

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. Send your letters to the Creamery Department.

Report of Instructor and Sanitary Inspector of Creameries

"Through the Ottawa Valley, the past season has not been particularly favorable," said Mr. Stonehouse, the government inspector of creameries, at the Lindsay district meeting of the Eastern Ontario Dairyman's Association held on Thursday last. "There was not as many milking cows as usual. Many of the cows were farrow and there were less cows, as many were sold last year. Many of the creameries closed on September 1. In the Lindsay district, conditions have improved considerably. Pastures were good early and there was a good flow of milk. A new creamery erected at Orono, took the place of three or four old cheese factories that had existed previously, had a phenomenal year for a beginner.

The fall season was better than was anticipated as far as butter was concerned. Though there was hot weather, short pastures, flies, still the cream production kept up. The warm nights seemed favorable to a good flow of milk. We seemed to get more butter out of the milk, which was probably due to it being richer owing to the short pastures which had been cured more or less on the stem.

"Prices did not jump up this fall as they did last. They were comparatively low on account of the butter stored. There is much butter in storehouses this year. Dealers were caught without butter, and they and the farmer made up their minds not to be caught again. The price of butter was too high all summer for a profitable export trade, although about twice as much was exported this year. Much more butter was made this year and more was consumed in the country. People want the butter and are willing to pay for it. The freight is no more on the best article than it is on the poorest. The mining districts are con-

suming a large part of the output. Then again, people are being educated to eat a better class of butter. They eat more good butter than they will of poor.

"The quality of the gathered cream butter has improved much in the last three or four years. At one time, it consisted of a large part of these creameries going. Now it is the other way. Whole milk creameries have largely gone out of business; in fact, almost altogether.

"The flavor of the butter is largely produced in the hands of producers—almost wholly. Patrons must be educated to care for the milk and cream in a better fashion. One creamery during the past summer pasteurized all the cream that came to it. In order to pasteurize the cream, it must be in good condition and when it is not right, it is sent back to the patron. At this creamery, I watched a load brought in, and it was passed. This fellow was drawing but once a week. The cream had been kept in ice water. The ice had been put up in winter. All the day, the cream was cooled with water in a tank. When we take in sour cream patrons become careless. They will not cool the cream at all.

"Plenty of ice has been used by the patrons of the Locust Hill Creamery. The butter from this creamery has stood the highest on Toronto market for years. All their cream is pasteurized and their butter has made a reputation for itself. If all butter was that coming from the Locust Hill creamery, it would fetch from two to two cents a pound more. This extra price would pay handsomely for one extra tubful.

"The creameryman is in a different position as regards his patrons than is the cheese-maker. The patron of a creamery needs to be handled tactfully and with care, and the farmer and sell his butter on the local market if he is not satisfied. The patron of the cheese factory has no such ready means at his right hand to market his product.

"A great difference has been noticed in the cream coming to creameries in the last year. It does not appear to be owned by each patron. There are several reasons for this. The patron has to shoulder the responsibility for his own cream. He does not care to take it to the creamery in anything but a first class shape. When in a tank, he is not so particular, as it is difficult to lay any blame on him personally after it is in the tank. When hauled in small cans, it does not become so heated, nor churned as it does in a tank or in large cans. Then again, the smaller cans can be covered with tarpaulin, which tends to keep them from the dust and heat. Patrons, however, do not care to share the expense of purchasing these cans, and the expense would be too heavy for the creameryman; hence it goes along in the old way.

"Creamerymen should know more about what they are selling their butter for. Much depends on the salesman as to the price obtained. Creameries furnish an equally good product do not always get the same price. This is to be regretted as there is always more or less talk going on in the neighborhood, and if the factory is getting a higher price, it causes much flopping over.

"The over-run has much to do with regulating the price. It is an over-run is hard to get. It is well known that were we to take a vat of cream, divide it to a pound in equal parts and churn them under identical conditions, there would be a difference in the over-run. Makers are always trying to get as big an over-run as it is consistent with a legitimate product."

In Nova Scotia the production of butter in 1900 was 334,211 lbs., valued at \$68,866. In 1907 it was 198,238 lbs., valued at \$49,047.

Program of Annual Meeting

Senator Dan. Derbyshire touched a vital point while discussing a meeting of dairymen in Peterboro recently when he said patrons should get together more. He compared the patrons of a cheese factory with a number of castings in a foundry. Castings were thrown into a box or churn and shaken up together. When they came out they were broken up, some having had points and other roughness rubbed off while in contact with one another.

At the annual meetings of the factories, a blackboard or a large sheet of paper should be made use of. On this should be chalked down the largest weight of milk delivered per cow by a patron. Below this should be placed the figures from the herd of an average patron. Below this again should be the figures from the best patron. These three would furnish ample scope for the afternoon's discussion.

What we need in the dairy business at the present time is to bring up the small producer. The man who is milking a cow that milks but five months in the year or that returns but \$14 to its owner should be brought up to himself and to his neighbors. He should be made to feel his position. Where this practice generally adopted, an advancement beyond all belief would be made in dairying.

Instructor Cameron's Report

The season of 1908 just closed has been rather short. The majority of factories in my district did not start until about the last of May, some not until June. Owing to the scarcity of milk, several closed before the end of October. Thus the season was brought down to about five months. I had four factories less than my group last year, as a few of the smaller ones were not in operation. The total number of factories visited was 31, day visits 40, call visits, 162. Patrons visited, 79, total number of cows furnished milk to factories 11,299; average test of milk, 3.7; average loss in whey 1.2; number of total water alterations 1790; number of samples found deficient in fat, 1; fermentation tests made, 47.

The cause of over-ripe or tainted samples was, in most cases, due to insufficient care of milk. Comparisons made between tests from milk canily cooled and kept in milk cans and milk handled in the ordinary careless way showed results greatly in favor of the cooled samples. This was particularly noticeable during the extremely hot weather.

While I cannot report much improvement in regard to the general quality of the milk received, still talking into consideration the extreme hot weather that we had to contend with as compared with ordinary seasons, it appears that the producers made more effort to furnish milk in better condition than heretofore. There is still plenty of room, however, for greater improvement and the producers made more effort to furnish milk in better condition than heretofore.

TEMPERATURE MUST BE CONTROLLED
The quality of these has, in general, been improved. Up to the last of June, we never made finer cheese. The weather conditions were favorable in the latter part of the season. The hot weather which came afterwards and its effect were soon apparent in the condition of the milk and the quality of the cheese. This is evidence that we need better means of controlling temperature, both at our milk stands and in our curing rooms.

By way of recommendation, I would advise that some effort be made to furnish milk earlier in the season and continue the season for a longer period. We need better factory buildings in some cases and a general improvement as regards controlling the temperature of curing rooms. The question is asked, why did it take more milk to make a pound of cheese in July than it did in June, the milk being richer in July? The answer is,

simply because the milk was not received in as good condition in the hot weather and there was also a greater shrinkage from the cheese on the shelves. By controlling and maintaining favorable temperatures, both at the farm and at the factory, these losses would be largely overcome.

UNSATISFACTORY DISPOSAL OF WHEY

I would also like to see some improvement in the disposal of the whey. The question of returning whey in the cans is to say the least, a dangerous one. It should never be practised unless the whey tanks are kept quite clean and the whey pasteurized. There are a great many why tanks that to keep clean would be an impossibility. Although pasteurizing is an extra expense, it would be a benefit and, I believe, is the best thing to do if we must have the whey returned in the milk cans.

I would advise this Lindsay section the adoption of the method and rule practised by our Peterboro neighbors of not allowing whey to be returned to the milk cans. This rule has done much to improve the reputation of Peterboro cheese where it is to-day. Surely if the Peterboro milk producers have found it profitable, it is at least worth a trial for our section.

I make these recommendations honestly and sincerely believing they will vouch benefit the cheese industry of the Lindsay section. I trust you will see fit to give them careful consideration at your own factory meetings. When the difference in the cost of hauling is taken into consideration, I believe it will pay to sell the whey at the factory—D. J. Cameron.

Dairy Notes

Quebec is the largest producer of creamery butter of all the provinces in Canada. During the seven years, 1900 to 1907, Quebec increased her production of butter by 28 per cent, and the value of her butter production 45 per cent. In the same period, Quebec decreased her production of cheese by 15.57 but the value only decreased 0.57 per cent.

During the year 1900 to 1907 the production of creamery butter in Canada increased 27.35 per cent. The value of the creamery butter made in 1900 was \$7,240,972, as compared with \$10,949,062 in 1907. An increase of 52.1 per cent. In 1900 the average price per lb. was 23c and in 1907 34c.

There were four milk condenseries in Canada in 1900 as against seven in 1907. The value of the product of these condenseries increased from \$269,520 in 1900 to \$910,482 in 1907. In 1900 the value of condensed milk imported into Canada was \$254,176. In 1907 the value of the imports was only \$4,846.

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By Prof. H. H. Doush, Agricultural College, Guelph

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FARM DAIRYING—Under Farm Dairying, the book deals with dairy farming, its advantages and requisites; dairy stables; dairy cows; the management of the dairy herd; feeding dairy cows; the composition, testing and care of milk; methods of creaming, ripening and churning, and the disposal of skim milk and whey, in which the growing importance of the lacto-creameries is for consideration.

CO-OPERATIVE DAIRYING—Under the head of Co-operative dairying, the book deals with such subjects as the establishing and managing cheese and creameries; buildings and machinery; methods of paying patrons; Canadian cheese-making; special and fancy cheese-making; the pasteurization of milk for butter making; butter making in the creamery; marketing cheese and butter and manufacturing condensed milk.

AN APPENDIX presents several pages of useful tables giving the comparative value and nutritive elements of milk, and model plans for the various buildings used in butter and cheese making.

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