

**Little Falls Creamery.**

This factory, situated near Georgetown, Halton County, Ont., had been established and operated some years ago by private enterprise, but owing to some dissension between the parties concerned its operations was abandoned. The Toronto World, trying to reconcile the parties, or, in some way or another, to re-establish the work done in the factory, was instrumental in the calling of a meeting at Georgetown, last month, where a large number of farmers, among which were about fifteen of the old creamery patrons, were met by Mr. T. Cheesman, the Secretary of the Creamery Association; Mr. Valency E. Fuller, of Hamilton, and Mr. W. F. Maclean, editor and proprietor of the Toronto World, for the purpose of trying to induce the farmers to operate the creamery on the co-operative plan.

Mr. David Cross, being elected to the chair, said that he was pleased to see gentlemen present to speak to them about the dairy interests, the importance of which could not be overlooked at the present, when wheat-growing and cattle-raising had been overdone; and they had to look to the dairy to give them a more profitable employment. This industry would become more and more important as the wheat fields and grazing districts of the West became more developed. The dairy should, therefore, be managed in the most profitable and economic manner.

Mr. Cheesman, speaking in behalf of the Creamery Association, said that they received a grant from Government, which they spent in spreading the Creamery system.

Mr. Fuller moved the following motion, which was seconded and carried:—

That whereas the existing methods of farm butter-making diminish the fertility of the soil, restrict the production of milk, and render butter production from small herds costly to the farmer and injurious to the reputation of Canadian butter at home and abroad; we, therefore, approve the action of the Ontario Creameries Association, and heartily support its policy of extending the factory process of butter-making as the best calculated to secure uniformity of quality, an increased consumption, the highest market prices, and the permanent well-being of the dairy farmers of the Province.

In support of his motion, Mr. Fuller pointed out the advantages the farmers of the vicinity had in intelligence, excellent land and nearness to a good market in Hamilton and Toronto. If they would only make good butter according to correct methods they would gain much profit by it. He showed that there was an ever-increasing demand for good butter in Canadian cities. Three years ago he had hard work to get 25 or 30 cents a pound for his butter. Now he was selling it readily at 40 and 45 cents, and had even got 60 cents a pound. He spoke of how easy it was to sell good butter when the people got to know it was good, and how bad butter was slow of sale and injured prices both in the home and foreign markets.

The following motion of Mr. Cheesman was unanimously carried by the meeting:—

That the factory system of butter-making improves the breeding of dairy stock, encourages better feeding, makes less demand on soil fertility than any other system of farming, and merits the utmost support of every true friend of economical husbandry.

Mr. Cheesman laid down the fact that butter-makers had to face the problem of producing more butter from a given quantity of milk, at a less cost for feeding. A pound of butter was

produced by 16 pounds of some milk, and by 28 or 30 pounds of milk of another sort.

Mr. Maclean brought in a motion for the reorganization of the Little Falls Creamery, which should have for its primary object the manufacture of butter for the supply of the Toronto and Hamilton markets. He proposed that a committee be authorized to do this work of reorganization. He stated that The World had taken up the dairy interests, and intended to continue to do so.

After passing a hearty vote of thanks to Messrs. Maclean, Fuller and Cheesman, the meeting adjourned to allow the committee appointed to go on with their work of reviving the Creamery, by enlisting the farmers in the neighborhood as patrons.

Some years ago we personally visited Little Falls Creamery, and were much delighted with its situation, which we consider second to none we have yet seen. It is located on a hill-side, studded with beautiful evergreen and deciduous trees which surround and shade it. Through this building rushes a stream of fresh, clear, cold water, which issues from the rocky subsoil but a short distance from this building. These natural surroundings keep the factory cool and refreshing—a most desirably quality.

**Delicious Flavor of Butter.**

It can be easily shown, says the Times, that the dairyman who is desirous of making fine butter must closely and carefully study his market and the destiny of the butter after it leaves his dairy. If it is for immediate consumption he may churn the cream sweet and use little salt if his customers like a vapid flavor and a creamy texture. But if they desire a full, rich, nutty flavor—a really perfect butter—he must expose the cream to pure air for at least 36 hours that it may undergo a process of ripening to develop the desired butter flavor and use enough salt to secure at least three per cent., or half an ounce to the pound of it in the butter after it has been worked. The late L. B. Arnold, one of the most expert judges of dairy products, once remarked as follows as regards the best flavored butter: "A peculiarity noticed in the manufacture of the finest samples of butter I have ever met with, is that the milk when set for the cream to rise has been spread out pretty thin in temperate air which is free from foreign odors, currents, and unusual dampness. I have met with plenty of fine, and even fancy butter, made by various modes of deep and cold setting; but the most exquisite flavor has come from an exposure of the cream to pure air at about 60° for 30 or 40 hours while rising on milk spread out two and-a-half to three inches deep. By such an exposure the butter fats acquire a new and delicious flavor, which does not exist in the milk when it comes from the cow and which I have not found developed in any other way."

At the Farmers' Institute held in Orange county, N. Y., Col. F. D. Curtis, in answer to a question, said that white specks in butter were caused by particles of the caseine of the milk getting mixed with the cream. If the milk stood too long before the cream rose, or if the cream rose too slowly, it carried these particles into the cream, and they thus became incorporated with the butter. The same thing occurred if the cream became too acid, the fermentation carrying up these cheesy particles. The remedy was to see that the cream was raised properly and not allowed to become too ripe.

**Dairy Cows and Their Feed.**

BY WALDO F. BROWN.

In a former article I showed that it would cost little, if any more, to produce a pound of butter than a pound of beef, and that the price of butter would average at least double that of beef. I believe there are many discouraged farmers, who for years have been vainly trying to get out of debt, who would find in a well-managed dairy their best opportunity. If the cream can be sold to a factory and the milk kept at home the wife will be relieved of the labor of making the butter, but with suitable apparatus and good help a farm dairy of from ten to thirty cows can be managed very comfortably, and rather than sell the milk I would advise that the butter be made at home, for with the milk the heifer calves can be raised to keep up the herd, and when fed to pigs in connection with other foods a pound of pork can be made for each ten to fifteen pounds of milk, and this will pay for quite a percentage of the food of the cows. After many years of experience I recommend grade Jerseys for the butter dairy. The best way to start—particularly if short of money—is to get a few good native cows and a choice Jersey bull, and begin grading up. As a rule, most Jersey cows have rather small teats, so it is well to select large-teated cows for the foundation of your herd. Fortunately, Jersey bulls can be bought cheap, for the supply is in excess of the demand.

I believe it to be true also that grades from three-quarters to seven-eighths Jersey blood are as valuable for the dairy as higher grades or thoroughbreds, and a dairyman can, in a few years, raise a herd of grades that will cost him no more than common cattle, and that will produce fifty per cent. more butter of better quality. There is a strong prejudice among farmers against this breed because of their small size, but long experience with both large and small cows led me to the conclusion that they eat in proportion to their weight, and that the food of support necessary for two cows of 1,200 pounds each is ample for three of 800 pounds each, and on a much less amount of food, with me, the small cows will average more butter than the large ones. Last winter I fed in the same stable large and small cows; this winter I have had all small Jerseys, and the difference in the quantity of food eaten has been quite noticeable. The idea that you must get a herd of cows that will be profitable for beef when you are done milking them is erroneous, for often the extra food they will eat during the years of milking will cost twice what the carcass will bring. The most satisfactory food I have ever used for dairy cows, taking cost and effect into account, is cob-meal and bran, mixed equal bulks, the corn and cob ground so fine that it would take close looking to detect the cob.

In connection with this I have fed what bright clover hay and corn fodder the cows would eat clean. On ten pounds of this mixture of bran and meal per cow, costing this year (when prices are high), eight cents per day per head, my cows have maintained a full flow of milk, and are in better flesh than they were in the fall. Usually I can buy bran in the fall at \$12 per ton and corn at 35 cents per bushel, which would bring the cost of this ration to a little less than six cents a day per cow, including grinding of the corn, for which we pay six cents a bushel of 70 pounds. As I have not fixed an apparatus for warming