

### Our Butter Interests.

The great reputation which our Canadian cheese has won in foreign markets must be a satisfaction to all interested in the welfare of our country, while every lover of Canada must regret that although our position and facilities for the production of butter are so great, this important industry has been so sadly neglected. As we contemplate our capabilities and possibilities in this respect, it might be well for us to consider what has made us so successful in the manufacturing of cheese, and see how far we may apply with certainty the same causes to the successful manufacture of butter. In the first place that any manufacturing business may be carried on with the greatest success, it is most essential that a good market exist in which the goods produced may be disposed of at profitable prices. In this respect butter, as compared with cheese, is most certainly not found wanting. Next we may look at the co-operative feature as one that has aided very materially in pushing our cheese to the front. From the butter standpoint this must, if possible, have a still greater importance. To secure a good market at home and abroad, we must have uniformity of product and first class quality, suited to the tastes of those to whom we hope to sell. By co-operative dairying we can most certainly secure these ends with greater ease and at less expense than in any other way. Intelligence, energy and perseverance are most important factors, and here may be mentioned the unceasing efforts and determination to succeed of at first a few, whose numbers gradually increased, until to-day we have good men and true scattered far and wide who are determined that Canadian cheese shall keep the first place. Men who do not feel above making some sacrifice when necessary to secure any needed help in this direction. Have we not others who are willing to take the butter interests of our country to hand and to heart, of whom in a few years Canada shall have just as great reasons to be proud, as of those who have fostered our cheese interests and brought them to so successful an issue. Some have considered the butter and cheese interests of this country as antagonistic, but this is most certainly not the case, but quite the reverse, and the more thought we give to this matter the more we behold not only the harmony which exists, but the many links that bind the two industries together. To secure the place in butter manufacture and exportation which is possible, there are many matters to be taken into consideration. First, we need to possess ourselves by careful breeding of first class butter cows. Next in order and no less in importance comes an intelligent and economical system of feeding and watering, for which purpose stables should be arranged conveniently for the caretaker and comfortably for the animal, having special regard to cleanliness in every department. As the best results are attainable during the winter months, we should aim to have our cows calve in the fall, then we can supply during the season when we can devote most time to the care of our cows, the milk or cream, as the case may be for butter manufacture. I see no reason why factories could not be fitted up for the making of cheese from June to November inclusive, and for butter making the balance of the year, and no reason why cheese makers should not learn the art of butter-making, and thus have profitable employment the whole year. These are matters requiring the careful thought of those interested.

### Butter-Making.

In my last paper I finished the churning of the butter. Now the best way of getting it out of the churn. A good deal depends on what kind of a churn is used. If a square box is used perhaps the readiest way is to draw off the butter-milk and run it through a cotton cloth so that no butter escapes in the milk, and when the milk is mostly drawn off put in the churn a little cold brine, not very salt, give the churn a few turns, draw off the water and repeat this operation two or three times until the water comes off clear, then take out the butter into the butter-worker, whatever that may be. A large wooden plate is often used, but a good smooth hardwood board will serve the purpose.

If the one used be a common plunge churn, pass the staff head quickly down through the mass a few times, taking as little butter down with it as possible, that will raise the most of the butter to the top of the milk; have a small strainer or creamer and take all the butter out you can get and put it into the butter-worker or plate, as the case may be, then use the churn staff, and dash as you would when churning for a little, and that will gather together any granules of butter that may be in the milk, adding a little clean water if the milk is thick, it will gather and separate better.

Too much working spoils the grain of the butter and makes it greasy; too little does not take out all the butter-milk, and it won't keep; so that a little judgment and skill is required here to do it just right.

Whether the butter be in a plate or on a board don't spread it, bruise it, or squeeze it. If in a wooden plate press it with the wooden ladle, and turn it over and cut it up into long, narrow strips, and press the milk out of it, gently pressing each strip by itself. If it is on a board, take a common bread-roller and roll the butter out thin, turn, and fold it a few times; but don't squeeze or spread it, roll it out. When all the milk has been pressed out of it wash it with clean water with a little salt in it. Experience will soon tell a careful observer when the butter is purged of all the milk and ready for salting. Don't do any guess-work; weigh the butter now and allow one-half oz. of fine dairy salt to the pound of butter. Some prefer more salt. If the butter is for your own family use salt to please your own taste, but if for the market don't use more for present use than one-half ounce.

The best way to salt.—Cut the butter into thin slices and spread it over the plate and shake over it about one-third of the salt, put them together, double and press them together, turn it edgewise and do the same, and press it down flat and repeat the same, adding a little more salt till finished. When finished, fill the plate with water, or put the butter into some other vessel where it can be covered with water or a wet cloth to keep it from the air; let it stand an hour or two.

If a board and roller is used, the same process can be carried out on the board by rolling the butter out thin and adding a little salt every time it is rolled, and put it aside for a time as before directed, but don't leave it uncovered.

Preparing for market.—See that the scales are properly adjusted and weigh the butter into one pound pieces, giving good weight; weigh it all before doing anything else. When the butter is all weighed set to work and put it up as

desired, either in prints or into rolls. If rolls are neatly done up and tidily finished they sell as well as any way. Now put the butter into pans or a nice clean tub and float it in brine, keep it cool and it will keep as nice as when it came from the churn till you are ready to take it to market; when you get there with a fine article seek for the best customers and give them a taste of your nice, clean, gilt-edged butter; two, or perhaps four, cents a pound more will be your reward. Don't trade it off for groceries; you can get cash for it. DAIRYMAN.

### The Dairy Cow Competition Again.

Kindly allow us space in your valuable paper to answer Stockman's last letter. He began in his first to find fault with Holstein breeders for not competing in the ADVOCATE test. Since that has been answered, he tries to find fault with the breed. We may next expect him to find fault with their native country—Holland.

Objection No. 1.—He says this breed has "loose, open frames," hence "unprofitable."—On account of their great milking powers most of them remain thin while giving a large flow of milk. During this time they have not that plump, rounded appearance of the beef breeds, hence Stockman thinks them loose and open. This simply goes to show their strong dairy qualities.

Objection No. 2.—"Public records never come within hailing distance of private," etc., etc.—At twelve of the leading fairs in the United States in 1889 Holsteins took first prizes every time (open to all breeds), and every time the prize-taking Holstein made two pounds of butter or more per day on the show ground, and as high as 3.12 lbs. per day. Surely when all the circumstances and drawbacks in show ground tests are considered, everyone cannot help admitting that these tests are within easy "hailing distance of private records."

Objection No. 3.—"Big records often a bequest," etc., etc.—We will show that this is not the case by citing examples. Lady Fay (11 years old) gave, in 1884, 97 lbs. of milk in one day, 20,412 lbs. 3 ozs. in a year. She still lives and the test was made six years ago. Clothilde 2nd (9 years old) gave, five years ago, 23,602 lbs. of milk in a year, and 17 lbs. 12 ozs. of butter in seven days. She still lives, and quite recently has given 223 lbs. 5 ozs. of butter in 60 days. Piertierje 2nd gave, beginning February, 1887, 30,318 lbs. of milk in one year. She is now nearly 13 years old and she also lives. We may add that Lady Baker, with butter record of 34 lbs. 6 ozs. in a week; De Kol 2nd, 33 lbs. 6 ozs.; Gerhen 4th, 32 lbs.; Natchez, 31 lbs. 9 ozs., still live, and scores of others might be given. His reference to milk fever may here be referred to. This breed have not this disease any more than other breeds, but as a rule milk fever is brought on by injudicious feeding. Let us illustrate. Before leaving for the exhibitions we bought several grades to keep up milk supply for our customers, and among them we got a Shorthorn grade. The day after buying her she dropped a calf and took milk fever. We saw the owner and he said that he had fed her whole barley. This was done to put her in fine form for selling. Now, we do not propose to cast the blame on grade Shorthorns, but on the injudicious feeding she got. With a reasonable amount of care Holsteins are not apt to be troubled with this or any other disease.

Objection No. 4.—"By milkers \* \* \* uncontrollable," etc.—We have heard leading breeders