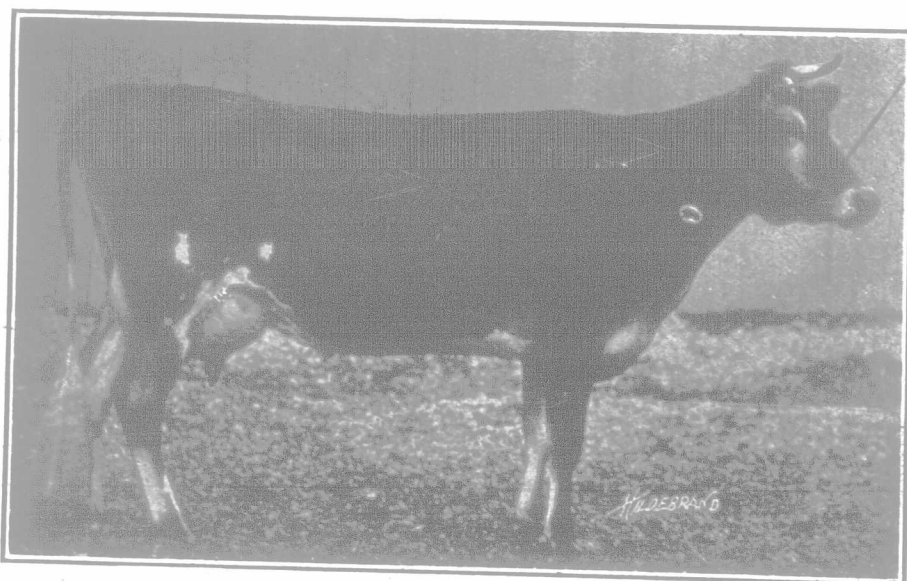


to Belgian Government purchases only. This news was re-assuring as the Belgian Government completed its purchase of 50,000 boxes of Canadian cheese several weeks ago and has not been in the market since. Switzerland and France are now looking for Canadian cheese and it is likely considerable business will result. Thursday, Campbellford sold 465 boxes colored at 27 1/2c.; Friday, Napanee sold 620 boxes colored at 28 5-16c., and Vankleek Hill 956 boxes, white, at 26 1/4c. and 341 boxes, colored, at 27 1/4c. The same day 3,000 boxes Quebec cheese, half white and half colored, sold at Gould's Montreal, at a tentative price of 25c., the real price to be decided later according to the market situation. Saturday, Cornwall sold 1,593 colored at 28 1/4c. Exports from Montreal last week included 25,058 boxes of cheese for Antwerp, 3,793 boxes (loading) for Havre, and 175 boxes for Newfoundland. Total shipments from Montreal to Antwerp this season aggregate 91,923 boxes and to French ports 4,333 boxes. Space has been booked for an additional 100,000 boxes from Montreal for Antwerp between now and the close of navigation. We estimate the total quantity of Canadian cheese sold to Continental Europe so far this season at approximately 300,000 boxes, some of which will not be shipped until after navigation closes at Montreal. Last week 1,954 boxes were shipped from Montreal to New York and 1,012 boxes to Boston.

The report says also with regard to butter: "We learn that one Canadian firm has sold 1,000,000 pounds of Canadian butter for export in bond via New York. As yet only two carloads have been shipped, the balance being in store at various points in Canada. Two cars of Manitoba and one car of Alberta creamery reached Montreal last week. Exports from Montreal by water during the week included 5,561 packages Canadian butter for Antwerp, 891 tubs U. S. butter for Havre, 50 packages U. S. butter for Norway, and 150 packages Canadian butter for Newfoundland."



Sophie's Emily.

High-priced female at the National Jersey Sale, Chicago. Consigned by Hood Farm, Lowell, Mass. She has a two-year-old record of 13,792.1 pounds milk and 851.25 pounds butter.

At the Dairy Cross Roads.

EDITOR "THE FARMER'S ADVOCATE":

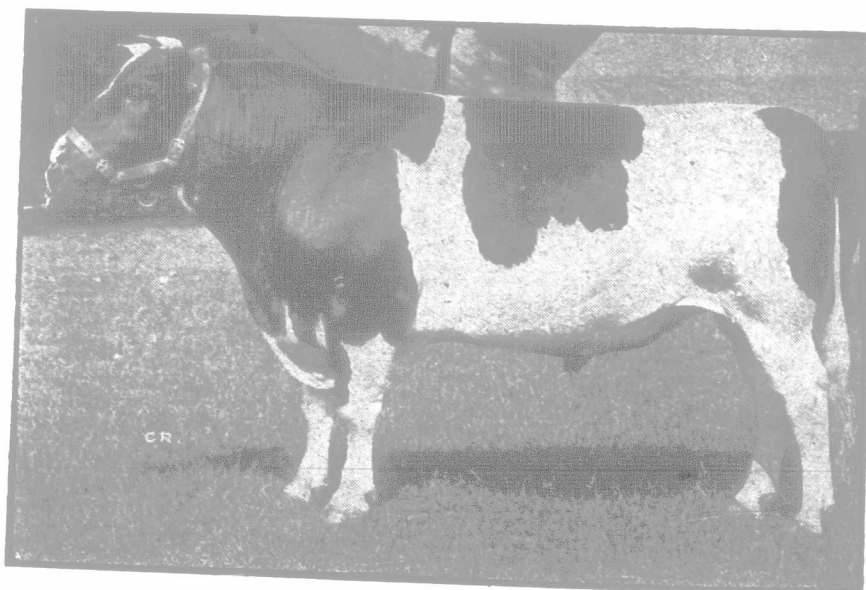
In a period of swift and sweeping changes dairying does not escape the swing of the wheel. The recent sale to the Canadian Milk Products Company of the old Gladstone factory, Middlesex County, Ontario, marks the close of a widely-known cheese concern in successful operation for over forty years, distributing to its patrons sums varying from about \$30,000 to above \$80,000 annually, with comparatively little mishap or friction. Begun as a farmers' joint enterprise, it passed into private hands some years ago; it now becomes a receiving station from which the milk is teamed five miles to the central plant at Belmont (opened seven years ago) to be converted into whole or skim-milk powder, separated for cream shipment, or made into butter, whichever promises the most money. Three other cheese factories in the tributary district were also absorbed by purchase this year, Westminster (5th Con.), Belmont, and the larger one at Mapleton; and before that, Harrietsville, Nilestown, and Glanworth, the latter being equipped with a subsidiary powdering plant.

These seven cheese factories, that in their time distributed to patrons many millions of dollars, have thus gone out of business as such. The Gladstone plant is being repainted inside and out, new milk-receiving and exit covered porches erected, the former curing-room converted into an ice house, and in the make room a milk-cooling plant and can-washing outfit installed, the engine and boiler being used for pumping cold water and providing hot water. At other receiving stations corresponding alterations are being made, and the central factory probably increased in capacity one third to handle the extra milk expected. Every weekday morning and Saturday evening, milk is taken in at the collecting stations. From the mixed night and morning milk to the weighing can, a sample for butterfat test is taken every day, and test made fortnightly. Patrons are required to cool the morning milk at home, and the better the milk is cooled and stirred, to prevent creaming and breaking lather, the higher test should be secured. Some patrons find it a good plan to use a separator and retain the Sunday morning

cream for their own butter, the skim-milk being useful for extra feeding.

A leading patron at one of the factories mentioned, when operated for cheese, delivered during August, 14,925 lbs. of milk testing 3.3 and 3.4 respectively during the first and second periods of the month; for which he received \$307.14, including \$12.93 worth of cheese. Payment was made according to test, and brought him a little over \$2 per cwt., leaving out of count the whey, which he did not take home. During September the milk went to the powder plant, 15,553 lbs. testing 3.6 butter-fat bringing him a total of \$432.37, or an average of about \$2.78 per cwt. The milk was cared for in exactly the same way for both, the cans being set in a large cement tank of cold well water, pumped by windmill, and thoroughly cooled and stirred. Hauling to the receiving station occupied him about an hour per day. His herd was milked with a three-unit milking machine with which he is well satisfied. He had no regrets to express at being relieved of the disagreeable labor of hog feeding, which, at recent prices of feeds and labor, he evidently regarded as a too-costly job.

The supply of bacon hogs is likely to decline without whey or skim-milk, and to a certain extent the farm is deprived of a source of natural fertility which has to be made good otherwise. In cool autumn or winter patrons can easily prepare milk for a powder or condensing plant, but with a heavy summer flow, ample cold water or ice, with facilities, must be provided. In the absence of competition in a given district, the interests of the patron are likely to be more rigidly dealt with, but an enterprise that can buy out and re-equip a whole group of factories can afford to deal liberally with its patrons. In some other sections discontent has resulted in patrons making concerted moves to re-establish cheese factories and promote hog



Commieston (Imp.) Roland.

Champion British Holstein-Friesian bull at the Highland Show, Edinburgh, Scotland, 1919.

raising, thus going over again ground traversed about half a century ago. In one locality where a co-operative factory was projected, the representative of a city dairy concern offered such favorable terms that it was converted into a whole-milk shipping plant. The competition for town milk increases, and the advent in the Oxford-Middlesex country of enterprises for converting milk into products other than cheese, such as those at Ingersoll, Hickson, Beachville, Tilsonburg, Springfield, Brownsville and Belmont, with reports of another at St. Thomas, gives a spur to milk production. It is now generally recognized that monkeying with the price of cheese, regardless of contributory factors, had an unfortunate result, but such a staple food as cheese is likely to hold its place, and stronger demand lately, including that from Belgium and France, has enhanced prices. Conditions have become such in regard to cost of labor and supplies in dairying, and the determination of farmers to figure out net proceeds, that different branches of the industry must level up in returns or else take a back seat as a temporary corrective. Once the outlook for a co-operative cheese factory seems assured, the patrons will realize the necessity of sticking together and linking up with the enterprise, bacon-hog production and calf rearing, to ensure future supplies of good cows.

The motor car and good roads make for speedier transport of milk, and it is quite common now to see women and girls in charge of hauling milk to factories or to towns. During the past season a city confectionery manufacturing establishment has been paying \$2.70 per cwt., delivered, for whole milk testing 3.4 per cent. fat, adding or deducting five cents for each point above or below and selling back the skim-milk at 40 cents per cwt. The payment rule at the Belmont powder plant is a fixed monthly rate for 3.5 per cent. milk, (\$2.85 in October) and adding or deducting 3 cents for each point above or below. From a Western Ontario village, 130 miles, milk has been expressed to Windsor, netting the shipper \$3.20 per cwt. In this connection the following table worked out by Secretary Frank Hens, of the Dairy Association, upon Western Ontario data for the past season will be instructive in making calculations for future operations by dairy farmers:

Month	Net per 100 lbs. cheese milk	Net per 100 lbs. condensed milk 3% fat	Net per 100 lbs. market milk
Jan.....	\$2.79	\$2.75	\$2.90
Feb.....	2.53	2.75	2.90
March.....	2.45	2.75	2.90
April.....	2.45	2.40	2.90
May.....	2.66	2.25	2.30
June.....	2.65	2.35	2.30
July.....	2.21	2.50	2.42
Aug.....	2.36	2.50	2.42

In compiling the foregoing comparisons, to the price of cheese milk was added 25 cents as the value of whey received from 100 lbs. of milk.

Conclusions.—Demand for milk, never so great; production cost nearly trebled, and too few people to do dairy farm work.

Middlesex Co., Ontario.

ALPHA.

Butter Scoring Contest Highly Educational.

EDITOR "THE FARMER'S ADVOCATE":

Early in the season the Dairy and Cold Storage Commissioner's Branch of the Dominion Department of Agriculture inaugurated a six-months' creamery butter-scoring contest. Beginning with the month of May and for each month thereafter, fourteen-pound box samples of butter "solid pack" were sent to a Montreal cold storage from four creameries in each province, the samples to be scored by three expert judges. In addition to the monthly scoring of the

fresh samples, those sent in during the preceding months were re-scored. Churning records accompanied the samples, and from these records, together with the scores of the butter, much valuable information should be obtained.

The chief objects of the scoring competition are: (1) to note the keeping quality of the butter made under different manufacturing methods. (2) To encourage the manufacture in the different provinces of more uniform grades of butter, because it is felt that with a growing export butter trade, uniformity of grade will be one of the chief factors to determine the place which Canadian butter may be able to maintain in an export market. (3) To raise the general standard of quality of creamery butter manufactured in some of the provinces.

The writer recently had the privilege of attending, in company with representatives from other provinces, one of the scorings held at Montreal. Those present followed the scoring of the butter with keen interest, and although there was difference of opinion as regards the score of some samples, nevertheless all were agreed when samples of real fine butter were under examination. Many valuable points in connection with the objects of the scoring were brought out in the informal discussions which took place after each sample was scored.

The outstanding points with which the writer was most impressed were: (a) the excellent keeping qualities shown and the full, rich flavor developed, after several months in cold storage, of the samples of butter made from comparatively sweet and pasteurized cream. (b) The remarkable uniformity of "type" of the butter sent in from the several creameries located in the different provinces. (c) The notable absence of samples of butter which resembled a former type of "leaky," "loose textured," highly-salted butter so common up to recent years, as especially applied to a percentage of the butter manufactured in two or three of the older provinces. Some samples intended for the Eastern market were highly salted, but on the whole the methods of manufacture indicate a desire to produce a uniform, close boring, medium-salted butter, with moisture well incorporated. There were variations from this standard, but the general uniformity in the physical quality of the butter was very noticeable. The variation in flavor is,