

BULLETIN (SPECIAL).

PLANS FOR BUILDING AND METHODS OF CONDUCTING CHEESE FACTORIES AND CREAMERIES.

The co-operative system of dairying is now so important to the dairymen of Ontario, and the need of good buildings and machinery so pressing, that the following hints on building and operating co-operative creameries and cheese factories are submitted with the hope that they may be found useful in securing the latest improvements in structures to be used for the manufacture of Canadian cheese and butter.

We would urge the need of having the milk made into butter at the creamery in *winter* as well as during the summer. The saving of butter from the skim-milk (averaging about 1 lb. of butter per 100 lbs. of skim-milk), and the extra price obtained for creamery butter as compared with dairy butter, will pay the expenses of manufacturing and selling at the creamery. In many cases the separator creamery in winter would pay the dairies a margin of 3 to 5 cents a pound after deducting the cost of making, while the farm would be relieved of the drudgery of making butter under trying and unfavorable circumstances. Nearly every cheese factory in the Province ought to arrange to make butter for four to six months each year, and thus increase the profits of the patrons by one-third to one-half, as well as be a source of revenue to the owners of factories.

ADVANTAGES OF CO-OPERATIVE DAIRYING.

1. A better average article may be produced and also goods of more uniform quality, which will consequently bring a higher average price than private dairy goods.

It is possible to make a better quality of cheese or butter in a private dairy than in a factory, in case a person has the necessary skill and conveniences, but only under special circumstances will it pay the dairyman to employ the labor and buy the utensils required. Consequently for the mass of farmers it will be wiser to adopt the co-operative or factory plan in the manufacturing of dairy goods.

2. Butter and cheese can be produced more cheaply, because there is less outlay for labor and capital on the co-operative plan than there would be if each dairyman would buy the utensils and employ the labor necessary to manufacture the milk in his own dairy. The running expenses are also less.

The object of each person engaged in the business should be to produce goods as cheaply as possible. The profits in dairying lie between the price obtained and the cost of producing and marketing. For instance if cheese sells for 10 cents per pound, and it costs 6 cents to produce and market it, a profit of 4 cents per pound is made. But if it sell for 15 cents and it costs 13 cents to produce it