

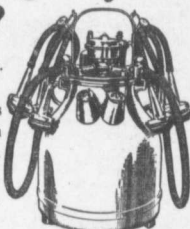
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Canadian Dairying from Coast to Coast

The Dairy Outlook for the Season 1917

By J. A. Ruddick, Dominion Dairy Commissioner.

THE total value of all dairy products exported from Canada for the season of 1916 will exceed all previous records. When the final returns are available, the total value will be found to be approximately \$40,000,000, or about \$9,000,000 more than ever received before in a single year (1903) by the dairymen of Canada for the surplus exported.

Although the large increase in value is chiefly due to higher prices, there was a substantial increase in quantities as well. The exports of cheese will probably be the largest since 1908, although in the quantity was practically the same. The quantity of butter exported in 1916 was the largest since 1907, and the quantity of condensed milk exported was the largest in the history of that industry. All this shows an upward tendency in production at the present

With the production of butter in the Western Provinces now large enough to supply all local demands, any further increase in that section would mean much more to export.

It is very gratifying to be able to say also that the quality of the Western butter has improved so much during the last two or three years that it is now preferred to the New Zealand article, and the small quantity of New Zealand butter which has been imported during the past year has been very hard to sell in competition with butter from the Prairie Provinces.

The creamery industry continues to thrive in Nova Scotia, and while the growth is not rapid it is substantial, and is being built up on a good foundation.

I am pleased to say that we have never had so many inquiries respecting cow testing as we are having this spring. This indicates further improvement in production.

With the large decreases in the live stock of important dairying countries of Europe, there is bound to be a good demand for dairy products from Canada for some years to come, and those who find themselves in a position to maintain the present rate of production, or to increase it, have every reason to believe that they will get a good return.

The prevailing high prices have stimulated inquiry as to the relative value of different foods, and milk and its products will gain in the estimation of the public, rather than suffer by any properly conducted investigation of this kind.

Dairying in P.E.I.

THE 40 creameries and factories in Prince Edward Island last year manufactured butter and cheese to the value of \$531,000, according to statistics made public at the annual meeting of the Provincial Dairymen's Association held recently. This figure is the highest reached in the history of cooperative dairying. The value of butter was \$150,000; an increase of \$29,000; the value of cheese \$351,000 compared with \$265,000 in 1915. There was a falling off in milk manufactured in 1916, of one million pounds and an increase in milk for butter of 600,000 pounds, making a net increase of the milk of 400,000 lbs. The unusually high prices for butter and cheese, the former reaching 45c and the latter 25c, offset the shortage in the output.

At the annual meeting the shortage in the milk supply was discussed. It

was said to be due to the shortage of labor, owing to so many farmers enlisting and also to the abnormally high prices of raw materials, such as potatoes and oats, which led a number of farmers to follow the line of least resistance and give less attention to dairying.

From Eastern Ontario

G. G. Publow, Chief Dairy Instructor for Eastern Ontario.

PROBABLY dairymen have never had such favorable conditions surrounding the approach of a manufacturing season as those prevailing at the present time. Dairy products at any time, when of good quality, are always staple products and profitable commodities to produce. But seldom, if ever, in the history of Canadian dairying has the demand reached such proportions accompanied by such extraordinary prices. Therefore it seems most fitting that all those connected with this particular branch of agriculture understand the standing of the needs of the industry and the opportunities awaiting the individual to secure for himself and his countrymen at large the most beneficial results.

It is already at this date none too early for producers and manufacturers to make a careful inspection of their buildings and equipments with the idea of placing them in a suitable condition for obtaining the best results. The Dairy Act of Canada states specifically that all places surrounding the production and manufacture of dairy products must be maintained in a clean, sanitary state, and it is the intention of those in charge of the inspection of these places to see that the regulations are complied with, even more fully than ever, because all have now had sufficient time to make necessary preparations or alterations.

Let us first refer to the work of the producer of milk at the farm, and without going into a long discussion of details we can touch at the most vital part by simply repeating what we have said in varying ways before, namely, that the farmer controls in almost every conceivable way both the quality and quantity of the manufactured products, by the manner and condition in which he produces the raw material, which in this business is clean, sweet milk. And let us repeat also, that it is not yet too late for dairymen to provide themselves with a supply of ice for cooling the milk immediately after the milk is obtained from the cows. Dairymen can do no better work or send time to better advantage than in the proper cooling of milk and cream, to preserve its purity until it reaches the factory or creamery.

Pastorians, too, must in justice to themselves and their patrons, as well as in compliance with the laws of sanitation, put their shops of manufacture in suitable shape for the assurance of cleanliness and efficiency in the manufacture of the finished products, and this should be done sufficiently early before the season after the manufacturer actually begins his business usually find, himself too busy with the daily routine of work to devote the proper attention to the condition of his equipment and plant.

In all probability most and plant, and these, no doubt, will be confronted with the usual temptation to send their goods to market before they are sufficiently prepared for the consumer; the old story of green cheese, one of the greatest errors resulting from the lack of forethought