

The Dairy.

Western Dairymen's Association.

ANNUAL CONVENTION HELD IN WOODSTOCK,
JAN. 21, 22 AND 23.

The fourteenth annual convention of the Western Ontario Dairymen's Association was one of the most interesting and instructive meetings the Association has ever held. The number of dairymen and cheesemakers, especially young men eager to learn, who were present in great numbers, would indicate that the interest in our dairy business is increasing, and the thirst for more knowledge is very apparent. The close attention and interest manifested by the great gathering in listening to the various addresses and by the discussion which followed all, showed the deep, intelligent thought of the audience.

The Vice-President having missed the morning train, the Secretary, C. E. Chadwick, called the meeting to order.

Mr. H. S. Lossee was called to the chair. In the absence of the other speakers, Mr. John Robertson was called on to address the meeting.

Mr. Robertson proposed, instead of giving an address, that a sort of conference or open meeting should be held, and that cheesemakers present be allowed to ask questions and give some of the difficulties which they had met with during the past season in carrying on their work, which proposal was agreed to, and questions relating to the care of milk and aerating the same were asked, and discussed in a very profitable manner. Nearly all seemed to agree that aerating the milk was a decided benefit to it for cheesemaking, both as regards quantity and quality.

Mr. Scott, of Sparta, said nearly all his patrons had used the aerator last season and his cheese were finer than he ever had before, and he attributed the improvement to the proper aerating of the milk.

The Hon. H. C. Adams of Wisconsin was introduced to the meeting. He said he was glad to meet the dairymen of Canada for the first time. He was glad to meet the men of Canada who were so much interested in the welfare of their country. A country which could produce such horses, such cattle and such sheep, and such men as he had seen and met with on his own side of the line, was well worthy of a visit—such men as Prof. Robertson, who came over to us a perfect stranger, but by his clear statements of dairy truth and facts had won the esteem of thousands of dairymen in the States, and had by his clear common sense way of addressing the people done them an immense amount of good. I have come here as a learner. I feel the need of it. If agriculture is to succeed as it should farmers must equip themselves with the best possible education through schools and agricultural papers along intelligent lines. Farmers' Institutes and other meetings for the spread of information should be encouraged.

Mr. B. Hopkins, Vice-President, having arrived, the Secretary read a letter from Mr. J. B. Lane, of Dorchester, President of the Association, stating that he was quite unable to take any further share in the active business of the Association, owing to the state of his health.

After the appointment of the various committees Prof. J. W. Robertson was asked for a "general purpose talk," but said he did not relish the idea—it was not in his line. Dairymen should have something specific in view, whether at home or in convention. It was not enough to make fine cheese for six months of the year and their dairy be idle for nearly other six months. In order to do this cows must milk longer, and some enterprising factorymen should fit up a few factories for winter butter making, which could easily be done at a cost of \$250 to \$300, a few enterprising farmers begin to supply winter milk and the others would soon follow when they found that winter dairying would pay fully better than summer dairying. Every 100 acres of cleared land should be made to carry 25 milk cows, not weeds, but carefully bred, good milking cows. By growing big crops of corn

more milk, more manure, more fertility of soil, and more money would be made from the farm.

Mr. Thos. Ballantyne, M. P. P., addressed the meeting shortly, endorsing what Prof. Robertson said about winter dairying. At one time he did not see his way clearly to endorse winter dairying with cheesemaking, but he could now support it, and was also practising it this winter himself, and he was satisfied it was the proper way to make the most of the dairy. Aerating milk was again referred to, which Mr. B. advocated very strongly, as it not only purifies the milk, but it prevents separation of the cream from the milk so as to preserve the fat more effectually in the cheese.

EVENING SESSION.

Mr. Ballantyne addressed the convention on Dairy Schools, which he introduced by giving a sketch of the rise and progress of dairying in Canada since its introduction by Mr. H. Farrington, and the benefit in late years that has been derived from the system of instruction we have practised; that our Canadian finest cheese are now quoted in England four shillings per cwt. higher than American cheese. Scotch dairymen have followed our example in instruction in cheesemaking, and have gone further and established dairy schools, with the result that Scotch Cheddars last summer were selling at sixty shillings per cwt., while ours were selling at forty-three to forty-four shillings per cwt.

Mr. Ballantyne did not tell us whether this great improvement was due to the labors of the instructors or to the dairy schools. We are inclined to think the most of the credit is due to the instruction given at the dairy home and not all to the dairy school.

The improvement has been verified not only on the market but at the great dairy show in London where the Scotch Cheddars nearly carried all the prizes in the classes which they exhibited, and also won the Lord Mayor's cup for the best cheese on exhibition, beating the English dairymen on their own ground and by makers who were under the instructors at home. Mr. Ballantyne said it seemed the time had now come for another step to be taken in Ontario by the establishment of dairy schools or experimental dairies where makers could go for a few days to see the very latest and best practice in cheesemaking and milk testing. The patrons of his own factory, "Black Creek," had resolved unanimously that as soon as practicable the milk be paid for according to its value.

Mr. John Robertson read a letter written to him by Mr. Andrew Clement, one of the most extensive cheese merchants in Scotland, as follows:—"Regarding your enquiry as to Dairy Schools vs. Instructors, I am of opinion that the latter method is by far the cheapest and attains the greatest benefits, as with a few instructors going around, the whole of the makers can be got at with a very moderate outlay of cash, and by this means we have made great progress with only two instructors. However, if the means are available a dairy school is of great benefit to those situated near the school, and more especially young people who mean to make dairying their business. We find it rather expensive however, and but for a government grant of £200 and something like £500 yearly subscriptions from our landed proprietors we could not carry it on, as the fees obtainable would not avail to pay the cost."

After considerable discussion the subject was referred to the Committee on Resolutions for further consideration—a resolution to be brought before the convention at a future session.

The Hon. H. C. Adams addressed the meeting. Subject: "The Farmer as a Business Man." Time was when a fool could succeed at farming, but it made a mighty smart man hustle now to succeed. The successful farmers in Wisconsin had grit and enthusiasm and business principles about them. Men should not go into a business they did not like. A cowman should not fool with steers, nor a horseman with chickens. Farmers should run their business so as the boys would see enough money and attractiveness in it to stay on the farm; but the boy must not move in the old rut, he must begin where the old man stops and keep progressing right along.

Prof. Robertson addressed the convention on

the value of experiment stations to cheesemakers. Investigation was valuable in two ways, one of discovery and the other of tuition. An experimental station would aid cheesemakers by sending reliable information out and giving reliable instruction to cheesemakers in different months of the season's operations, under the various and different conditions which cheesemakers are continually meeting. He gave a detail of several experiments made under the same conditions, with different quantities of rennet extract and also of different quantities of salt. The first experiment with the rennet extract showed that the rennet was not a curing agent. Cheese made with three ounces of rennet extract to 1,000 pounds of milk cured equally fast with cheese made by nine ounces of extract to the 1,000 pounds. The second experiment was with the different manipulation of the curd after the whey was drawn off. Three different ways were tried: First, continuous stirring of the curd and not allowing the curd to matt; second, part of the time stirred and partially matted afterwards; third, stirred till dry and matted and piled up with occasionally turning the pile upside down and outside ends turned in, gave the following results in the quantity of milk to make one pound of cheese: The first, with continuous stirring, took 10.74 pounds of milk to one pound of cheese. The second, part stirred and part matted, took 10.60 pounds of milk to one pound of cheese. The third, piled and matted, took 10.53 pounds of milk to one pound of cheese. The matting and piling gives the best result in requiring less milk to the pound of cheese, and also makes a more silky and flakey texture in the cheese. The question of paying for milk according to its butter fat has not yet been authoritatively settled for cheesemaking, and more experiments are necessary to settle this and other points. The government will respond to the wishes of the dairymen in these matters, if those wishes were distinctly made known.

THURSDAY'S SESSIONS.

Communications from the following were read:—

From Hon. John Carling, stating he would, if possible, be present at the convention.

From Hon. John Dryden, accepting an invitation, as he was desirous of obtaining the views of the dairymen on subjects of importance relative to the future of the dairy industry.

The question drawer was taken up.

In reply, Prof. Robertson said in the spring sufficient rennet should be used to have the curd ready to cut in 15 to 17 min., at 85 or 86 degrees of temperature, and use from 1½ lbs. to 2½ lbs. salt.

Question—How would you handle milk with a strong turnip flavor to make a fine flavored cheese?

Answer—Trade it off for milk from cows that ate no turnips.

Mr. Adams, in reply to a question, said dehorning steers was practised with great success in Wisconsin, but there was doubt as to dairy cattle.

Prof. Robertson addressed the convention on dairy farming in Canada from a large map, showing the ground now occupied with dairy farming and the vast tracts of land where dairy farming could be successfully carried on. Dairy farming must be the main business very soon of Ontario, and to some extent of the whole Dominion. The demand of the people now everywhere was for concentrated and refined foods. Dairy farming gave more remunerative employment to a larger number of people, and dairy products were more concentrated than any other products of the farm. In sketching the great advances in cheesemaking in the East and in the Province of Quebec, he said the Quebec Government engaged to pay one-half of the expense of fifteen instructors for next season, these instructors to pass an examination, and, if found worthy, to receive certificates of competence for their work. Some such course should be taken in Ontario. One thing he could say about these eastern factories, they were cleanly all around them. Sometimes in Ontario he could, like the war-horse, smell the battle afar off. Sometimes you feel the smell of a factory before you see it. This should not be. There is