

### The Dairy.

#### Making Good Butter Under Bad Conditions.

The impression prevails that good butter cannot be made under adverse circumstances.

While passing through the dairy buildings at the Dominion and Provincial Exhibition held in this city, we noticed a tastefully arranged exhibit owned and presided over by Mrs. C. Sir Charles Tupper and a host of leading dairy-men were examining it, and the quality was pronounced to be so fine that Sir Charles invited the lady to take a similar part at the Intercolonial Exhibition to be held in London, Eng. The fine flavor of her butter and her cream prompted us to make minute inquiries into her system of manufacture.

Mrs. C. keeps a milk and butter depot in this city, and we are aware that she has a large number of select customers for her butter and cream, always obtaining the very highest market prices. We were specially solicitous of obtaining a knowledge of her methods, as she is very pronounced against scientific systems, believing that success can be achieved only by practice. She never reads any dairy literature, and we were led to believe that her system was quite antagonistic to the scientific. We noted her evidence as follows:

I learned butter-making in Devonshire, but I don't practice the old-country method now. I have been constantly improving it by experimenting until I have effected a radical change. I raise the cream in Cooley cans by submerging them in cold water. I keep a stream of cold water flowing in, allowing the warmer water to escape. I don't like ice-cold water, as it chills the milk too suddenly. I let the milk set 12 to 24 hours in summer and 36 hours in winter. I can easily tell by the blueness of the milk when all the cream is raised; the bluer the milk the less cream it contains. I don't use the Cooley in winter; I prefer setting 8 or 10 inches deep in pans or vats. I take no account of the temperature, but I keep the milk in a cool place. I keep my cream in a cellar about 12 hours at a temperature of about 60°; it then generally begins to get a little sour. I always skim sweet, for I sell my skim milk. Sour cream makes more butter than sweet, but the butter does not keep so long. I pay little attention to the keeping qualities, for all my butter goes into immediate consumption. I churn at 62° in warm and 64° in cold weather. I can guess these temperatures to a nicety, but I always make the girls use the thermometer. I set the cream in warm or cold water until it reaches the desired temperature, and keep it well stirred. When I have creams of different ages, I mix them thoroughly and keep them at the churning temperature over night; the cream then churns quicker, and the quality of the butter is better, although not so good as from cream more of one age. Here is where I labor under a disadvantage as compared with the creameries, for I churn from odds and ends of cream. For a good keeping butter, all the buttermilk and water must be thoroughly worked out; this must be done while the butter is in its granular form, but much working will injure the flavor and keeping qualities of the butter. Washing is better than working. For extra quality and long keeping, strict attention must be paid to all the details. I don't know how much salt I use, but I use much less than other butter-makers. Salt helps to keep the butter. I have no chance to make an extra quality, for I sell all the milk I can and usually make butter from what remains standing for a whole day, there being then a loss both in quantity and quality. I have made good butter from cream kept in ice for two weeks. I buy the milk only from the best farmers, and if it does not come up to my standard, I advise them to sell it to somebody else.

Those who have studied the principles of butter-making as already published in the *ADVOCATE*, will readily perceive that Mrs. C. is extremely scientific in all her manipulations—except, however, the effect of salt on the keeping qualities of butter, with which she has conducted no experiments. In our April issue we pointed out the difference between the American and the Danish school of butter-making, the latter having been introduced into this Province by our Government. Mrs. C. belongs to the American school; for she joins Prof. Arnold in the cry that "ice must go."

How are we now to explain this paradox? Here is a woman who rages against book butter-making, and yet she is perfectly scientific in all her operations. Some of her reasons for her methods are perfectly sound, but in the main she has arrived at correct results from false premises. She admits that it would be well to be able to give correct reasons for everything. Query: Does it pay to study the principles of farming? Basing their arguments on Mrs. C.'s case, we should like to have an answer from some of our level-headed farmers.

Three points have struck us very forcibly: (1) It is unwise to argue very stubbornly against things which we know nothing about; (2) Had butter-making been an old science instead of one in its infancy, Mrs. C., by the scientific method, would have been as good a butter-maker twenty years ago as she is to-day, and would have saved herself all the trouble and expense of experimenting; (3) A given result cannot be false in science and true in practice.

#### Those Butter Tests Again.

Some people are such servile slaves to prejudice that they defy those who play upon their passion strings, and abuse those who calmly attempt to appeal to their judgment. This is most strikingly illustrated in journalistic life. When the end of the year comes around, "*Stop my paper!*" is the grateful eulogy which greets the independent editor who aims to instill the minds of his readers with sound principles and with a love for truth.

Happily, such people are rapidly vanishing, and their vacancies occupied by worthier citizens. Even yet truth is not often found on the popular side of a given issue, except when the writers appeal to men's reasoning faculties; it is as hard to go against popular enthusiasm as to kick against the fashions.

How do these remarks apply to our attitude on the question of butter tests? When all mankind appeared to be against us, we exposed the gross iniquities which underlie the system of testing the butter capacities of certain breeds of cows, pointing out that all was for speculative purposes, with a view to obtaining fabulous prices for certain strains of fancy stock. We were denounced as enemies of our stock industry, and morbid attempts have been made to snuff us out in order that darkness might prevail.

But the iniquity was far too palpable for the nineteenth century. What have those dairy luminaries now done? They have placed the control of their tests in the hands of an expert who has never yet succeeded in obtaining a phenomenal yield from any cow. This is certainly going to the other extreme, for all the government experiment stations have been

passed over, and Major Alvord, of the Houghton Farm, the only station in the United States conducted by private enterprise, has been selected.

Time and again have we refused to publish those fraudulent records which have been the means of ruining many an honest farmer; but we shall take special delight in publishing the results of the Major's investigations. He will not defile his good name by acting on unsound principles. These principles have already been published in the *ADVOCATE*, and we look forward with pleasure to the time when our farmers will be able to obtain truthful statements with regard to any breed which he contemplates to use in building up his dairy herd. We shall continue to defend the truth, and if you suspect that this policy will annihilate us before your next year's subscription expires, then all you have to say is, "*Stop my paper!*"

#### Fraudulent Butter.

The traffic in different sorts of vile stuff under the name of butter still continues in the United States, notwithstanding the stringent laws that have been passed for its suppression. It has been estimated that less than five percent of the quantity consumed is sold under its legitimate name, but is disposed of as butter at the market prices of the genuine article.

The depressing effects of these swindles on the butter industry can easily be imagined,—also the effects on the health of the consumers. This happens, too, at a time when the butter-makers of the Union have been putting forth their utmost exertions to improve the standard of their butter, and make the industry one of the greatest in national importance, both in the home and the foreign markets. The price of genuine butter has depreciated 40 to 50 percent within the past two years, and there are dull prospects for appreciable advance. The value of dairy stock has proportionably decreased, and these circumstances have had a depressing effect upon agriculture generally. It has been estimated that the butter frauds for the past ten or twelve years have cost the farmers of the United States half as much as the civil war,—not to speak of the losses to the consumers, or of the political, commercial and moral degradation of the whole people. One-tenth of the provocation would have given rise to a rebellion in other departments of industry; but the farmers, poor, tame creatures, patiently submit to the sight of their lands, their money, and their homes being exacted from them by speculators and monopolists. They have the political power in their own hands, but do not exercise it, and the government is therefore instituted for the speculative and against the agricultural interests. And yet the farmers are taught to believe that the remedy lies in heaping on heavier burdens, levying higher taxes, and increasing the public squanderings—all in the interests of soulless corporations. These evils and these losses are not confined to butter alone; there are still the cheese and the fertilizer frauds, and many others—all of which seem to be so deep rooted that their eradication is beyond hope. Add to these losses the cost of maintaining the army of analysts and other detectors of fraud, and the result is appalling to contemplate.

We are therefore pleased to see that a dairy-men's protective association of the manufac-