

WESTERN ONTARIO DAIRYMEN TAKE AN OPTIMISTIC VIEW OF FUTURE

Trade Conditions Make Record Prices for Dairy Products Inevitable in Canada.
Also Much Plain Talk Regarding the Quality of Butter and Cheese at the
Convention of Western Ontario Dairymen at Stratford Last Week

DAIRYMEN of Western Ontario are fully alive to the advantages that changing conditions are bringing to their industry. Optimism was the prevailing tone of every session of the 47th Annual Convention of the Western Ontario Dairymen's Association, held at Stratford last week. Optimism was reflected in the addresses from the platform and in the discussions in the corridors. President Facey voiced the feeling of the meeting in his opening address. "The outlook is bright for those engaged in the dairy business," said he. "The increased market for cattle and dairy products have produced a demand for cattle in Ontario that has advanced the price at least 25 per cent. in the past year. The quantity of milk and cream required in our cities has made a good market for our products."

The directors' report was equally optimistic. "Present indications," the report read, "point to a strong future demand for all the dairy products that can be produced in Canada, and we believe that milk producers will in the next few years reap large profits in dairying. The outlook for good prices was never better."

RECORD CREAMS PREDICTED.
These clean-cut statements indicate the tone of the Convention. The very conditions that are causing the city householder of moderate means such anxious thought at playing directly into the hands of the dairy farmer. The situation was well summarized by R. M. Ballantyne of Montreal in the closing hours of the Convention. Mr. Ballantyne traced the decline of the export business and then proceeded to the subject of United States markets. "Over a very large territory," said he, "even so far north as the Lake St. John district in Quebec, a tremendous number of cattle have been shipped out of the country. Many of these were old cows. A tremendous number, however, were calves. It will not be possible to replenish our herds for five years at least, and for all of that time there will be a beef famine. This famine will take more calves; and dairy herds will be more slowly replenished than any. I predict that our exports of cheese will fall off several hundred thousand boxes, and that next year you will see the highest prices ever paid for cheese in this country."

"Butter prices," continued Mr. Ballantyne, "cannot go higher than the world's markets. Cheese prices, however, depend on the Canadian and New Zealand supply. No other countries are prepared to make cheese. The New Zealand make is increasing wonderfully, but not so fast as we are declining. In the last 10 years, for instance, our exports have declined 1,300,000 boxes, but their's has increased only 8,000,000 boxes. In the high prices that are coming is the opportunity of the dairy farmer."

PLAIN TALK FOR MAKERS

Dairymen have much for which to congratulate themselves. Everything at Stratford, however, did not go as pleasantly as a marriage feast. Much plain talk was indulged in, particularly on the second day of the convention, the cheese and butter makers being the victims. Mr. Robert Johnson of Woodstock criticized severely the boxing of cheese. In many cases 35 per cent. of the boxes reaching his factory were broken, and this breakage was due in large measure to carelessness in stacking them in the cars. Mr. Johnson opined that the factory should be responsible for this breakage. He also noted carelessness in

boxing, some boxes being two inches short of the size of the cheese and other two inches long. "Why," he asked, should the buyer be expected to trim boxes?"

As at the E.O.D.A. Convention, the question of cheese boxes proved a stickler. Many are green and poorly made. Green heads are a fertile source of "wet ends" in cheese. From the maker's standpoint, Mr. J. N. Paquet said that manufacturers were very independent and that makers had to take what the manufacturer would give them, or do without. The advisability of giving the New Zealand crate a trial was discussed and viewed favorably by many makers and dealers.

WESTERN ONTARIO BUTTER CRITICIZED.
If cheese makers heard plain talk regarding their butter, they must have considered that they had got off easily when Mr. I. W. Steinhoff was through with his candid criticisms of Western Ontario butter. Poor flavor and coarseness of texture, he mentioned as the most common defects. Poor boxes and practically no finish were almost equally common. For proof that Western Ontario butter is not as good as it should be, Mr. Steinhoff referred regretfully to the winnings of Eastern buttermakers, particularly from Quebec province, and of buttermakers from Alberta, in the larger year after year. "Why," he said, "are makers so self-satisfied in view of these conditions?" The trouble, he said, started at the farm in poor handling and infrequent hatching.

Both Mr. Steinhoff and Mr. Ballantyne directed particular attention for the growing preference of consumers for a butter mildly salted; not over three per cent. "British Columbia consumers," said Mr. Ballantyne, "will pay two cents more for New Zealand butter because of its mildness and uniform quality. The best trade in our own cities wants two per cent. butter, as does also the best Eastern trade."

RESULTS FROM CREAM GRADING

The discussion was not altogether destructive. Mr. Geo. H. Barr showed the way to improve quality in his discussion on "Grading Cream at Cream Gathering Creameries." Ontario butter, he admitted, is not popular in the West, where they are steadily improving the quality of their own make by paying for cream on its merits. Mr. Barr made special reference to one creamery, "in a Mormon settlement at that," where in the four weeks prior to adopting the grading system the butter from the factory graded 4.2 per cent. specials, 34.9 per cent. firsts, 56.2 per cent. seconds, and 4.7 per cent. off-grade. Cream grading was adopted the first week in July and in the next seven weeks 61.7 per cent. of the output was graded special, 35.5 per cent. firsts, 1.7 per cent. second, and 1.1 per cent. off-grade.

In his annual report, secretary Frank Hems was particular to commend to the impression that dairy factories in Western Ontario are decreasing in number. He noted a change from cheese to butter in numerous instances, but the total number of factories is still the same. One hundred and six of the cheese factories supplied by 10,631 patrons were in operation last year. Although Mr. Hems had not definite figures for the whole province, it is known that these cheese factories made less cheese in 1913 than in 1912. It is noted with pleasure a decrease of 30 in the num-

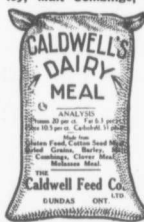
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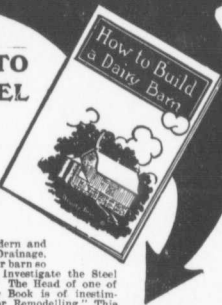
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