



A SUCCESSFUL CREAMERY MAID.
Miss Mary Armstrong, of Owen Sound, Ont., who packed and prepared the highest scoring Pan-American Canadian butter, and who cared for over a ton of butter daily in 1901.

DAIRY.

A Fancy Brand of Cheese.

To meet the demand of the local market for a moist, fat cheese in convenient shape for grocers to handle, Mr. Chas. Johnston, in the Glanworth, Ont., factory, is this season making a flat twelve-pound cheese in one-half and one-pound prints, indicated by slight creases on top and sides by the galvanized-iron box in which it is pressed. Its dimensions are: 12 inches long, 10 inches wide, and 2½ inches deep. The only variation from the ordinary cheddar process of handling the curds is to the end of retaining moisture and richness. In a few days after the cheese are made they are dipped in melted paraffine wax, which improves their appearance and keeping qualities, though the demand and rapid consumption has thus far been such as to give them little or no chance to mature or ripen. There seems to be a growing demand for a mild, fresh cheese of that character. They are very handy for cutting up in the stores or for the table. The patrons who supply the milk are paid on the basis of the ruling market price for cheddars, and, as will be understood in making a moist cheese of this character, there will be a greater yield of cheese for a given quantity of milk than in making ordinary cheese, the results being very satisfactory to the patrons. Greater labor is involved in making, and the cheese being more attractive for the trade, a higher price is secured for them by the factoryman. We found them retailing in the London (Ont.) groceries at 14 cents per pound. The process is covered by patent.

Business Energy in Quebec Dairy.

It is sometimes said that the Province of Quebec is behind the times in agricultural pursuits, but Mr. Gus. A. Langelier, Quebec, proprietor of the Stadacona Farm at Cap-Rogue, has a method of presenting his products to the consuming public which progressive farmers everywhere would do well to consider. This enterprising dairyman and farmer aims to produce quality rather than quantity. In a neat and attractive circular he describes the care of his dairy herd, the sanitary condition of his stables, the health of his cows, and the general principles as to cleanliness which are observed in the manufacture and preparation of his dairy products, in such a way that attention is arrested and a demand stimulated for pure, rich cream, as well as for vegetables, eggs, fruit, poultry, etc.

The exercise of up-to-date business ability on this farm has resulted in the selling price of its products being 25 to 50 per cent. higher than the average on the market. Why not more of such enterprise on the ordinary farm?

American capitalists are going to build a \$500,000 hotel in Winnipeg.

Ontario has a big crop of apples, pears and peaches, but plums are very light.

Some Mistakes in Buttermaking.

BY LAURA ROSK, ANTIGONISH CO., N. E.

The Scotch are canny. They take in everything, but are a wee bit backward in saying what they are thinking or doing themselves. I notice this very markedly at my meetings which are largely composed of Highland Scotch people. They sit or stand around, listening to my every word and noting my every movement, but never once have they told me how they make butter at home. That I have been only able to gather from observation, and from chance remarks.

I am sure that many have the cream too sour before churning, from the fact that four out of every five lots of cream brought me to churn have gone far beyond the desired acidity, and produce what I call a buttermilk taste in the butter. It is seldom I get cream which makes butter with that sweet, nutty flavor real choice butter should possess. The cream is raised in pans, earthen basins, and creamers. We find the water throughout the country cold and good—springs often being as low as 46 or 48, which should do good creaming if the milk is allowed to stand long enough. I think, when the milk is set in the pans enough thought is not given to have the cellars ventilated. I find that peculiar smell on the cream due to close, bad air. Once in a while I hear of a woman who sets her milk in shallow wooden tubs, called keelers—a practice that cannot be condemned too strongly.

I have found it to be quite a common custom to gather the cream in the churn or to put it in the churn a day or two before churning. They bring up the churn from the cellar the night before they are going to churn. If the cream is not warm enough before next morning they pour it into an iron pot and heat it on the stove. I need not tell the readers of the "Farmer's Advocate" how forcibly I denounce such bad methods.

Another fault much of the cream has, is that it is not stirred sufficiently, and in some cases not at all, during the gathering of it, and this accounts for the hard curdy matter found in the cream and sometimes in the butter. To insure a nice, smooth, glossy cream, it should be thoroughly stirred twice a day, right from the bottom to the top, and should be kept covered in a cool place. It is of prime importance to have clean, nice flavored cream, otherwise no amount of skill can produce a first-class butter.

If the butter-eaters had a keener taste with regard to the different flavors in butter, and would discriminate more closely as regards what might be classed good or bad, I am afraid a good deal of the butter made would have difficulty in finding a market. I do not hesitate to say this, for I feel sure many women realize they are not making as good butter as is possible.

The dash churn is quite in universal use. The butter is churned into lumps, then taken out into a wooden tray, washed and worked, or dressed, as they say, with the hands. After the women have seen me use the lever butter-worker, I hear them remark among themselves: "That's the best thing yet. It's just splendid. Why, she never touched the butter with her hands." That is the greatest surprise of all, to think I do not put my hands near the butter. The other day at a meeting, I could not help but be amused at one old lady, who, people told me afterward, had I talked a week I could not have changed her views. She did not like me speaking against working the butter with the hands, and said: "If you wash your hands well and scald them it is just lovely to work butter with them, and if you've never done it, you have something yet to learn about butter-making."



A PIONEER ONTARIO CREAMERY MAN.
Mr. James Struthers, of Owen Sound, Ont., who successfully promoted co-operative buttermaking, and distinguished himself as a maker of prizewinning butter in Canada and at the Columbian and Pan-American.

The butter is mostly all packed in small wooden firkins, and taken to the country store and exchanged for groceries. A considerable quantity is put by for winter use, as the majority of the cows are only milking during the summer months. I find the women eager to learn, and expressing themselves as going to drop many of their old practices and adopt the new methods. Those who studied and read about buttermaking are doing nice work. They are always my most interested listeners, and no little wrinkle in the art escapes their notice. It is a pleasure to talk to such women, for one feels that every suggestion is appreciated and will be put into use.

Making a Book.

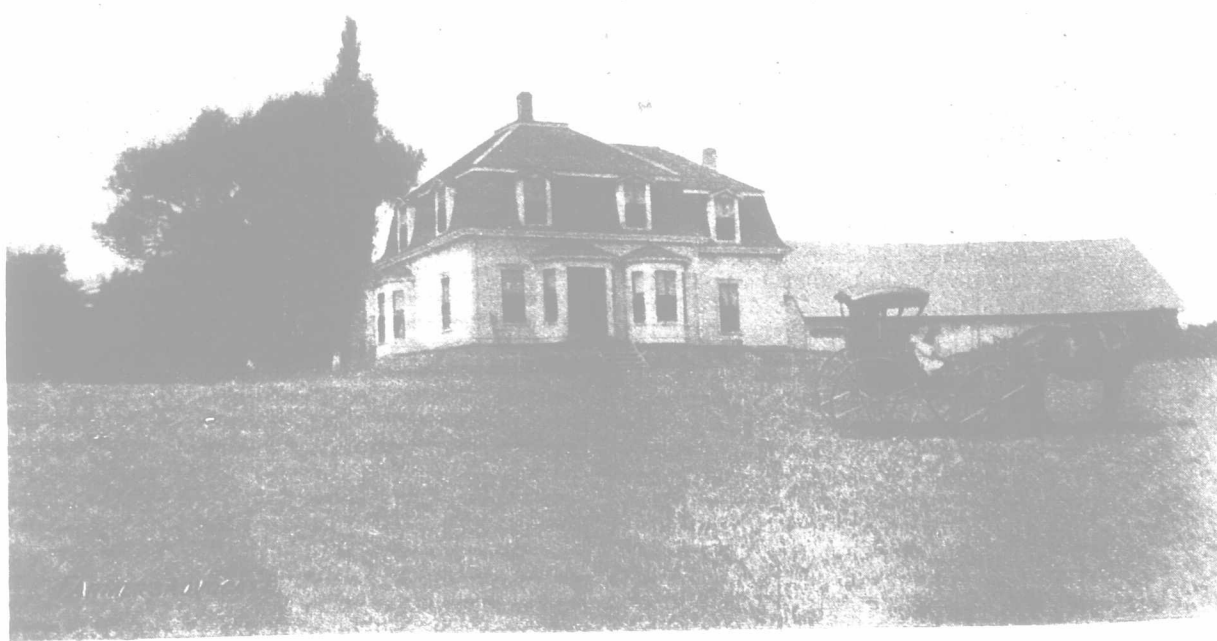
Aug. 25th, 1902.

"Farmer's Advocate," London, Ont.:

Gentlemen.—As a reader of your valuable paper, I must say a few words of recommendation as to its merits, for I think it is most deserving, and if time would permit me just now I would endeavor to show how it is so invaluable to any practical farmer, or anyone who is aspiring to bring the greatest of all pursuits, agriculture, to a higher and more prosperous level. I am binding my numbers into a book of six months each, and I prize it very much, as they contain matter which is worth dollars to any farmer who will read, think, and act. I will do what I can to place your paper where it ought to be in every farmer's home. Yours truly,

Grey Co., Ont.

F. N. FIELD.



RESIDENCE OF CHAS. R. B. BRYAN, DURHAM, NOVA SCOTIA.