

Ontario Butter in the Toronto Market

(Continued from page 22.)

eries. Then, if the creameries take up the question of grading cream, they will overcome the practical difficulties that appear in the way. The farmers who are willing to produce the good cream will get paid for the labor they expend in care and cleanliness. Ontario butter will then take the place which it should take in the estimation of those coming in contact with it, either in Canada or elsewhere.

Payment by Ticket

AN interesting point regarding the payment of patrons of creameries and cheese factories was raised by Mr. N. D. Schatz, of Milverton, who contributed to the discussion on cream grading in the columns of Farm and Dairy. Creamery men, and Mr. Schatz in that contribution, have not the same privilege as live stock drovers of giving a customer a ticket upon which is indicated the amount of what is coming to him, and which is honored by the bank at its face value, but upon which it is not necessary to place a wax stamp. The saving of this wax stamp is considerable in a season with a creamery that has a large number of patrons. Mr. Schatz further explains the matter as follows:

"The live stock dealer figures out the amount that is due the man he buys from on the weigh ticket, and the bank pays the amount on the ticket. When the stock is loaded, the shipper goes to the bank and adds up the tickets and gives the bank a cheque for the whole amount of the shipment. We pay our patrons twice a month by cheque, and have to put a two-cent stamp on each one. Now, if we could have the same privilege as the shipper of live stock, we could give the patron a ticket for the amount coming to him and give the bank his cheque for the whole amount for the two weeks' payment. This would cost us two cents, instead of from \$6 to \$12 a month, as it did last year. We might draw the money on one cheque and pay the patrons in cash, but we cannot keep them all to cash, and we don't want the money left at the creamery. Often there is a cheque left for a month or more before the patron calls for it."

A Start Made in B.C.

T. A. F. Wiancko, Provincial Dairy Inspector.

In British Columbia we are also very much behind in the matter of cream grading. Our creameries for the most part are in districts where competition is pretty keen. In consequence, there is great demand for cream, good, bad and indifferent, and the average creameryman is forced by these circumstances to accept almost any kind of cream.

We realize, however, the great importance of cream grading in bringing about an improved quality of butter. About two months ago, the Cowichan Creamery, at Duncan, V.I., started grading cream and paying for same on a quality basis, and from latest reports they are very much satisfied with the arrangement. I feel sure that if B.C. wishes to hold the butter market of the Province, cream grading will have to become general throughout the Province, and I am looking for rapid development along these lines.

Body and Texture in Market Butter

NEXT to flavor, body and texture is the most important consideration in grading butter on the market, according to Dairy Produce

Grader Gibson of Winnipeg. The principal defects found were a weak body and free moisture, due to churning or washing at too high a temperature or overloading the churn. Butter-makers should give cooling temperatures special attention, as this would overcome weak body, leanness and oily flavors. The body of butter, to have character, should be clear in color, be waxy, have a good grain and an enticing appearance. It should not be sticky, salty or spongy, nor have a dull, overworked appearance.

In the minds of some creamerymen next in importance to flavor in butter is overrun, which has come into prominence during the last five or six years. This overrun is composed principally of salt and water. Some creamerymen are continually trying to see how close they can come to the 16 per cent. of water, which is the law limit, and how much salt they can substitute for fat in the butter without due regard for the quality of the butter.

The people who buy the higher grades of butter are the people who are familiar with the quality of food products. They appreciate butter that will resist warm temperature on the table and will hold its shape, because it has a good body. The consumer is the final judge and must be pleased. Another defect is an open and coarse grain, due to not working enough or to abnormal temperatures.

Retailer Wants Uniformity

A RETAIL grocery store selling butter to consumers is continually fighting for uniformity, claiming that the consumer does not approve of having light-colored butter sent to him one day and high-colored butter another day, light salt one day and heavy salt another, light-bodied butter one day and heavy-bodied another, but wants uniformity. Take, for instance, ten small creameries that each making about 40 boxes a week and none of these paying any attention to the others regarding flavor, texture, color or salt. I am safe in saying that there will be ten distinct kinds of butter. Understand that they might all grade firsts, but there would be a difference in color, salt, and maybe a difference in grain. The color of butter cuts a more important figure than many creameries realize.

In making up carloads from different creameries for exporting, the lack of uniformity was very noticeable. The buyers of creamery butter, whether for our own market or for exporting, want a uniformly good flavor, uniform body, color, salt and finish, and are prepared to pay more for it. Uniformity is the strong point in the large creameries. The small creamery should endeavor to attain this end. In this regard, butter-makers should pay particular attention to the advice of the creamery inspectors. On account of visiting the different creameries they are in a position to give very valuable assistance in this respect.—L. A. Gibson.

Government to Assist Horse-Breeders

SPEAKING at the Ottawa Winter Fair, Mr. John Bright, Dominion Live Stock Commissioner, announced that the Minister of Agriculture had decided that the Department would pay 40 per cent. of the service fee for good stallions throughout the coming season. Mr. Bright strongly emphasized the necessity of using only the best of purebred horses, sound and true to type, if the benefit of this grant was to be derived. The Department is planning to exercise the strictest oversight in order to ensure that the use of inferior or scrub sires will not be encouraged by assistance from the Department.

Talks With Our Folks

By George A. Gall, Manager of Circulation Department of Farm and Dairy.

SO many of Our Folks have renewed their subscriptions to Farm and Dairy during the past couple of months it has kept my staff in the Circulation Department busy looking after things. Some have written three to four hundred letters reached us, which has meant that we have all been kept pretty well out of mischief attending to them.

One of the nice features of work in the Circulation Department is the fact that we receive so many letters from Our Folks, expressing their appreciation of Farm and Dairy. These letters are most interesting, as they show how diverse are the interests which Farm and Dairy represent. The women members of the family like our Household Department and the discussions connected with it. Some farmers seem to be specially interested in the articles relating to the organization of the farmers in the various provinces. Others approve of our general editorial policy. And so the letters go. They all help to give us fresh zest, from the editor-in-chief to the office boy, to try and do still better.

But not all the letters we receive are letters of approval. Every now and then we receive letters from some of our readers asking why they have not been receiving their paper regularly, or why their remittances have not been acknowledged, or why they are receiving two papers instead of one, and other similar questions. Generally, if their letters give me the necessary information, it is not difficult for us to find and remove the cause of the trouble; or when I can meet a subscriber personally and discuss the matter with him, it is usually quite easy to clear away the difficulty to the satisfaction of us both. But I can meet, personally, only a very small portion of the 24,000 readers of Farm and Dairy. So I ask that when any trouble arises in connection with our copy of the paper, that you write me personally—a post card will do, though a letter is better—telling me just what is the matter. I try to give my personal attention to all matters of this kind.

When writing, please do not forget two things: namely, to give your full post office address, and to sign your name with correct initials clearly written. You would be surprised if you knew how often we get letters with one or the other omission. Sometimes we can identify the writer, but generally we cannot, of post office address or signature missing. The letter must go into our "mystery" file, awaiting the hoped-for receipt of another letter. Usually a second letter does not come, the subscriber probably thinking we have deliberately ignored his first letter.

You may wonder why the name on a letter is not sufficient. I will explain. Subscribers' names are not placed alphabetically on our mailing list. They are not so numerous as nearly 25,000 names—that the only practical way is to list them under the name of the post office to which their copy of the paper is addressed. Therefore, unless we know your complete post office address it is impossible to locate any subscriber by name only. Remember, we have nearly 25,000 names.

From time to time, I write in this column, telling our readers interesting things about ourselves, and suggesting how they may help us to avoid errors and make Farm and Dairy of still greater service.

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LONG experience has taught us the best principles of churn construction. For instance, wood is the best material for the barrel, it does not chill like crockery or glass and oak is the best wood. The barrel of Maxwell churn is made only of selected oak. Mechanism is simple but strong. Every detail of construction and finish is high class throughout. That's one reason why Maxwell churns are exported to all the great butter making countries of the world.

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