

## Agriculture and Colonization.

Mr. D. DERBYSHIRE, of Brockville, President of the Ontario Creamery Association, was present at this meeting, 2nd April, and, on the invitation of the Chairman, addressed the Committee as follows:—

Mr. Chairman and Gentlemen:—I got a pressing invitation from the warden of Lennoxville to appear with other gentlemen from the Eastern Townships before the Honourable Mr. Foster with regard to a matter connected with our winter dairying business, so I came up to Ottawa for that purpose, and on arriving in the city I heard that Mr. Shutt was speaking at a meeting of the Agriculture Committee this morning, and I was very anxious to hear him. That is the reason of my presence here. I came to listen and not with any intention of saying anything. But as your Chairman has kindly invited me to address the committee I may say that our dairy business has been recently brought very much to the front.

### SUCCESS WITH WINTER MADE CREAMERY BUTTER.

As you are aware, we have during the last few years been putting forth an effort to make fancy winter Canadian creamery butter, and we have been successful in this matter beyond what we expected. Of course, when we commenced to make winter butter, the first thing that the local press took up was that it would have a stable flavour, and the quality would not be right, and people began to think that this must be true, as it was so often repeated, without examining our butter or knowing anything with regard to it themselves, from their own experience. Then when we came to have some Canadian winter creamery butter, naturally we found nobody cared to buy. So we came to the Dominion Government to beg for assistance to place this Canadian creamery winter butter on the British market and sell it for just what it was, "Canadian Creamery Butter." We were successful in this. The then Minister of Agriculture, Mr. Angers, readily took hold of the idea, and that butter placed on the British market sold as high as butter that we found coming from other countries. That established a market for it in Great Britain, so that this year we have been able to sell our butter at the highest price in the British market and sell it regularly to those customers we sold it to last year, and we have been able to do that without any assistance from the Government. Therefore the business may be said to have been successfully established. Our cheese business was made successful by co-operative methods, and we found that if we were going to be successful in the butter business we would have to adopt the same method with butter that we did with cheese, that we would have to make it in creameries by co-operative methods, with the use of the best machinery, and under the supervision of talented people instructed in the art of making fancy butter. You understand that butter made in the old way in the farms is really worth nothing now-a-days. It may be that 12, 13 and 14 cents a pound is being got for it by storekeepers. It is peddled in all sorts of ways and shoved into the back room in a wheel-barrow, but while it is getting from 12 to 14 cents, our fancy creamery butter is selling at from 21 to 22 cents.

*By Mr. Carpenter :*

Q. Has it averaged that during the winter?—A. No. It has not averaged that but that is the price it stands at to-day. It has averaged over 20 cents, possibly 21

Q. And on the other hand store butter has averaged about what?—A. 13 cents, I believe. So that the making of this ordinary butter is a great loss to the country, and what we want to do is to commence this system of making Canadian creamery winter butter in a thorough and systematic way, under the very best conditions, with the most favourable method of handling milk and manufacturing butter by co-operative means