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# The Practibility of Cream Grading--What Dairymen Say

More Than Instruction Needed Geo. F. Agur, Palmerston.

S a former maker and a present producer, I know that a large quantity of cream is produced quantity or cream is produced the test, teining the namer that the resi which is very inferior in quality, and was the same but sour. We have made about all the improve A lot of the haulers did not know ment possible by means of instruction any better, while others did not want tion. We had a case in our own creamery last winter, to illustrate. A patron was sending a very poor article, and the cream hauler brought a tale of extreme filth as to methods used. The maker and myself (as secretary-treasurer) visited the parties, who were under 35, and found the pigs and cows running loose in a large stone basement. In places the manure was so deep you could not walk upright in a nine-foot stable. The separright in a nine-foot stable. The separ-ator was in one end of the stable, on a raised platform, but was not par-titioned off to keep the pigs away, and one of them stood by with a fork while the other separated. We explained that conditions were not sanitary, and I had parties over to inspect my stables and gave them the government and gave them the government balle-tins on care of cream. This did not improve conditions one bit, so they sent their cream to the city, and told us that they received as much for theirs as we did, and did not have near as much work. naving a

The present system is premium to the careless producer. The difficulties look fairly large now for the adoption of a grading system, but they will be met when the time comes, and will not be half as formidable at close range as they look at a distance.

### Cream Not Getting Better Jas. M. Phillips, Dunnville,

FEEL that something should be done towards grading cream, as I am satisfied that we are not getting any better cream in 1916 than we did in 1908. In fact, some of it is poorer. My opinion is that if we are to grade cream and do it justly, we should have an allotted territory to work on. Just as long as we have wagons from three different creameries on the same piece of road, I do not see how grading can be done properly, as you will under-stand how the patron will pull around, and then we have so many places to

ship to as well. ship to as well. I am strongly in favor of grading, and paying accordingly, but we cer-tainly should have our own ground to work on. I am also strongly in favor of a man to do the testing for as many factories as possible every two weeks. This system of one factory testing with scales, and another by pipette is decidedly wrong, and should be stop ped at once. I believe in justice to all, but fail to see how it can be accomplished under present conditions. have tested several samples of cream from patrons sending to other factories, and find them testing as high as eight points more with the scale that they had received by the pipette avstem

# Must Have a Proper Sample

Fred Dean, Woodstock. HERE the cream is delivered by the individual patron in separate cans, or shipped by rail,

there will be very little difficulty in giving the proper grade to the cream, but where routes are established all but water of the districts, and incompetent haulers have the responsibility of tak-ing the samples, I have my doubts as to its working out satisfactorily. When it was my lot to inspect the farms BOOKS Send for our the send to inspect the farm the creamery, where a creamery is one. Thuy now 1 is was my lot to inspect the farm the creamery, where a creamery is one. Thuy now 1 where cream such the terms in on the basis of so much a pound Thins, the young and the creamery is the send to be fit condition and the farm the send was not for making. There is nothing to be fit conditions and the farm the send in realing samples wrong. Our to new surrounding the send or came in sail delivered in Iddividual season commences.

from 30 to 40 patrons. During those cans, and we would not have it othervisits, especially in some districts, I found the farmers had a habit of al-

ways bringing a special sample of cream to the hauler to be taken for the test, telling the hauler that the rest

any better, while others did not want to make any trouble, and did as the to make any trouble, and did as the patrons wished them to do. This would happen often if all the cream haulers were not conscientious and watchful, as it was surprising the way that a lot of patrons used to try and get ahead of the creameryman. We know of more than one company and one man who lost everything in a few one man who lost everything in a few years, because he did not keep tab on his haulers, and therefore paid for thousands of pounds of fat that he never received. Unleas something along the line of grading is adopted, our sood reputation will be a thing of the past.

## Creamerymen Must Cooperate W. H. Forster, Hamilton.

RADING can only be made prac-ticable by the creamerymen be other, that they will administer the other, that they will administer the grading system honestly, and not . manipulate it to steal patrons, and to have at this meeting samples of cream so that their judgment may be educated as to the proper classification of the various grades of cream as it comes in.

### Must Have Butter Grading Too H. A. Clark, Warwick

H. A. CIRFK, Warwick. CREAM grading in this province is a very hard thing to do, for in every district here we have six or seven different cream wagons go-ing over the same roads, so it makes your patrons, for the partorn that re-becomes just the least bit huffed, why sill be has it do is to laid the ather for all he has to do is to let the other factory's cream hauler know, and he is right after it. Under these conditions I think it would be very hard to hold our patrons for the patron that re ceived the second grade price and 1 neighbor first, would be vexed, and he naturally would say that his cream was as good as his neighbor's, and that the factoryman was at fault. Still, I am in favor of cream grad-

ing, if every factoryman is made to do what is right in the things that I do what is right in the tangs that i have already mentioned, and if the butter is graded when it reaches the market. There is a great difference in churnings of butter, even if they are all made from first grade cream. are all made from first grade cream. If the butter were graded also, we would receive the right price on the start, but if not, we would have to work up a trade of our own, which is slow work, and probably then would not receive a full price. If the butter were graded, the buyers would quote a price for firsts and seconds, and we would get the right price for what we had to sell. I think it would also help cream grading, for it would make the makers more careful in grading their cream

# Uses the Individual Can

H. A. McIntosh, Fenelon Falls. MAN, to be fit to grade cream, A should be competent to make to make butter. We have a splendid lot of cream sent to our creamery, and this was accomplished by the individual can. The great trouble for years has been the tank system. The sampling of cream should be done at

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## Paying by Grade a Forcible Argument

#### Mack Robertson, Belleville.

7E think grading is the only forc-ible way of bringing to some people the fact that their cream is not first class. Telling them it is not first class, and paying them as much as their neighbor, who is putting up first class cream, has no effect. Two or three cents less per pound butter fat makes a very forcible argu-ment, and they would listen to it. They may get mad, but a prominent dairy authority says that you have to make a man mad to make him think.

## Holds Meetings in New Localities R. R. Cranston, Southwold.

EGARDING prize butter, you will R find the butter shown by Mr Dvan, my maker, was superior to that shown by the men who won at

Toronto. Environment has much to do with the quality, both in the West and Quebec. Would you not expect the factories in the West to get the trade at their own doors just as soon as they made more butter than they consumed in their respective vinces? We certainly should give good butter for the price we are getting for it.

The plan I adopt is to hold meet ings in all new localities that start sending to my factory, until they understand how to take care of their cream, what per cent of fat is best, and all other points relating to the best interests of the business. I have best interests of the business. I have taken on a new route this year. When I have my annual meeting this year in the afternoon, I will hold a meeting at night in this new locality, and have the same speaker go there.

# Begin by Grading Butter

C. Christensen Caledonia.

BOIN with an agitation for the grading of butter. The cream grading would follow as a matter of course, if butter was paid for according to quality. As long as but-ter of inferior quakty brings as high prices as good butter, the adoption of cream grading is useless

# Selecting the Herd Boar

HE saying that "the sire is half the herd" is as true in the hog feeding business as in any other. It is of great importancee, therefore that the boar to be used, be selected early and carefully. It is commonly assumed that the prepotency of each parent is equal and that they each exert about the same influence upon the offspring. This is not in all cases the offspring. This is not in all cases correct, but taking it to be true, the boar would be the sire of each pig in the herd and he would have the chance the next and ne would nave the chance to stamp upon each his good qualities, whereas there may be two or three sows in use and they can only in-fluence their own offspring. The keeping of the best as a nire is

therefore of great importance. Great care in his selection is necessary. He must have a good form, be a good feeder and an economic producer, all of which he must be prepetent enough to transmit to his progeny. Usually the best cannot be procured when he is required for immediate service. The early choice is generally the safest one. "Buy now" is a good axiom. Thus, the young animal can be put in fit condition and become accustomed to new surroundings before the mating

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This a good a etallers et ad bala regular

"Over water, s portance have it a the qual plenty o allansta.

fiw 10' and find busy her the morn night, ca share for "That a trough to fill up next feet

Sunday's the next her head