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butter, and it is recommended that in the ap-
pointment of creamery managers the greatest
importance should be attached to technical and
commercial qualifications.

Although I mention it last, one of the most
important functions of the inquiry was to arrive
at a definite understanding as to the proper mean-
ing of trade terms used to describe Irish butter.
This is most essential, because of the frequent
frauds to which our dairy produce is liable at
the hands of retailers, and hitherto the utmost
confusion has existed when legal proceedings were
taken. As a result of the evidence laid before
them, the committee drew up clear definitions of
what is to be understood in the future as "cream-
ery," "factory" and "dairy" butter—the three
principal trade descriptions of Irish butter. In
summarized form, these are:

The term "creamery butter," according to the
custom of the trade, means unblended butter,
made from cream separated by centrifugal force
from the commingled milk supplies of a number
of cow-keepers, in premises adapted and utilized
for the manufacture of butter in commercial
quantities.

The term "dairy butter," as understood in the
trade, means butter made at the farmer's home-
stead, whether from whole milk, hand-skimmed
cream, or cream extracted from the milk by means
of a separator.

The term "factory butter," as understood in
the trade, means any butter blended, re-worked,
or subjected to any other treatment, but not so as
to cease to be butter.

Butter made at the farmer's homestead, from
cream extracted from the milk by means of a
separator is properly described as "dairy separator
butter."

Steps should be taken to prevent the use for
dairy butter and for factory butter of names
which are suggestive of the term "creamery."

"EMERALD ISLE."

Clean Milk Supply

Valuable papers and discussions in regard to
pure milk supply were characteristic of the
general sessions of the Canadian Medical Asso-
ciation at Toronto recently. Recognized au-
thorities expressed opinion on pasteurization
and the report of the milk commission appointed
by the Ontario government to investigate con-
ditions under which a clean and wholesome supply of
milk could be produced was presented. This
lengthy report was brought in by Dr. J. C. O.
Hastings, who said that the reason for its exis-
tence lay in the present lamentably large infant
mortality, and the fact that at least fifty per
cent. of those who die under the age of five
years do so from some kind of infantile diarrhoea
or kindred preventable diseases, and that under
the age of two years the proportion was ninety
per cent. There was no problem in preventive
medicine of greater significance than that of
removing the dangers which exist in the ordinary
market milk. Because one child had died from
rabies, every dog in Western Ontario had been
muzzled. Why were not some stringent mea-
sures taken to save the five thousand children under
five years of age who, at a conservative estimate,
might have been saved to Canada by preventive
measures last year out of the ten thousand who
died? Certificates were required before drug-
gists, doctors and even undertakers could prac-
tice, but any ignorant foreigner or man who
was willing to do the work could come in and
milk the cows and send out the milk which filled
the coffins of the undertaker.

The commission had tried to secure legislation
from the Dominion Parliament and the local
house. The Federal House was limited to the
power of defining what certified milk, ordinary
milk and officially pasteurized milk were, but they
had assured the commission that when these defi-
nitions had been sufficiently adjusted by them
to the satisfaction of Professor A. McGill, Domi-
nion analyst, they would be incorporated into the
adulteration act. They had also tried to co-
operate with the dealers, and they had found
these when properly approached quite willing
to do all they could. Two years ago a pint
of certified milk could not be purchased in To-

ronto, while now 470 quarts are sold daily, as well
as 36,448 quarts of officially pasteurized milk,
4,956 quarts of pasteurized cream, and nearly
two hundred quarts from the plant of the Hos-
pital for Sick Children. Altogether 42,074 quarts
of what they could guarantee as being free from
disease producing germs were being sold daily
in Toronto, almost one-half of its milk supply.

The commission resented the statement that
pasteurization paid a premium on dirt. The
milk presented for pasteurization had to come
up to a certain standard. Experiments at the
Hospital for Sick Children showed 30, 61, 8,
50 and 60 bacteria to the cubic centimeter after
pasteurization. He had little hesitation in mak-
ing the statement that through the efforts of the
commission, working in co-operation with the
department of inland revenue of the Dominion
Parliament, the local houses, and municipal
bodies and the dealers, Canada would, in a short
time, have the safest milk supply of any country
on the face of the earth.

Dairy Demonstration Car

Saskatchewan farmers along the Grand Trunk
Pacific Railway line are being given a fine op-
portunity to gain valuable particulars regarding
all phases of the dairy industry. The depart-
ment of agriculture, through W. A. Wilson,
superintendent of dairying for the province,
has arranged with the railway company for a
passenger coach in which will be placed a com-
plete modern equipment suitable for dairying on a
farm. Comfortable seating accommodation
also will be provided. This car will stop at seven
points between June 21 and July 6.

Demonstrations and careful explanations of
details in regard to separation of milk, handling
cream, cooling cream, preparing cream to churn,
churning and washing, salting, working, prepar-
ing butter for market, marketing, milk testing
and other questions of general interest will be
given by those who can speak with authority.
Demonstrations begin each afternoon at 2.00
o'clock. The officials in charge are L. A. Zufelt,
dairy instructor for the province, and his assis-
tant, C. A. Metcalf.

The places at which two-day sessions will
be held and the dates are:

Melville, June 21 and 22.
Ituna, June 23 and 24.
Kelliher, June 25 and 27.
Punnichy, June 28 and 29.
Quinton, June 30 and July 1.
Raymore, July 2 and 4.
Nokomis, July 5 and 6.

Danish Butter Imports

A sidelight on why English farmers do not seem
greatly concerned about the enormous importa-
tions of Danish butter is shown by the action of a
well equipped dairy. This dairy has an excel-
lent market for good milk in London, and some
of its patrons wished to buy butter from the
same source. The reply was that the butter
would be shipped on the same price basis as milk,
plus the additional labor cost.

Many customers accepted these terms, and pay
1s. 8d. for butter in summer, and 2s. in winter.
Such prices represent about double the price the
Danish farmer receives at the farm, and are a
strong indication of the reason why English farm-
ers stick so closely to direct milk selling.

TOO MUCH MILK

During the summer months almost all dairy
districts are troubled with too much milk, and
have a surplus when milk contracts are filled.
How to dispose of this surplus without loss
is a serious problem. The individual farmer can
hardly equip a dairy to make cheese or butter
for a short period, and some form of co-operation
dairying seems the best solution of the problem.

In Cheshire dairy farmers are taking steps to
provide modern dairies at various central points to
deal with this surplus milk. The farmers them-
selves will find the capital, each in proportion to
the number of cows kept. The progress of the
movement will be watched with interest by dairy
farmers all over the country.

F. DEWHIRST.

Questions About Cows

What is the object in keeping a cow? Is it
simply to consume the crops grown in the fields?
Is it to supply home-made fertilizer for the
farm? Is it to give the hired man another
chore?

Is it not rather to produce plenty of good
milk—to be of real service to mankind by con-
verting feed that he cannot use into nourish-
ing, appetizing food? While being kept for this
purpose does she earn a profit? Does she
pay for her keep?

Would you be better off if you sold the feed
instead of keeping some of the cows that you
now have, making a pretence of using it profitably?

Does each cow in your herd produce milk or
butter-fat at a good profit above the cost of feed?
Do you think so or just make a guess at it, or do
you know for certain? In what other way is
your labor to be paid for?

Do you keep records so as to find out these
things, or are you content to keep a few poor
cows in a behind-the-times style? Men who
used to get only 3,500 pounds of milk, and 133
pounds of butter-fat per cow, are now getting
4,900 pounds of milk, and 185 pounds of fat since
beginning to keep records.

Would you not be glad to obtain a similar
increase of over 40 per cent.? Then keep records.
C. F. W.

Improvement Noted

The city of Winnipeg in making attempts to
secure a purer and cleaner milk supply, or-
ganized with a view to advising producers and
retailers as to what was considered ideal con-
ditions for supplying milk. During the winter
experts gave practical talks at leading centres.
In addition a capable inspector visits every place
in which the dairy business is carried on, at least
once a month, and scores the establishment or
premises according to existing conditions, classi-
fying them as *good*, *medium* or *poor*. Details
taken into consideration are: the health of herds,
the cleanliness and protection of cattle, suita-
bility of surroundings and care of utensils, health
of employees, manner of handling milk, stable
ventilation, timely and proper milking and prop-
er sanitation of the milk room.

The following table shows the number of dairy-
men in business each month since the adoption
of the score card system and also the relative
percentage of good, bad and indifferent dairymen:

| Month. | Good. | Med. | Poor. | Total. |
|---------------|-------|------|-------|--------|
| January..... | 16. | 57. | 47. | 120. |
| February..... | 17. | 69. | 32. | 118. |
| March..... | 17. | 72. | 29. | 118. |
| April..... | 18. | 71. | 27. | 116. |
| May..... | 20. | 76. | 20. | 116. |

Dairy Bulletin

Bulletin No. 15 recently issued by the Sas-
katchewan department of agriculture and pre-
pared by W. A. Wilson, superintendent of dairying,
deals with the causes of contamination
and the care and preservation of milk and cream
on the farm.

The concluding paragraph reads:

"In the conduct of their work, farmers, cream
haulers and creamery managers should bear in
mind that *quality* is the important factor in
extending and securing a market for butter.
The quality of the cream depends upon the man;
the flavor and quality of the butter depend
upon the flavor of the cream; the price depends on
upon the quality of the butter. There is a large
market that wants good butter, and is quite
willing to pay for it. Our aim should be to sup-
ply the best. The whole matter of production,
development, extension of markets, and, to
a large extent, profits may be summed up in the
one word *quality*, and this in turn rests with the
man."

* * *

Representing last year's acreages by 100, the pre-
liminary estimates of this year's acreages in the
United States are: Winter wheat, 102.5; spring
wheat, 107.3 (all wheat, 104.4); oats, 103.5; barley,
100.7; rye, 101.2; cotton, 102.8; clover for hay, 106.2;
sugar can, 104.2; the total of above crops, about 103.6.