

Cream-Gathering vs. Milk-Gathering Creameries.

To the Editor FARMER'S ADVOCATE:

SIR,—The points raised by "Economist," in your issue of May 15th, on "The Farm Separator in Home and Creamery Buttermaking," is of importance to dairymen engaged in buttermaking, and a practical discussion of the subject by creamerymen may be the means of improving the quality of Canadian butter and lessening the cost of production. It is a well-known fact that the quality of butter in Ontario is not improving as rapidly as we would wish, although the Government has done a great deal to assist the industry by providing well-equipped dairy schools for the training of butter-makers, by granting bonuses to creamerymen to build suitable cold-storages in which to keep the butter, and by furnishing refrigerator cars to carry the butter to the market. The tastes of consumers are becoming more fastidious and the buyers more exacting. Competition is keener, and, consequently, a better and more uniform quality of butter is demanded, and in order to furnish this we must encourage by all possible means the manufacture of butter on the factory system. It is a regrettable fact that a large quantity of butter is still made in "farm dairies," which is of uneven and oftentimes poor quality, owing to its being made in small quantities by so many different makers, and the conditions for making and marketing being unsuitable. But the quantity of homemade butter is decreasing each year, owing to the scarcity of help on the farms and the advent of the cream-gathering creameries, which collect cream over a large district and enable farmers to patronize a creamery who were formerly unable to do so. If the cost of equipping and operating a private dairy, as well as the time required to perform the work, the lack of uniformity, and the low price usually received for the butter, were taken into consideration, I think that every farmer would agree that it is more economical to patronize a creamery.

The creamery has been the means of improving the quality and raising the price of butter both at home and abroad, thus creating a better market at home for the private dairyman, who would otherwise be unable to engage in the business profitably were it not for our export trade, which prevents the bulk of the butter going on the local market.

The method of conducting the creamery will depend somewhat on the locality. If a large quantity of milk can be obtained within a short radius, the separator system will possibly be preferable under the present conditions, owing to the fact that much more attention has been given to that method of making butter by dairy journals and instructors, and in teaching the farmers how to care for their milk properly, and the maker having more control of the flavor of the cream. But this system is so expensive that it has not become popular in Western Ontario, especially where the by-products are not utilized, as at some creameries, where the skimmed milk is made into cheese for the manufacture of glue and other products, which brings a good revenue to the farmer. Where stock-raising is combined with dairying, the cream-gathering system has given the best satisfaction, the skim milk being in better condition for feeding, and the cost of manufacturing much less. The chief objections to the cream-gathering system are the difficulty in reaching the patrons, a large number of whom live a long distance from the creamery, and the cream being frequently delivered in a partly sour or tainted condition, which gives the buttermaker very little control of the flavor of the butter. But these difficulties can be very largely overcome by a proper system of educating the patrons in the care of their cream and adopting the hand separator for skimming the milk, which assists in purifying the cream and making it of more uniform quality, and as most of the export butter produced in Western Ontario is made on the cream-gathering system, more attention must be given to this method of making if we are going to raise the standard of quality. The losses, both in quantity and quality, of the deep- and shallow-setting system must be demonstrated to the farmers, the dilution fake must be discarded, and the advantages of the hand separator explained. There is no reason why a small quantity of cream could not be kept in a clean, cool place and delivered at the factory in as good or better condition than a large quantity of milk. That good butter can be made on this system is proven by the fact that where the proprietor of the creamery has adopted some means of educating his patrons in the best methods of caring for cream, the butter sells for as high a price and competes as successfully at exhibitions as does the butter from the separator creameries. It is certainly time that a uniform and good quality of butter should be sent from Canada, at a minimum of cost to the farmer, in order to make dairying a success; but too many farmers figure solely on the cost of manufacturing, without taking into consideration the cost of producing the milk. An American writer recently stated that the State in which the buttermakers were paid the highest salaries produced the finest quality of butter, and the farmers received the most money for their milk. And the same is true in Canada. The makers who receive the highest salaries are making the finest quality of cheese and butter, which sells for the highest price and maintains our reputation; and if, instead of asking a maker to work for the lowest salary for which they can engage him, the farmers would study more the best methods of cultivating the soil to produce the highest possible quantity of milk per acre, and of

breeding, selecting, feeding and caring for their cows so as to produce double the amount of milk per cow (which might easily be done in some cases), the profits in dairying would be so much greater than at present that farmers could well afford to increase the maker's salary, which would encourage the best men to remain in the business, instead of seeking positions in other lines of work, as is the case at present. The separator creameries are decreasing in number each year in Western Ontario, and the cream-gathering creameries increasing rapidly, as in this system we are enabled to manufacture a very large quantity of butter of uniform quality, and they also tend to do away with the small factories, which are a curse to the dairy industry.

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A Little Controversy.

"ECONOMIST" REPLIES TO MR. F. J. SLEIGHTHOLM.

To the Editor FARMER'S ADVOCATE:

SIR,—As was to be expected, my article of May 15 has drawn forth a criticism from the "owner and operator" of a creamery—a milk-gathering creamery—Mr. F. J. Sleightholm. This gentleman says he speaks from the standpoint of an "owner and operator" of a creamery, and gives me a few "facts," not merely thoughts or opinions, to chew upon regarding the cost of farm and factory separators. These "facts" would be very convincing if the initial cost only had to be considered, and I again wish to give Mr. Sleightholm, and others like him, credit for their enterprise in introducing the separator system, well knowing the difficulty of inducing the farmers to adopt new methods when it means a considerable outlay at the start. But although facts, as Mr. S. says, are stubborn things, they may sometimes be stated in a manner that is calculated to mislead; and that is the manner in which he has stated them when he compares the cost of his four power separators with that of the two hundred and fifty that would have been required to do the same amount on the farms. One power mill in an elevator would clean all the grain grown on two hundred and fifty farms, and would not cost nearly as much as two hundred and fifty farm fanning mills; and yet we find that every farmer prefers to have his own fanning mill, because it pays, just as the farm separator pays. Mr. S. admits that the farm separator has come to stay "in its right sphere." Will he kindly inform your readers what its "right sphere" is, if not to separate the farmer's cream from his milk?

Would it not also be well for him to tell your readers that the reason the "local buyer" and the "English importer" referred to in his article did not want the cream-gathered article was because of the scarcity of farm separators, and because a large number of the patrons of cream-gathering creameries still separate by the gravity system, if such is the case?

This last is merely some more of my thought, and as, from the rather caustic tone of Mr. S.'s article, I presume he does not set a very high value on the thoughts of any one but the owners and operators of separator creameries, I beg to refer him to the answers given to twenty-six questions submitted by *The New York Produce Review and American Creamery*. They can be found in issue of May 22nd, 1901. They cover the whole field pretty well, and are intended more for the instruction of owners and operators of creameries than for farmers, and should therefore be of more than passing interest to Mr. S.

Questions 3 and 4 relate to the use of farm separators, and the answers given are of interest to every one who makes butter or patronizes a creamery, and I regret that space will not permit me to give them in full.

Question 3 asks: (a) Is the use of farm separators increasing in your locality? (b) In your experience, have they lowered the quality of the creamery butter? (c) What is the tendency of their effect on the creamery system?

From the answers received to this question, so far as given, the consensus of opinion is: (a) The use of farm separators is rapidly increasing. (b) The quality of the butter is not necessarily lowered thereby. (c) Concentration of creamery plants covering larger territories, and less expense than the whole-milk system.

Question 4: (a) Are farm separators advantageous to creamery patrons? (b) To creameries? (c) To the creamery business as a whole?

The answers to this question show conclusively that: (a) The farm separator is advantageous to creamery patrons. (b) It is no disadvantage to creameries, and is likely to benefit them when it becomes universal. (c) It is certainly advantageous to the creamery business as a whole.

Now, if my deductions are correct, and I have taken them from a summing up of the answers of the following gentlemen—Prof. McKay, of Ames, Iowa, Dairy School; E. L. Child, Cornish Flats, N. H.; H. C. Hansen, Scandia, Minn.; Ludwig Engleman, N. Yakima, Wash.—all prizewinners—I think they should go a long way toward sustaining me in the position taken in my former article.

The farm separator has come to stay. Its proper sphere is to separate the milk as soon as milked. The milk will not then have absorbed any odor, as it does not absorb until its temperature has fallen more than 20°. The cream should be immediately cooled to 40° if possible, and kept at a low temperature until it is sent to the creamery. By this means I claim that the chances of an A 1 article are better than where a large amount of milk has to be taken care of on the farm, and where the facilities for

handling it are often inadequate. The fresh skimmed milk is vastly superior to the factory article. It can be fed at the proper time. Fourteen-fifteenths of the cost of drawing is saved. If the factory stops, the farmer can still take care of his milk. The farm separator pays. ECONOMIST.

POULTRY.

Turkey Cures—Care of Turkeys.

BY MRS. M. E. GRAHAM, MIDDLESEX COUNTY, ONT.

In all diseases of turkeys, my small experience teaches me that a quick death, with burial, or, better still, cremation, is usually the most profitable remedy. This might be emphasized when the disease appears to be contagious. We feel as though we ought to do something to save them, in view of the money they represent. Yet, it were better to lose the penny and save the pound represented by the remainder of the flock. My experience also teaches me that lice cause the "passing away" of the great majority of turkeys, and it is just possible that diarrhea and kindred ailments may be brought on by lice having weakened the constitution of the birds. Yet, I have found, when killing healthy, fat turkeys, that they had been the feeding grounds of several colonies of apparently well-fed lice, one of which would cause us to lose a pound of flesh from nervousness and exhaustion in our endeavors to pursue it.

When the diseased birds are killed or quarantined, it would be a good plan to spray the rest of the flock with a safe disinfectant, and also to disinfect their roosting places, and, if possible, to plow or dig the ground that they have frequented. Mrs. Mackey, in *Reliable Poultry Journal*, for nearly all turkey ailments recommends the use of Epsom salts in the drinking water. She says: "It takes away the impurities from the bowels, and, at the same time, purifies the blood. A little kept in the drinking water is good, but the best thing I have ever tried is extract of logwood." Again, she says: "I have used extract of logwood for years. There is no danger of using too much, and there is nothing better for ordinary bowel trouble either in chicks, poults or grown fowls. I make the water a rich wine color." In every case "prevention is better than cure," and I believe that a great many diseases may be cured before they arrive by clean quarters, plenty of grit, access to coals, and "rustling" for their food, which gives variety and exercise.

This year I have registered a vow that, if possible, I shall hatch all turkey eggs in incubators, for several reasons. My very earliest were put under a hen. These were intended for my show turkeys. But, alas! the hen sat for three weeks and four days and left her nest, and I was not there just about that time; consequently, the turks died in the shell. The next lot were under three hens. Something destroyed all but one egg, on the twenty-sixth day, in one nest. The other two nests were all right, with the exception of one or two crushed in the nest. These are thriving, and came safely through the cold, damp weather of May. I have sixteen with a hen that is not for sale, though she is a half-bred game. She is always willing to take advantage of every bit of dry weather and sunshine and take the flock on a foraging tour all through the orchard and garden, and when provisions are not plentiful she brings them to the back door, where a handful of rolled oatmeal, a sprinkle of dry bread crumbs, some mashed potatoes, or, perhaps, some squeezed-out curd, is forthcoming. I have given them the choicest situations on the lawn, giving them only a small coop and a small pen, both of which are convenient for one person to move, and I move it every day, and during the wet weather, when they were nearly always confined to the pen, it was moved two or three times during the day.

My next lot of eggs were put under my best Bronze turkey hen. She had succeeded in crushing five before they were able to get out. I shall not give them anything but a handful of fine gravel until they are thirty-six hours old, and I have decided that as near as possible to nature's method of feeding them is the best, and that it is not so important what we feed so long as we do not feed it wet or too much at a time. Last year I found greatest trouble with the latest hatches that were given to common hens, but I believe the original cause was lice, which increase more quickly in hot weather. My early flock has only required one dusting. This year I am using sulphur, applied with the insect blower. The old hen has been dusted twice. They all enjoy the natural dust bath. Mrs. Mackey recommends a little cream or lard rubbed on heads, between wing feathers, etc., but says not much or it will kill the turkeys. I find the young turkeys grow larger when they have free range, but I always like to see them shut in their coops at night until they are large enough to roost in trees, and I do not like to have them out in the morning until the long grass has become dry. Cold and dampness combined will kill them, or, at least, retard their growth. When they are two or three weeks old, I begin feeding the old hen some wheat, in order to teach them to eat it, as I wish as much as possible to reduce the labor and expense in connection with turkey-raising. Some time ago there was a discussion as to the advisability of using old males. I was almost inclined to think that my Mammoth White male would be on the superannuation list, but I find that this year, though he is three years old, yet nearly all the eggs are fertile and the turks strong and lively.