



Firm Butter

Butter made from cream skimmed by the Standard cream separator is noted for its firmness. This is due to the fact that the curved wings of the Standard's butter fat during the breaking of the globules of the curved wings of the

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do this is explained at length in our new separator catalog, which also gives other interesting information. Every dairyman knows that good, solid butter brings the highest price and that the kind of butter the Standard insure.

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The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

The Matter of Salary

Not long ago we were talking with an assistant maker in an Eastern Ontario cheese factory. We noticed that he did not seem to be exerting himself much to get his work done or do it well. We made mention of his carelessness in as kindly a manner as we could. He turned to us surlily and replied: "I don't believe in doing more than I am paid to do."

Very different was the case of another maker, which came to our attention recently. He was managing a cheese factory on salary. He did not concern himself greatly about how much he was paid, but did his work the best he knew how. He got an offer from another factory that was considerably better than the salary he was then getting, but the directors of the factory heard of the offer he received and immediately raised his wages. In speaking of the incident he said: "I never expect to get a raise until I am already earning more than I am being paid."

This latter maker had the correct idea. The man who is working for \$500 a year and making \$400 a year for his employer will continue to get \$500 a year and no more. The maker, however, who is making over \$500 and earning \$700 is the one in line for promotion. Young makers particularly should bear this principle in mind.

A Talk to Helpers

We believe that two years is the minimum of time a young man should spend as helper, and many spend a longer time, says the Dairy Record. Do not try to burst out upon an expectant world as a full-fledged butter-maker after only one year's experience as helper. In these days of many buttermakers, you will have a hard time convincing any creamery board that you are the right man to place in charge of the business, and, even if you succeed in that, you most likely will come to grief before long and receive a set-back in your career that will prove a serious handicap.

A young helper who has worked a year in a creamery sometimes gets the idea that he really is the man that is running it because it looks to him as if he was doing all the work. He is apt to forget that the man who makes things run smoothly, who figures out what to do and what not to do when things go wrong, is the buttermaker. The one-year man who takes charge of a creamery and has no one to fall back on in case of trouble, soon finds out that his old boss did some heavy work himself after all. He also finds out that competition is too strong these days to make the stockholders pay for his mistakes while he is getting experience in his creamery.

LEARN YOUR JOB RIGHT

So better make up your mind to take at least two years and then a course at the dairy school to learn the business, and don't pay too much attention to salary, just so you get enough to live on. You have a chance to save up enough to go to dairy school at the end of two years. The main thing for you is that you receive the right kind of training, and in order to get that, we believe it is advisable that the helper spend the two years in two different creameries, one in which at least some whole milk is received, if possible, and one in a

gathered cream plant. If you are looking more for the sake of learning than for the sake of earning, you can't stay in creamery where the cream is simply received, dumped into a vat and churned. If you do, the chances are that at the end of the two years you will know nothing about the business. You will see it. Get into a creamery where up-to-date methods, starters, pasteurization and record keeping are employed every day in the year, and where a constant effort to improve the quality of the raw material is made.

The buttermakers owe it to the helpers and to the creamery industry to teach the young men right methods of buttermaking, and the young men who find themselves in creameries presided over by the right kind of buttermakers may go ahead assured that they will be well paid for the energy and intelligent endeavors they put into their apprenticeship.

Flies in the Factory

James Howson, Perth, Ont., writes: I would not advise anyone to keep every fly out of the factory. It cannot be done as I know well by experience. There is no reason, however, why the flies should be so alarming about the milk room, as they are, swimming about the vats and making work uncomfortable for the cheese or butter maker. I would advise the fly out of the unsanitary places.

In controlling the fly evil I also go on the principle that if I can get the flies away from the factory I can have little trouble in keeping them out of it. This simply means "keeping clean." Every mud-hole manure pile is a breeding place for flies. At most cheese factories there is enough dirt around the whey tanks to breed flies enough for the whole community.

Having seen that the factory is clean outside and in, I take the additional precaution of screening the doors and windows. This does not represent a large investment and I had no trouble in inducing the managers to make the improvement.

I believe that the boys would do more interest in fighting the fly evil if they realized just what a menace flies are. When visiting the Leam factory a couple of years ago I saw a lot of sterilized milk completely ruined just by dropping a leg of it into the bottle. We makers are producing a food in every day use and it is up to us to make it as clean as possible. I hold that clean butter and clean cheese cannot be made while flies are swarming in the factory.

In announcing the appointment of an inspector of Weighing of Cheese and Cheese at Montreal, a typographical error resulted in the statement that the inspector would act as a referee in the matter of quality. The statement should have read: "The inspector will not act as a referee in the matter of quality."

"Grading cream," concluded Mr. Barr in a recent address, "is not to be longer considered as an experiment. Paying a premium for first grade cream will result in finer quality of butter being made and is the only fair and just method of dividing the patron's profits. The clean, up-to-date patron will get the value for the time and money he has spent in producing a fine quality of cream. The careless and indifferent patron will get a fair and just reward for his work and time. The buttermaker will surely be a finer factor. The merchant will have a better satisfied customer and the satisfied customer is the greatest blessing of the industry can hope to have."

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