put into clean vessels and kept cool. A dirty stable a stall not perfectly sweet, a bottle improperly washed, a dairy room that is ill ventilated, in which the milk is cooled or stored, may each contribute something which decreases the purity, and hence the value, of the product as an article of diet.

Better Milk Prices seem to be in sight for producers in N. Y., Pa., N. J. and western N. E., owing partly to short supply, urgent demand and to the co-op-

eration of buyers in the union. New York city dealers have been obliged to advance their prices fractionally. The Five States' milk producers' ass'n shipping to that market has been endeavoring to establish creameries in the country, and convert the milk into butter and cheese, when this is more profitable than to ship in the raw state to the city.

Nearly every dairyman has experienced the shrinkage that comes in midsummer, when pastures dry up and grass is scarce. It is at this time that selling will pay and pay liberally. In what better way can a person realize from \$23 to 25 a a for green corn or green alfalfa? When the cows look over the fence with longing eyes at the corn, the efforts usually spent in keeping the cows out of the corn had better be spent in throwing the corn over to the cows. The green corn, alfalfa or cane growing alongside of the pasture will pay greater profits if marketed to cows in need of extra feed than if held and sold to the local grain dealer, and not only that but it will keep up the flow of milk and increase the profits derived from dairying on dry feed next fall or winter. The average result shows that it is possible to get over four times as much per acre by selling as by pasturing. This does not mean that selling always pays. It will depend largely upon the cost of labor and the amount of pasture land a person may have. Not considering the amount of land used, the cows did the best on pasture.—[Prof. D. H. Otis.]

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