

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making, and to suggest subjects for discussion. Address letters to Creamery Department.

Cream Gathering vs. Whole Milk Creameries

A most profitable discussion relative to "Cream Gathering versus Whole Milk Creameries" took place at the recent dairy meeting held in Peterboro. Mr. E. Hawthorne of Warsaw stated that their factory ran as a creamery in winter time. They had invested about \$800 in a separator and now agents were going through the country selling separators to such an extent that there would soon be little whole milk coming to the creamery. He believed that within two or three miles of a creamery, hand separators should not be used as by their use it was impossible to get a good quality of butter and particularly butter of a uniform quality.

Replying to Mr. Hawthorne, Mr. J. F. Singleton, assistant to Mr. P. F. Patten at the Kingston Dairy School, said that at one time there were separator agents that in his estimation should have been killed, but that they and their work, one would think, should be things of the past. "At that time, there were separate agents," said Mr. Singleton, "Who would say our separators only need washing once a day."

HERE TO STAY

"There is no use of one getting up in front of the train and letting it hit you," continued Mr. Singleton. "There are only three or four whole milk creameries in the whole of Eastern Ontario, the cream gathering creamery evidently is here to stay and we may as well make the best of it. Milk will sour much more readily than will cream and therefore, from a theoretical standpoint, the cream gathering creamery should make a better quality of butter. The trouble is that patrons do not take enough care of their cream. They take it too thin about 26 per cent. on the average although some of it will only test 19 per cent., and some is lower. With such cream there is a great loss of skim milk, it sours readily, there is more to cool and when you get it to the creamery the less water will stay in the butter made from it. Butter in this respect is not like cheese. With cheese, the more water you put in, the poorer the quality will be. With butter, it makes not so much difference what amount you put in as how you incorporate the moisture, providing you do not exceed the limit of 16 per cent. set by law."

SEPARATORS IN BARN

"Fifty per cent. of the separators are in barns. Some of them are a credit to the barn, to the dairy business, and to the men who own them. The separator at the barn is more convenient. There is much less work in carrying the milk to it and the skim milk to where it is to be fed. When separators are in the barn they should be placed in a separate room situated against the outside wall where an outside window is available. The room should have a cement floor in order that it will not absorb the milk. I have seen separator rooms set up on staves in the stable. Often we see separators placed in an empty stall and to keep the dust off of the machine, its owner has put an old horse blanket over it, the blanket having been used for years for other purposes is well laden with dust and objectionable odors."

THE PEOPLE KNOW BETTER

"Too many separators are washed only once a day in summer and less in winter. People know better than this. The women of the house know

better. They will not leave their pails without washing. It is 10 times more important that they wash their separators. So lax have people become in regard to washing their separators that 75 per cent. of them are washed only once a day or less. Some explain that their separator has a self emptying bowl, therefore it does not need washing, others that they leave water standing in it, etc. One cannot get over the need of washing the separator each time it is used. All the dirt contained in the milk is sticking in it," concluded Mr. Singleton, "and it will stay there, where it will contaminate the milk and cream that passes over it unless such be removed by actual washing."

Creamery Co-operation in the Winter Season

"There is a splendid chance for co-operation in the creamery business where the creamery is run in the winter and cheese is made in summer," said Mr. Hy. Glendinning at the Dairy meeting recently held in Peterboro. "The creamery business requires a great many more cows to run profitably than does the cheese, and as the creamery can reach out much farther, there is no reason why the patronage of several cheese factories could not be handled in one central creamery during the winter. As Mr. Singleton has aptly pointed out, 'there is no use standing in the way of a train that is going along and it is a sure thing that in cream gathering creamery business is sweeping everything before it. Home separation is the only system practicable where large areas have to be covered for a single creamery.'"

"The Cannington creamery, which we patronize, is a whole milk creamery. It went nearly bankrupt before the farmers put in separators. The great difficulty with the whole milk creamery is that the skim milk has to be hauled to and from the creamery. It costs too much to do this. With the cream gathering creamery, the cream only has to be hauled. This plan should apply to the Warsaw district as discussed by Mr. Hawthorne."

"Cream needs to be cooled down at this time of year just the same as at any other time. We have ice on hand and we use it all along. Some imagine that cool air will cool it down, but there is nothing like water for this purpose."

A Tribute to the Creamery

The following tribute to the creamery is going the round of the press:

Butter worth 30 cents a pound is made from the same milk that grease worth 4 cents a pound is made. It takes as much milk to make the one as the other. The one is the result of ignorance, the other of intelligence. The one goes begging in the market, and brings poverty upon the producer, the other is in demand and brings wealth and honor to the maker. The one honors the cows, the other disgraces her! The one builds hovels and sheds, the other builds mansions and costly barns. The one covers the farm with mortgages, the other removes them! The one brings ignorance to the children, the other knowledge and respectability.

In no way are ignorance and knowledge more plainly brought in contrast than in the manufacture of butter. Ignorance sits in poverty and is clothed in want and disgrace, while knowledge is clothed in plenty and respectability. In the last 10 years the knowledge has struck a terrible blow, cracked its skull and laid it up for repairs. This knowledge had its birth in the west, and the creamery is its legitimate offspring.

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