

In the Dairy

Factories and Hand Separators.

Editor FARMING WORLD,

Your readers will be interested in the following circular and foot note recently issued by the Montreal Produce Merchants' Association:

"Gentlemen,—The members of the Montreal Produce Merchants' Association have, during the past season, been still further impressed by the inferior quality, generally, of butter made from hand separator cream, especially when gathered less frequently than every day, and they desire once more to warn makers and patrons against the use of the hand separator. To patrons who find it desirable on other grounds than mere convenience to use hand separators, they should strongly advise that the cream be conveyed to the creamery every day in jacketed cans properly insulated. Makers are further most strongly urged to keep hand separator cream apart from that separated by the factory, to churn it by itself and to pack and sell the product separately. If these precautions are not rigidly observed there is no doubt that our reputation for producing finest butter and the profitability of the industry will suffer. I am, gentlemen, yours truly,

J. STANLEY COOK, Secretary.

Note.—Before being issued the above circular letter was submitted to the officers of the Departments of Agriculture of the Dominion and of the Province of Quebec."

You will not fail to notice the insidious wording of the circular, and especially of the foot note which is evidently intended to give the impression that the Departments of Agriculture of the Dominion and of the Province of Quebec agree with the views expressed.

You are well aware that cream-gathering factories are rapidly supplanting milk gathering factories in Ontario, the United States and the older dairying countries, and that the advantages of their use far outweigh the disadvantages of their abuse, referred to in the circular.

Of course, if cream, which is sent to the factory only every second or third day, is mixed with fresh cream the resulting butter cannot possibly be of good quality, but this is an abuse of the new system, and is not a good reason for condemning the use of farm cream separators. It is needless also to point out that cream must be sent to the factories in properly covered cans. In this respect it needs just the same care and attention as the milk. The insinuation that it needs special care over and above that given to milk is quite unwarranted and again shows the bias of the authors of this circular.

Apart from the many obvious advantages of the farm cream separator, such as the providing of fresh warm skim milk for the young stock, and saving of time and labor in hauling the milk to the factory, there is the great educative advantage of the farm separator. Those who use modern machinery and appliances become, through the very use of these appliances, better and more efficient workers. Their ideas are broadened, and seeing the necessity and the utility of modern methods in one department of their work, they will not be long in applying the same methods to every department.

I have referred above to the saving of time and labor in hauling milk to

the factory. Needless to say that in a cream gathering factory the plan which must be adopted is that of having four or five regular hauling routes which should be let by tender at the commencement of the season, thus four or five teams will do the work which in milk gathering factories requires often as many as one hundred teams and one hundred men.

The Montreal Produce Merchants' Association cannot stop the onward march of progress. They are attempting to return to the past, but it will be long before they will find that their interest lies in helping it along and assisting in the education of the farmers of this province, instead of acting as a drag on the wheels of progress.

My remarks on this subject are, of course, not exhaustive, but I fear I have already trespassed too much on your valuable space.

Yours truly,

A QUEBEC DAIRYMAN.

Montreal, April 19, 1906.

Fat in Milk

The question whether we can improve the quality of milk by rich food has been again brought to notice by the statement in the last number of the Journal of the Board of Agriculture. A searching experiment was tried on a herd of cows at Cornell Experiment Station, U.S.A., over a period of four years, and some time ago the results were made public. The conditions were as follows: A farmer's stock was taken charge of by officials of the college, and the herd was selected because the system of feeding pursued was poor, and the cows were in a low condition. The same system was kept up for a year, then rich feeding given for two years, and then the poor feed again. A record was kept all the time of the milk yield, and the point now elucidated is this, that during the rich feeding period the milk was one-fourth per cent. richer in butter fat than during the poor period. The authors of the report magnify this into an equivalent of about 6 per cent. of increase on the butter yield. This practically is no increase at all, and means that where a herd is fed in the ordinary way any increase in the quality of the food would not affect the milk at all as regards quality. This is simply coming back to the proposition, often discussed, that the quality of the food does not influence the butter fat in the milk. It is a great pity that it has no influence, as otherwise it would be a very convenient thing to be able to control the quality of our milk. We could then be certain of having it always above the "standard," and we might even be able to go further, and by feeding make a Dutch cow yield as good milk as a Jersey.—The Dairy.

How Some Ayrshires Test

Mr. W. F. Stephens, of Trout River, Que., is a thorough believer in the yearly test of individual cows. His Ayrshire herd for 1905 shows a pretty good record in milk and butter. In purebreds his best cow last year was Irene (11332) aged 7 years. She gave 8,944 lbs. of milk with an average per centage of fat of 4.1. The estimated pounds of butter was 427, which at 22c. per lb. would yield a return of \$95. The lowest record among the purebreds was made by Ruth of Kelso (11402) 6 years old,

She gave 5,869 lbs. of milk, averaging 3.8 per cent. of fat, estimated butter 260 lbs., giving a return of \$57.20. His best high grade Ayrshire gave 7,934 lbs. of milk, averaging 4.1 per cent. of fat, estimated butter 370, giving a return of \$83.38. His lowest grade Ayrshire gave 4,633 lbs. of milk, averaging 4.6 per cent. of fat, estimated butter 248 lbs., giving a return of \$54.56. His herd of 28 cows, including both purebreds and grades, averaged 6,956 lbs. of milk testing 3.9 per cent. of fat, yielding 321.6 lbs. of butter, and at 22c. per lb. giving an average return of \$70.75 per cow, or sufficient to return a profit of at least \$30 per cow after paying for cost of feed, etc.

It is no inferior cow that will return a profit of this kind. But the main thing to be considered is the value of a yearly test of individual cows. Now that the government has undertaken to supervise yearly tests of purebred cows it is to be hoped that many breeders will make an individual test of their herds.

Profitable Dairying.

This is the title of a very useful book just published by Morang & Co., Limited, Toronto. The author is Mr. C. L. Peck, of Condorpost, Pa., a practical dairy farmer of that State for many years. Latterly he has spent much time as a lecturer at farm institute meetings, and has adapted his book to meet the real needs of the dairy farmers he has come in touch with in this line of work. The book itself is written more for the dairy farmer than for the cheese or butter maker, though butter making on the farm is given special attention. The first chapter is perhaps the most important in the book. It gives a detailed account of the practice followed by J. D. Detrich, of Montgomery Co., Pa., who upon fifteen acres of land maintained a herd of 27 dairy cattle and two horses. All the roughage, litter, bedding, etc., necessary for these animals was grown on this land. The story is a most valuable one, and cannot but prove of value to every dairy farmer. The book sells for the low price of 75c.

Berlin Factory's Beet Contracts.

Contracts to date number 1,927, totalling an acreage of 4,250, or 778 acres more than last year at this date.

Waterloo County alone has given 716 contracts of 1,769½ acres, or some 17 other counties contribute to make the above total acreage. On the 602 renewed Waterloo County contracts there is an increase in the acreage. We find that of the same contracts last year amounting to 115 acres. The 642 renewed contracts of the outside counties give an increased acreage of 198½ over the same contracts last year; 983 new ones being beet growing this year. There are, therefore, increases all along the line in sugar beet cultivation which confirm the conclusion that farmers are making a success of beet cultivation. Between 200 and 300 acres are being added weekly to the acreage list, which is now nearly as large as the factory can accept.

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GEO. PRESTON,

York Co., Ont.