

**HANDY FARM DWELLING.**

Editor "The Farmer's Advocate":

Am sending you diagrams of a handy dwelling house, knowing you are always open and willing to receive anything of value from your subscribers, and which is of interest to your many readers. The main part has a cottage roof, and rear part a ridge roof. First story has 9-foot ceiling, and second story 8½-foot ceiling. If used for a



Mr. Parnall's House Plan (Ground floor).

farm residence, a door could be placed so as to enter cellar from rear entrance. The rear entrance could be closed for winter use, and sides removed for summer. You will notice closet in pantry for stove furniture, or it could be used for flour-box; also a closet under stairway (not shown on diagram) would be useful for hanging coats, etc., used in winter, and if a furnace were not used, this closet would be a handy place for storing coal stove during summer. This plan is reversible, so as to suit location.

S. E. PARNALL.

**A FIRST-CLASS ROUND CEMENT SILO.**

The accompanying illustration shows a new round cement-concrete silo, erected last year on the farm of Adam Baty, Middlesex Co., Ont. It is 32½ feet high, with an inside diameter of 14 feet. The bottom course was flared downwardly to about 20 inches, to afford a broad foundation. After the first curb was passed, the thickness was 9 inches, carried up plumb to a height of 15 feet, from which the outside was battered to a thickness of 5 inches at the top. In each 20-inch course, two bands of twisted wire were embedded, four wires in each band. An extra band was placed at the top and bottom of each door. Last fall the silo was filled to within 5 feet of the top, with the produce of eight and a half acres of corn, cut with a corn binder. Had it been cut with hoes, it would have been filled somewhat nearer the top. Commencing soon after filling, about thirty head of stock have been fed from it through the winter. During the fore part they were not fed very heavily for fear the supply would be exhausted, but in the middle and bottom the silage is packed so close, and is lowered so slowly that, by turning-out time, in the middle of May, it is anticipated that a good six feet will be left for summer feeding. The corn when ensiled, was well matured, and the silage only mildly acid, no sourness being noticeable to the tongue when a grain of corn is first placed in the mouth. No spoiled silage was found, beyond a little on the surface, and on the sides near the top. Where the cobs fell and accumulated in the center, the quality is not quite so good as about the sides, where there was more of the leafy and stalky material, and where the most of the tramping was done. This illustrates the importance of an even distribution of cobs, stalks and leaves, and solid tramping of the whole.

**STEEL TRACK FOR BARN SLING.**

Editor "The Farmer's Advocate":

L. W. enquires about the best slings for a barn 35 feet high. He does not say how high it is from top beam to track. From my experience with slings, I prefer the whole slings; they trip in center. But my barn is 21 feet from top beam to track; I have lots of room. Some use half slings in smaller barns. I had a wooden track in my old barn, which was burned by lightning. I put up all new, with steel track, and think the wooden track is not in it with the steel.

Haldimand Co., Ont.

J. K. L.

**THE DAIRY.**

**CREAMERY SYSTEMS IN WESTERN ONTARIO, PAST AND PRESENT.**

Address by Fred Dean, before the Western Dairymen's Convention, January, 1908.

About the year 1878 there were a number of creameries started in the northern district of Ontario, at St. Jacob's, New Dundee, Ayton and Kirkton. The method adopted at these creameries for paying the patrons, consisted of the drawer calling each day at the different patrons' farms and skimming two milkings in one day, and the patron skimming the next day, the cream being measured in shotgun or Coolley cans. There being no test, each patron was paid alike, according to the measurement and pounds of butter manufactured, after deducting 5c. per pound for making. The cream was all gathered in wooden tanks, and delivered sweet and clean-flavored, owing to the cans holding the milk and cream being entirely under water and kept cold.

Old makers say that cream has never been delivered at the creameries in as good condition as when they first started to make butter, which does not speak very well for the present generation. In the year 1888 the first test was used for paying the patron according to the quality of the cream, called the Chery test, which consisted of a tin can the size of a quart sealer, and a wooden shaker. A sample of each patron's cream was put in these tins and churned. When finished the butter was weighed and the patrons paid accordingly. About the same time the Oil test was first used, which consisted of small glass tubes, holding a sample of each

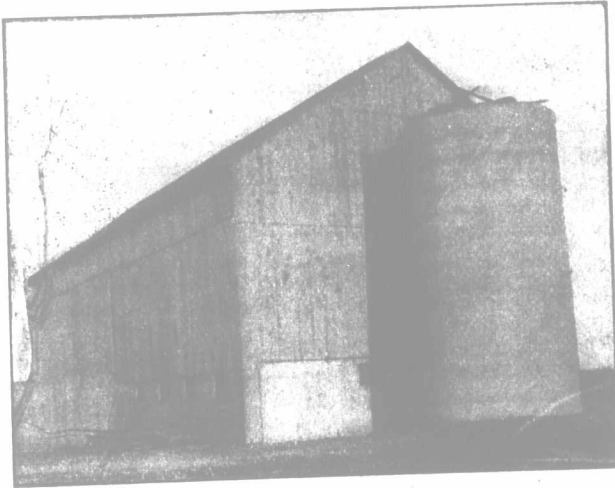
groups—north and south—with about 73 creameries, two of these being the only ones left where the whole milk is separated and no gathered cream taken; five creameries separate whole milk and take in gathered cream; four make cheese and butter, both in the summer; the remaining creameries being strictly cream-gathered or creameries where cream is collected from the patrons who do their own skimming, some using the hand separator, others setting the milk in cans, crocks, pails and pans, allowing the milk to sour, then skim the cream off by hand.

In the southern group there are 41 creameries; 27 of these, or 65%, are in first-class condition, having good buildings, cement floors, drainage, and water supply good, with walls and ceilings painted or white-washed every year. The equipment and utensils are kept clean and up-to-date; the majority have good refrigerators kept at a low temperature. The sanitary conditions are good, with surroundings kept neat and clean. Most of them are well managed; having a good buttermaker, and managers who know their business, they produce a good quality of butter, and, as a general rule, give good satisfaction to patrons and buyers of the butter. A large improvement has been made to some of these during the past season. The one thing lacking is improvement in the poor grade of cream delivered, but as long as wagons from two or more different creameries are run over the same routes, and one drawer taking what the other refuses, or the same price paid for sour and overripe cream as that paid for good, clean, wholesome cream, little will be accomplished in improving the quality, as it is not through ignorance that this injustice occurs.

Of the remaining 14 creameries, 7 of them, or 17%, are in a fair condition. Some of them have good buildings, but poorly equipped, and poorer utensils to work with; drainage and water supply not good; while a good many of them have old wooden floors, none of them kept any too clean.

The refrigerators are in poor condition, and the temperature varies up and down, depending upon the humor of the maker, whether he feels like filling it with ice often or once a week. The quality of the butter is never even, and a good deal of dissatisfaction is felt between maker and proprietor, also between them and the patrons. These creameries could be greatly improved, either by a change of proprietors or managers, and a little expense and manual labor, with good, willing, thrifty and energetic makers.

The other seven should not be allowed to have butter made in them another year without improvements being made. The buildings are old and unsanitary; they have poor drainage and a bad water supply; most of the equipment is unfit for use, being old and never kept clean; the utensils are in the same condition, and not enough of them to do good work if the makers were inclined that way. Some of them are in barnyards and mud holes of the worst description. Some are old cheese factories that have outlived their usefulness in that line, and have been made into creameries, while the stench of old whey-soaked floors, tanks and surroundings, can be detected long before they are reached. Some are in cellars where the sun never gets a chance to show up their uncleanness, and have a mouldy and close smell, that makes it impossible to produce a good quality of butter, even if the cream were delivered in good condition. Lower prices are paid for butter at some of these creameries, and the



Mr. Baty's Round Cement Silo.

patron's cream taken by the drawer, then churned, after which the amount of butter oil was read upon a chart especially prepared. There are a few creameries using this test yet, but most of them have been superseded by the Babcock test.

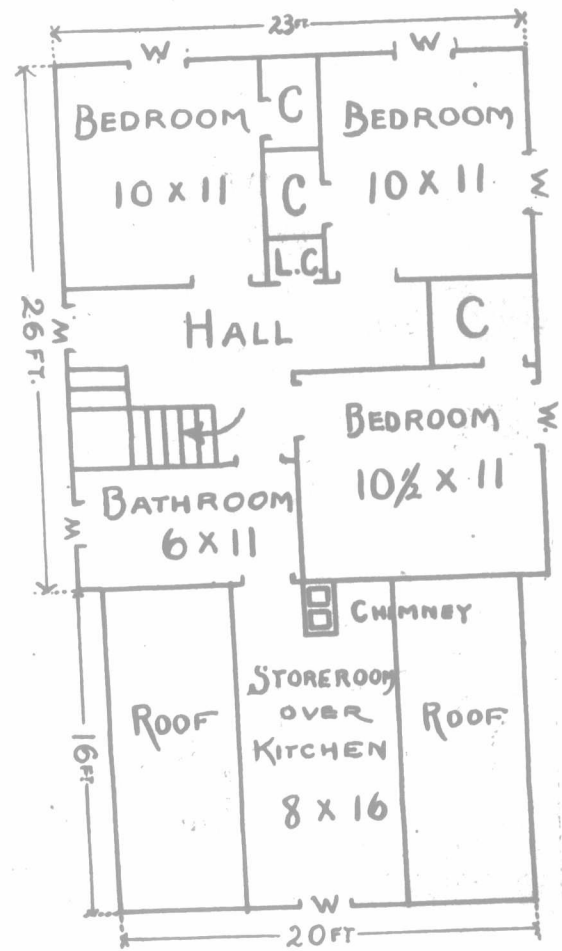
The first churns were barrel-shaped, with an upright dasher, holding about 25 gallons of cream. These were used till 1884, when the box churn came into use. About 1898 the combined churns gradually took the place of the box, till now few creameries are without them. The workers used in conjunction with the dasher churns were large wooden bowls for washing the butter; it was then salted on a triangular worker, partly worked and left over night before finishing working. For the box churn, the Mason, Fargo and National worker were used.

About 1890 a few of the cheese factories began what is called the separator system, in the fall and winter months, taking in whole milk and running it through power separators—this being the commencement of the separator system in buttermaking.

In 1893 Winchelsea started a whole-milk or separator creamery; then in 1897 the St. Mary's Creamery Co. established one of the largest separator creameries in Canada, running as such till 1904, when the hand separator became the craze, compelling nearly all the separator creameries to change back to the cream-gathered system, much to the detriment of the quality of the butter, on account of the poor care given to the separator and cream, and the length of time kept before delivering at the creameries. The creameries have been steadily increasing in number under this system, until now only an odd cheese factory is found among the group of creameries in the creamery districts.

**CREAMERY CONDITIONS.**

In Western Ontario the district is divided into two



Mr. Parnall's House Plan (Second floor).