

World-beating Butter --- Mixed Starter One of the Secrets.

Sam Haugdhahl, of New Sweden, Minn., is credited by the *New York Produce Review* with the honor of winning more gold medals for fancy butter-making than any other man in the country. He, among others, made butter for the Paris Exposition and won distinguished honors on a tub, scoring ninety-six points. He describes how the butter was made, as follows:—

"The first notice I received to ship was delayed so I had only about one week in which to make the butter and get it to New York. This did not allow me any time for experimenting with color, salting, starters, etc., which I deemed essential, as the butter had to be made differently from my everyday make: It should be light in color and salt, have a fine, rich flavor or aroma, not too high, but lasting, as the butter would not be scored until after three weeks to one month old.

"I was using a skim-milk starter for ripening the cream at that time, but did not want to use this in the butter for Paris. Why? Because my idea is that the skim-milk starter gives a high, sharp flavor, but not the mild, rich aroma which is essential for a high score in Europe. A whole-milk starter, or a good buttermilk starter not over 40% acidity, originated from a fine skim-milk starter, I have found to give a peculiar rich, creamy flavor. I have now won three great prizes on mixed starters, whole milk and buttermilk, or whole milk, buttermilk and skim milk. This is something I have not told everybody before, but now as I am said to be making it harder for the boys, I shall not only make my kicks, but also heartily give my ideas and advice.

"Now, with this idea in mind I drove out to one of my good patrons in the evening and got two cans of the evening milk, to make a whole-milk starter of. I watched the milking operations quite closely, had clean, wet cloths for the milkers to clean hands and udders of impurities, put the milk in cold water and stirred, and aerated as best I knew how in order to get this milk clean and good. Remember, I was starting on the foundation of my air-castle—a gold medal at Paris.

"After this milk was cooled down to 60° I took it to the creamery, heated it up to 90° and let the cans remain in the water at the same temperature until 10 o'clock in the morning, when it coagulated. It had then a very fine, pleasant sour taste.

"I used seven gallons of this starter, but having the idea that this would give me too low a flavor, I added about the same amount of buttermilk starter to it. I let my helper run the morning milk, which we found to be good, through one of the separators; that is, I selected milk, because I thought I was not shipping butter to Paris for educational purposes, or to show my everyday make, but to show that Minnesota or the United States of America probably can produce as fine butter as any country. That is, I went for the prize.

"I had only about 50 gallons of 18% cream in the churning after the starter was added. I ripened this at a temperature of 72°. The cream thickened at about 3 o'clock, when it was cooled down to 53°. It was churned at 6 o'clock in the evening, having then an acidity of 38 c.c. The butter came a little soft. I washed it a trifle, salted and put it into the cooler to remain until the next morning, when it was re-worked and packed. It was shipped the following day by express to New York, very carefully packed in paper and burlapped."

Buttermaking in the N.-W. Territories.

To the Editor FARMER'S ADVOCATE:

This has been a season to show the advantages of mixed farming over exclusive grain-raising, and in sections where dairying is carried on to any extent the farmers are in luck. The hard times, which must pinch most of those in exclusive grain-raising sections, will be comparatively little felt in this part of this great Northwest, as cattle-raising and dairying are the chief means of money-making.

Dairying, of course, is not carried on to any great extent, except where there are creameries located; but the large increase in the output of the creameries shows that the farmers are realizing the advantages of the creamery in connection with cattle-raising. There are great possibilities for the dairy industry in this country; but it is doubtful if a grade of butter fit for export to such an exacting market as Great Britain can be successfully made here, on account of a certain weed which, in some localities at least, gives the butter a very perceptible flavor. Pasteurizing might overcome the difficulty to a great extent, but it is my opinion that the cream should be pasteurized while fresh and sweet, and that is not practicable where the cream is taken from the milk by the farmers, because it would not be done properly in many cases, and the results would not be uniform.

British Columbia is the natural market for our butter, and as they require a very heavily salted butter, the weedy flavor is not so perceptible, and does not affect the price materially, and as long as they take all we can furnish, we need not worry about the British market. At the same time, it

behooves us to be ever on the alert to improve our methods and to keep on raising the standard of quality, if possible, for there are other eyes on the British Columbia market besides ours.

The grass never got as luxuriant in the fore part of the season as it did last year, but the August and September rains have made a late growth such as never was seen here since the country was settled, and, in consequence, the supply of cream has kept up remarkably well.

YORKTON CREAMERY

has made this season fully fifty per cent. more butter than was made last season, and, judging from present prices, it bids fair to net the patrons as much or more than last year, which will give the creamery a boom, for many patrons are prepared to milk more cows, and others are ready to become patrons if the price realized this fall is as good as that of last year. The distance which cream is hauled here would make eastern dairymen stare; but this is a country of magnificent distances, and a mile here does not seem as long as a mile in Ontario. Our longest cream route is about 75 miles for the round trip, and not a drop of cream is got within 20 miles of the creamery, and on two other routes but little cream is got within 15 miles of the creamery, and yet the cost for hauling is only two cents per pound of butter.

Hand separators are being used to a great extent in some localities, while in others they are comparatively new. In one colony of Icelanders nearly all have them.

We have Hungarians, Scandinavians, Poles, Austrians, Germans, Icelanders, Galicians, Doukhobors, and others "too numerous to mention." As, it is said, we have twenty-four different dialects spoken here in Yorkton, so one can imagine what a mixture of cream we get, and the wonder is that our butter turns out as well as it does, but it is accounted for by the fact that most of the cream is kept in the wells, which are usually about as cool as an ice house.

When the Doukhobors get cows, I think they will be a desirable class of patrons for a creamery, for they are a very cleanly people. I have visited

which is intended for the dairy should be milked for ten months at least the first year, so as to get her into the habit of holding out with her milk supply, but in order to do this, she must be fed and cared for, and not only the first year, but every year, for cows must have feed, care and comfort in the fall of the year if they are to hold out in their flow of milk. The creamery season is too short here, and it should be the aim of all concerned to make it a month longer every season. The creamery should open about the 1st of May and run to the end of October, and thus get six months' benefit, instead of five, as heretofore.

THE CARE OF CREAM.

I wish I could get the ear of every creamery patron in the Northwest, for I want to say a word about the care of the cream. Many take the best possible care of it, and send it in good condition, and to them is due the good reputation which creamery butter has, but there are others—not a few—who are positively dirty and careless in the handling of their milk and cream, and they are not all "foreigners" either. I know that the facilities in this new country are often inadequate for the proper handling of milk and cream, but I find that where a patron is anxious to have the cream in good condition he will generally find means to have it so. It is cleanliness we want in everything which comes into contact with the milk and cream, and then after the cream is secured, keep it in a cool, clean place, and keep it sweet, if possible. There are but few cellars in this country fit to keep cream in, because they are usually too warm and often not as sweet as they might be. The well is generally the best place around the premises for the cream, but it is not always good for the well, for the water is quickly fouled by a little milk or cream getting into it. A better plan is to have a shallow well, say ten to twelve feet deep, with a temporary building over it to keep the sun off in the summer, and have it filled with ice during the winter by pouring in water occasionally until it is full. The ice there would last all summer. It would be an ideal place for cream, butter, fresh meat, etc., and can be had on every farm, with little or no expense.

Some patrons tell us that they do not try to keep their cream sweet, because they get a better test when it is good and sour. Well, they may "in their minds." We know that the cream has to be soured before we can make a successful test, but that is part of the buttermaker's work, and it is better for him and for the patrons too if the cream leaves the farm sweet and allows the souring to be done under the supervision of the buttermaker, for the ripening of the cream is an important part of good buttermaking, but it is too often taken out of the hands of the buttermaker in the cream-gathering system. Where a cream separator is used, the cream should always be cooled to about 50° before being added to what is already in the cream can, for no matter how cool a place the cream is kept in, if warm cream is added twice a day, it will quickly sour, which would be all right if the cream was to be churned at home, but it is all wrong where the cream is sent to the creamery.

J. STONEHOUSE.

Yorkton Dist., Assa.

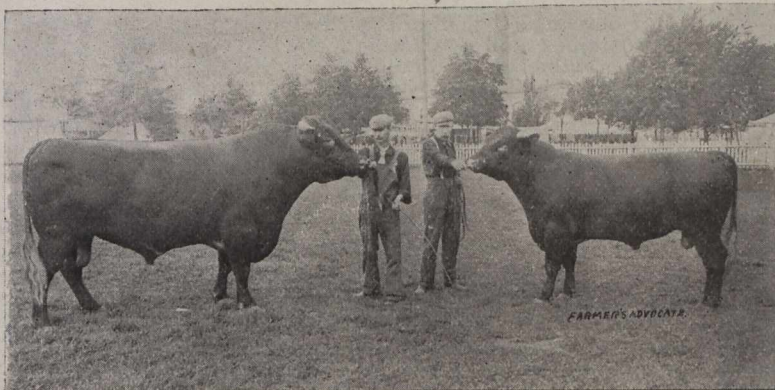
Mr. F. S. Peer on Feeding.

The FARMER'S ADVOCATE, October 1st, contains an article on feeding ensilage, by Mr. F. S. Peer, the well-known Channel Islands and Ayrshire milk-cow enthusiast. He points out that the balanced ration is not so satisfactory in practice as it appears to be as a theory, and that only practical trials and actual weighing will tell the most experienced feeder the quantity of meal or ensilage each cow can consume. He also points out that the intelligent feeder will find that one cow's capacity to consume the mixture which he prescribes will not exceed two quarts a day, while the cow standing next to her can make away with sixteen quarts in the same time.

But when theory, unsupported by actual experience, favors Mr. Peer's love for the smaller dairy breeds, to the disadvantage of the larger breeds of milk cows, he makes use of the much-discredited phrase, "We are told it takes two per cent. of the live weight a day of hay or its equivalent to sustain life. A cow weighing 1,000 pounds will require twenty pounds that go to run the machine. A cow that weighs 1,500 pounds requires thirty pounds a day, ten pounds more a day to support that extra 500 pounds of carcass." Thus he, who condemns theory in the first few lines of the chapter, gets away from actual practice and forgets all at once the varying capacity of the individual beast and the well-established fact that the power of some animals to assimilate food and convert it into blood, bone, muscle, fat, milk, varies in even a greater degree than appetite or power to eat, and makes use, with approval, of the vulgar notion that a cast-iron rule decides the quantity of food required to simply support animal life, or, as he puts it, to keep the "machine" running. Better proof than "we are told" is required, Mr. Peer.

P. E. Island.

FARMER.



SHORTHORN BULLS, BEAU IDEAL AND LOOK-AT-ME.

Sire and son: four-year-old and yearling.

OWNED BY WM. GRAINGER & SON, LONDESBOURGH, ONT.

several of their villages, and I found their houses, stables and everything in connection therewith models of cleanliness and neatness. They would have the advantage of having quantities of cream together without having to go all over the country to gather it. Their women are strong and used to outdoor work, and they give their cattle the best of care, and, being a pastoral people before coming here, they are well fitted both by nature and education to take hold of that kind of work. Another reason why they should be encouraged in that line of work is that they have been located so far from railroad facilities that grain-raising is out of the question, for it would never pay to haul it from 40 to 60 miles to market, and they must put their products in a more concentrated form, such as beef and butter.

THE SKIM-MILK CALF.

The smaller ranchers or those who combine a little farming with cattle-raising are realizing the economy of raising as many skim-milk calves as possible and making the cow produce butter as well as raising a calf; the large ranchers have to let their calves suck their dams, as milking the cows is out of the question; but from a profit point of view, the skim-milk calf has the advantage, and, if well cared for the first year, makes a larger and more growthy steer. The sucker has the advantage during the first summer, and, if pushed right along, will mature earlier than the other; but where the milking can be done without too much expense for hired help, the skim-milk calf is much more cheaply raised and, in the end, is the more profitable of the two. There are many cows, though, which do not pay for milking, and it is a waste of time and labor to bother with them, and the methods which many adopt in this country tend to dwarf or discourage the milking proclivities of their cows. Some allow the calves to suck for a month or so every spring, and then the calf is taken off to be hand-fed. This method spoils the cow every time as a milker, for most cows do not take kindly to hand milking after suckling a calf for even a week or two. A heifer