

the vagaries of judges, there still remains something to explain, as to why Ontario creamery butter failed to make a high enough score to win a prize at the largest exhibition in Canada. All those interested in the creamery business should make a note of this fact, and see what steps can be taken to remedy matters before another year. Some of your readers will remember a statement quoted from a Western Ontario buyer, at the creamery meeting held in Guelph last December, "There is a lot of Western Ontario butter we would not touch with a ten-foot pole." This is a serious indictment, coming as it did from a man who is in pretty close touch with the creamery butter in the Western part of our province.

What is the cause of this condition, which is really a serious one, if we are to believe all the reports we hear? The land in Western Ontario is the best which lies exposed to the sun. In most parts the water supply is good and abundant, more particularly in the northern districts. The people are descended from the most famous dairymen of Europe—Irish, Scotch, English, French, German, about the only famous dairy country not represented is Denmark. Our farmers, as a rule, are progressive and willing to take up new ideas, if they can see any money in them, but one of the chief reasons for this apparent indifference on the part of farmers to the creamery business is the fact that there has not been sufficient reward for labor and capital invested. The increased price obtained for cream has not been in proportion to the increased cost of production.

Another reason is that the creamery business in Western Ontario has been a good deal like "Topsy"—"just grewed." There has been no guiding, mastering hand at the helm, especially in early days when the business was started, and when it might have been put on right lines. In saying this we are not casting stones at any one in particular, but stating a fact as it seems to the writer.

Another cause is the fact that the farmers who patronize creameries in Western Ontario regard the creamery as a "side-line"—they (or at least many do) send the cream to the creamery when they are unable to do anything else with it—during hot spells when butter is difficult to make at home, or when local markets are not good. Back of all this is the fact that the money from butter made on the farm is handled by the women of the farm; whereas the money from the creamery goes into the pockets of the men, and the women see very little of it as a rule. Like many other problems, when sifted to the bottom, it is largely a "woman question" in many localities. In the matter of diplomacy the male is no match for the female—in fact diplomacy may be regarded as a feminine characteristic. If women were in charge, or had more to do with settling world matters, there would be little or no fighting. The women on the farms of Ontario have most to do with the creamery problem in the final analysis.

REMEDIES.

1. Wherever the conditions are favorable, whole milk creameries should be encouraged. We are aware that these are considered out-of-date, but experience proved that the finest quality of butter is turned out of this type of creamery.

2. Collect the cream more frequently than is the case at present in most creameries; or, insist on proper cooling of the cream so it can be delivered in a sweet condition.

3. Grade the cream and pay a higher price for the good cream. This is the remedy which most authorities and others are suggesting. Let us pause here for a moment and consider this remedy.

It has been tried in a number of places in Western Ontario, including the O. A. C. when we were operating a commercial creamery. There are some practical difficulties in the way here in Ontario not met with, to the same degree at least, in the other provinces. The first of these is, as to where we shall draw the line for the various grades, how many grades are to be recognized, and who is to do the grading? The arm-chair and pencil buttermakers think this is easy; but in practice, not so. For instance, if the basis of class or grade be acidity, most buttermakers would prefer a sour cream of good flavor, to a sweet cream with poor flavor. If these two qualities are combined for grading, it is difficult to know in which class to place certain lots. In case the buttermaker is to decide the matter, he may be afraid to offend some patrons. Where the creameries are close together, the patron knows that if his cream is rejected, or is graded low at one creamery, he will be received with open arms at the opposition factory, or at one of the city plants whose arms are extended to embrace all mankind and womankind who have cream for sale.

Still another practical difficulty is the churning of these grades separately. Personally, we can see little advantage in grading cream, then mixing the different lots together and churning. It no doubt improves the average to have a large proportion of number one grade, but even a small amount of poor stuff must degrade the whole lot to a certain extent.

To churn separate lots of different grades separately, is not practicable in most Ontario creameries. If there be sufficient of each grade to make a churning, it would be practicable to churn each grade by itself, when more than one churning is made each day, otherwise it would not, as a rule.

If some plan could be devised whereby a buttermaker or creameryman would be paid according to the grade of butter he turned out, instead of according to the pounds of butter manufactured, it would remove an incentive to get as much cream as possible regardless of quality. So long as the manufacturer is paid the same price per pound for making second or inferior goods, as is paid for making butter of fine quality, we fail to see how we are going to make much improvement in the quality of Ontario butter. A practicable

cream, if you are paying a certain rate per pound for manufacturing.

6. Suggest churning the cream at low acidity, and have butter either marketed at once, or placed in cold storage at 20 degrees F. until sold.

O. A. C.

H. H. DEAN.

POULTRY.

Packing Eggs.

The season of the year has arrived, in fact by some it is considered past, when eggs should be preserved for winter use. Most people plan to have their own eggs during the winter season,

even though the hens are not laying. It would be better if more made it a point to get winter eggs when it would not be so necessary to "pack" eggs. However, it is an established fact that comparatively few flocks lay enough eggs in winter to keep the household going. One of the best preservatives and one which we can recommend from experience is water glass. This may be purchased in most grocery stores or at hardware. It is put up in cans, and all that is necessary is to add eight parts of water to one of the water glass. The eggs are immersed in this and left until it is desired to use them. An old candy pail or large bucket is a very good thing to keep the eggs are covered with the solution.

Where it is necessary to keep the eggs for a longer time than is usual in preserving just from summer to winter, a stronger solution may be used of one part of water glass to five parts of water. It is not wise to make the solution weaker than one to eight. This is one of the simplest methods of preserving eggs, is effective, and the eggs come out of the solution in such a condition that they may be boiled, poached or fried as well as being useful for cooking purposes.

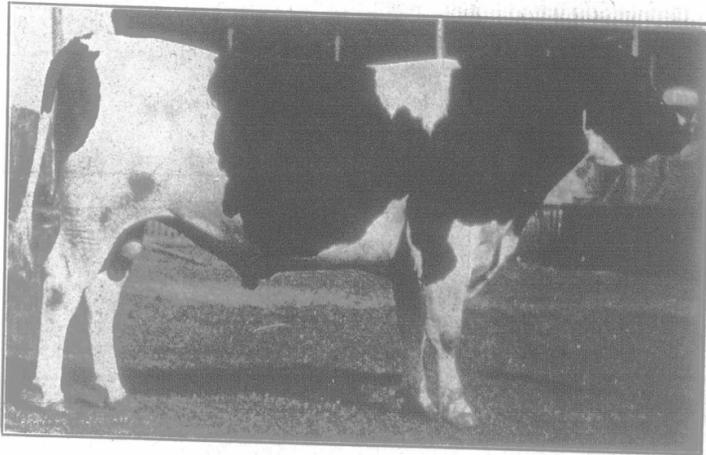
Some use a solution of lime and salt, two pounds of fresh lime and a pint of salt, dissolved in four gallons of water. This is stirred and left to settle, the process being repeated, after

which the clear liquid is poured over eggs which have been previously placed in the receptacle in which they are to be kept. All the clear liquid should be used. It is claimed that this preserves the eggs very well, but that there is a danger of those at the bottom of the vessel having a decided limey flavor, and some have noticed that the yolk in such a preservative becomes somewhat hardened.

This is a good season to preserve eggs, because there is less danger of heated and partially incubated eggs getting into the winter supply. When the eggs are put down earlier and during the hot weather, the quality is not as good as those put down at the present time when the weather is much cooler. However, many hens are not laying just at this season, and some have taken the precaution to put their eggs down earlier, but for those who should wish to preserve a few eggs for the winter's use this information may be of some use.

Convincing.

G. McLeod, Nipissing District, Ont., a new subscriber, writes: "Your issue of last week is enough to convince me that 'The Farmer's Advocate' is what I need for practical farming advice."



Champion Holstein Bull at Ottawa.

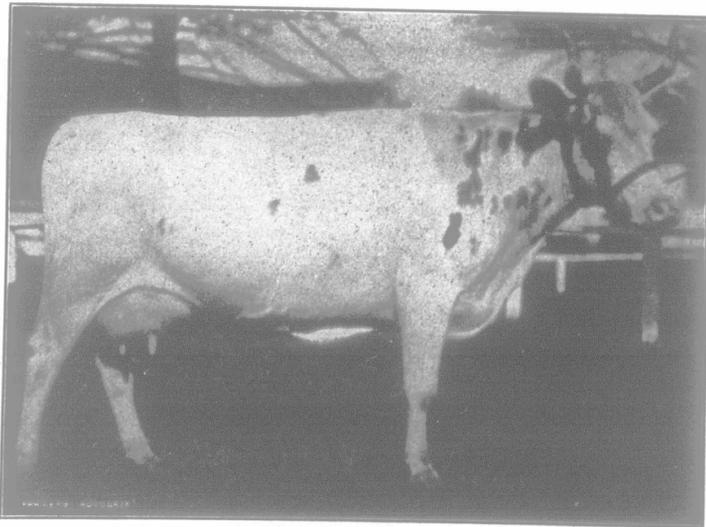
Sir Belle Fayne, which won for Haley Bros., Springford, Ont.

remedy for this condition would be gladly welcomed by our best creamerymen, who would like to grade but dare not for fear of losing patronage. Their running expenses are practically the same, whether making 1,000 lbs. butter daily or 3,000 lbs.

In the foregoing I am not knocking cream grading, but pointing out a few of the practical difficulties in the way, some of which are peculiar to Ontario conditions.

TO CREAMERY PATRONS.

It is largely a question for patrons to solve, as I believe that most, if not all our Ontario buttermakers can turn out a first-class quality of butter if they have good raw material in the form of milk or cream. We, therefore, offer the following suggestions:



Snowdrop.

Champion Ayrshire female at London. Owned by A. S. Turner & Son, Ryckman's Corners.

1. Let every creamery patron for the season of 1915 put up a supply of ice for next season—not less than one ton of ice per cow; two or three tons per cow would be better.

2. Cool each lot of cream at once after separating, and before mixing with lots from previous separations.

3. Keep the cream packed in ice until delivered to the cream hauler, railway or creamery.

4. See that the cream can is protected from sun and rain while on its way to the creamery, and try to reduce the time for haulage to the lowest point possible.

5. Insist on the creameryman pasteurizing the