

of both has become profitable though it seems to me it is very risky. Within a short distance south of Montreal there are fifteen or twenty butter factories, in Brockville section there are two butter factories and about fifteen creameries; west of Toronto there are five butter factories and five creameries in active operation, and a few other small affairs that scarcely deserve the name. Poor butter can be made in a creamery or butter factory as well as in a dairy, but it is usually caused by inexperience or "running it on the cheap." Parties who put up cheap buildings, buy cheap machinery, and have insufficient help, must not expect to make first-class butter. If there were not so many butter factories in the country I might present to you my plan for a model factory, and estimate the cost of it, and I might discuss the different systems of setting, skimming, churning, packing and marketing. A two hours' visit to a factory will be better than twenty yards of lecture. I certainly do not need to say that butter factories pay better than dairies. The simple fact that creamery butter has sold at from 4c. to 8c. per pound over dairy west of Toronto, this season, ought to be convincing enough for that section. I enclose a circular we have distributed in the east; it is equally needed in the west.

#### CIRCULAR, IMPORTANT TO FARMERS

##### BUTTER MAKING.

The *poor tubs* that have been used in some places the past few years have hurt the sale of the butter. A sawn-stave tub is not fit to keep butter in; it is too heavy, gets dirty quickly, and cannot possibly be kept clean in shipping.

*Poor fitting lids*, with small sawn rims, are almost worthless, and break up like pipe-stems. All tubs should be made from the best wood, *split staves* (never sawn on any account), and have tight-fitting covers, with a broad rim. The proper height of a tub holding fifty (50) pounds of butter, measured on the outside, with the lid on, is fifteen

(15) inches. Farmers that will insist on putting their butter into *cheap tubs* must expect to sell their butter at a *cheap price*, as the English market is getting very particular about the kind of tubs used.

A cool dry room to keep your Milk in, a cool place to churn in, and a cool place to keep your butter in, are all indispensable for good butter-making. Remember the bottom principle of good butter-making is, *even temperature* all through. New pans and new systems work poorly without the above requisites, while most any system works well with them. Better cows, better feed, and greater care would add much to the profits with little cost.

##### DISCUSSION.

On the Chairman calling for opinions as to the contents of the letter, Hon. Harris Lewis said:

So far as I was able to hear the letter, Mr. Ayer and myself do not differ materially.

The Chairman—As Mr. Ayer does not mention the kind of wood best for making butter tubs, it would be interesting to know which is best.

Prof. L. B. Arnold—My preferences have always been in favor of oak. At the late International Dairy Fair in New York State prizes were offered for the best packing method. There had been great trouble in New York about the style of packing in vogue, and many complaints had been made, especially about return packages, and it was for the purpose of meeting these complaints that the prizes were offered. The essay that took the prize recommended the Welsh tub and ash. This Welsh tub tapers from top to bottom, the cover fitting over the top, and holds about 50 lbs.

The chairman then called upon Mr. C. E. Chadwick, of Ingersoll, who read the following address on "The Cow and the Grass."