

Creamery Department

Butter Makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Creamery Development in Algonia

Fred Newman, Bar River, Algonia

The extremely high prices paid for other farm produce, because of the amount of lumbering being done here, has led the farmer away from dairying. While there will ever be a strong demand here for farm produce, at good prices, yet the high prices now paid will not last after the lumber is taken out of the country. Dairying will then become the backbone of the country, and the farmers and their sons should study the requirements of that business.

This country will never be a suitable one for the successful manufacturing of cheese, because of the settlements being scattered, with rough, broken land between, and hilly roads connecting them. These conditions make it impossible for the farmer to haul his milk daily to the factory and receive sufficient return to pay him for his trouble. But the country is a suitable one for the making of butter.

What we need are creameries at central points, which will arrange special routes for gathering separated cream three or four times a week, as may be deemed necessary. In this way we will have our skimmed milk at home for use, while it is fresh, and there will be no hauling of it. This country is especially suitable for dairying, because of its natural production of cheap fodder. Owing to the frequent showers, and heavy dews in summer, pastures are always green and fresh when those in other countries are parched and dry.

You say, "Why are creameries necessary? Why not each individual farmer make dairy butter at home, and be responsible for his own market?" Experiments have shown that dairy butter cannot be made and packed to compete successfully with that made by the creamery system. The average farmer is not equally qualified for making butter with one who has made it a life study and practice; nor has he equal equipment for governing the temperatures, etc., with a creamery which has been purposely arranged. His churnings are too small to mix properly, and each churning usually is shaded different from the others. The product of the creamery always commands from one to three cents a pound higher price than the home product. The creamery is a labor saver in the home, and has many other advantages.

There are two systems by which these creameries could be run successfully. One of these would be to let the creamery to make and market the butter for a set amount per lb. Another plan which is generally adopted in older dairying communities, is for the creamery to buy the cream from the farmer, paying for it according to the amount of butter fat it contains.

A creamery should be properly equipped with machinery, and a storage room in which the temperature is not allowed to rise above 45 degrees. It should be run by a competent butter-maker, who thoroughly understands the business, tries to fill the demands of the market, and who is cleanly in appearance and practice. It should be furnished with proper shipping boxes, wrapping paper, etc., for these things are all taken note of on the market.

Our Canadian creameries are at present making fierce strides to compete with those of Denmark, which have long had a standing reputation, and in order that we may successfully do it, our cream should be pasteurized, as pasteurizing destroys germ life, and thus helps to kill foreign odors. The farmers should supply the creameries with the best cream possible. In order that they may successfully do this, they should select the best dairy cattle and feed them well with odorless fodder. They should also control the separation of cream and milk, the action of microbes in cream and milk, and how foreign odors are increased by them. They should carefully follow the market, and know what its demands are.

B. C. Dairymen Convene

The annual meeting of the British Columbia Dairymen's Association, was held recently at New Westminster. The eradication of tuberculosis among cows was the chief topic discussed. The speakers emphasized the importance of cleanliness in all branches of dairying, and stated that the disease was due mostly to the fact that the surroundings of the cows were not kept in a sanitary condition. It was also stated that in-breeding helped to spread tuberculosis considerably. Dr. Tolmie, Dominion Government Live Stock Inspector, quoted some figures showing the spread of the disease in the United States, and stated that no government could combat the disease, unless they were assured of the help of the farmers. It was resolved to ask the Dominion Government at Ottawa to take steps to stamp out this disease.

The report of the directors showed that the dairy industry was increasing throughout the province. In spite of the poor pasturage caused by the cold spring, and the hot summer, the returns from the creameries were larger than in the previous year. Although the output was not greatly increased, prices were higher. When last year's prices were compared with those of the previous year, it was noted that for the same amount of butter produced, the farmers of the province received \$100,000 in cash. This was caused by the natural increase in price all over Canada, and also by the improved selling arrangements brought about by the formation of a Creamery Owners' Association. At one time during last season, the wholesale price for butter in British Columbia was 35 cents, while in Seattle it was only 24 cents. This should be highly satisfactory to the dairymen of the province.

The Dairy Commissioner, Mr. F. M. Logan, in his report said that the climatic conditions last year were not favorable for the growth of grass, or the production of other feeds. The cold spring and the hot summer affected the output of butter and cheese from 15 to 20 per cent. The high prices of feeds last fall also induced

FRictionless



The Bowl Spins on the Balls Just Like a Top.

By the ingenious arrangement of the three balls of our bottom Frictionless Bearing, the bowl of the "Empire" is always kept perfectly balanced, because the point of the spindle sets between the three balls and automatically adjusts itself to the proper centre. The bowl spins on these balls like a top, with a great deal of greater and without a sign of vibration when at its running speed. This absence of vibration is one reason why the "Empire" is the easiest running cream separator in existence. Any wear that occurs is taken up by the point of the spindle which is the only point of contact. As the point of the spindle is removable, it can readily be renewed, and at a trifling cost. And every particle of precious butter fat goes into the cream can. In fact, we absolutely guarantee the "Empire" to skim equally as close as any separator in the world. Free Trial to Prove It. See Dairy Book which explains how to make more money out of your cows. It is a valuable gold mine of information.

The Empire Cream Separator Company of Canada, Limited,
Western Office, Winnipeg
Toronto, Ont.

farmers to sell off most of their stock, and feed those that they did retain very sparingly. The high price of labor also affected the output to a considerable extent. During last year the creameries of the province produced 1,619,000 lbs. of butter, valued at \$430,000, while the output for 1907 was 1,651,304 lbs., valued at \$509,421. This is an increase of 32,000 lbs. in the year and an increase of about \$130,000 in price received.

In addition to the creameries, there is a cheese factory which produces about 95,000 lbs. of cheese valued at \$12,800. There are also two large milk companies in Vancouver, which handle \$120,000 worth of milk and cream. Three new creameries were built last year, at Vancouver, Mission, and Abbotsford. They are doing a large business.

It was strongly urged that an increased appropriation be given by the Government for the improvement of the dairy industry in the province, in view of the importance of the dairy industry as shown by the figures submitted at the convention. It was felt that these returns would be an impetus to an awakening interest in the dairy industry in British Columbia.

Churn Cream Sweet as Possible

I have come to the conclusion that the shorter the time elapses between the milking of the cow, and the manufacture of butter, the better will be the quality of the butter. What we call a ripened cream flavor of the butter is an acquired taste. The true butter flavor is that which is made from sweet cream, churned as soon as possible after the milk comes from the cow. This so-called ripened cream flavor, is something for which we have to develop an unnatural taste, and I put it in the same class as smoking cigars, drinking whiskey, and all those bad habits which the animal man has acquired. The butter which brings the highest price in the markets of Great Britain is made from cream with very little acid in it. I think it is wrong for the butter-maker to develop 5-6 of acid in the cream before churning. It would be better to churn the cream directly after separating, pasteurizing and cooling. I think I am safe in saying that we have been making a mistake in our methods of manufacturing butter. The sooner we get it made into butter after the milk comes from the cow the better it will be. Many of the bad flavors in cream are caused by holding it too long before churning.—Prof. Dean

The butter maker with a good nose is a winner.

The LOW Butter Cutter IS ACCURATE

A butter cutter without an easy, quick and accurate method for adjusting the weight of your prints had best be discarded at once.

THE PATENT THUMB SCREW ADJUSTING DEVICE ON THE LOW BUTTER CUTTER INSURES ACCURATE, UNIFORM WEIGHT PRINTS AT ALL TIMES. The wires can be adjusted to a nicety in an instant without loosening the wires.

The Low Butter Cutter completely gets a box of butter in four turns of a crank. There are no cutting frames to continually take up and put down, and no loss in your way. It cuts hard butter easily.

Write to-day for Illustrated Folder.

D. DERBYSHIRE & CO.
BROCKVILLE, ONT.
EXCLUSIVE CANADIAN AGENTS



This Butter Mould Given Free

in return for one new subscription to the Canadian Dairyman and Farming World, at

\$1.00 A YEAR

ADDRESS: "THE CIRCULATION DEPT.,"
The Canadian Dairyman and Farming World
PETERBOROUGH, ONT.

Windsor Dairy Salt

—the

Salts Butter-
thor- makers'
oughly, favour-
ite.

No lumps

or grittiness.