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FARM AND DAIRY

The Makers' Corner Butter and Cheese Makers are in-vited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discus-sion. Butter and Cheese Makers are in-vited to send contributions to this interpretent, to ask questions on matters relating to cheese making and to suggest subjects for discu-sion.

Butter Making and Its Develop-

ment L. A. Zufelt, Supt. Dairy School. Kingston, Ont.

The butter industry has seen many changes which have had far-reaching results on the entire dairy industry of the province, and we are again en-tering into one of these periodical changes which bids fair to rival in importance any of those experienced vious years. Usually we have had timely warning of the approaching change, but in the present case events change, but in the present case events have crowded each other so rapidly that the majority of us have been more or less unprepared, and unless the situation is carefully handled we may not reap the advantage we otherwise should.

The demand of our local butter markets has so increased that we no longer have butter to export, but on the other hand our imports of this commodity are increasing rap year by year. It is doubtful if increasing rapidly fully realize just what effect this importation of foreign butter is going to have on our local producers, and it is well to look into this phase of the situation more closely. So long as we were exporters, only a small percent-age of our output of butter came into competition with foreign makes: now, however, our entire production will be placed side by side with these foreign imports, and I am afraid will suffer by comparison, and our success in holding our own local market will depend altogether on our ability to not only make as good, but a superior quality.

ROOM FOR IMPROVEMENT.

unfortunately in the past we have not always held the most enviable position in regard to the quality of our butter. This was partially if not altogether overcome when our whole milk creameries entered the field, but since the gradual extinction of these, we are again facing aggressive foes, with the added handicap of an inferior raw material. There is this dis-tinction, however, that whereas formerly we were competitors in a foreign market with our best production we will not be fighting for possession of our own local markets in constant competition with the best of the foreign make. It is quite evident that of our butter will not command much the highest price, and will gradually grow in disfavor unless we put forth every effort to maintain a standard,

if not better than, at least equal to the best of the foreign imports. The quality of the raw material largely influences the quality of the finished product, and it is doubtful if the general average quality of the cream as delivered at our creameries has increased much during the past few years. Now, I do not wish to ap-pear as casting reflection on those in charge of the instruction work, but we must face the fact that our butter has not advanced in reputation side by side with our cheese, and for this fact we must find the cause before we can apply the remedy.

AN ECONOMIC PROBLEM.

I believe it will not take us long to come to the conclusion that the trouble is largely an economic one. trouble is largely an economic one. The farmers supplying cream to the creameries are handling their cream more intelligently and taking better ears of it to-day than they did some years ago. Our butter makers also have more knowledge and are using more skill in the manufacture of the

butter than they did formerly. Yet the quality is not keeping pace with these improved conditions. Now there must be a "missing link" somewhere the basis and thick are needed. in this chain, and I think we need not

in this chain, and I think we need not go very far before finding it. When cream gathering creameries were first being operated the cream was expected to be delivered at least three times per week. Costs of labor and material have increased rapidly. and our creamery managers, in en-deavoring to lessen the cost of manufacture, came to the conclusion that this cost could be materially lowered by hauling the cream less frequently. We now find that whereas the cream was hauled three times a week a few years ago, it is now being hauled only twice a week, and in many cases only once per week. There can be no doubt but that the good accomplishdoubt ed by the educational work of our instructors towards a better cream supply has been largely nullified by this practice of lessening the number of eliveries per week.

Instead of this educational work having a beneficial effect on the qual-ity of the butter, it has been made use of to lessen somewhat the cost of haulage and the cream as a conse-quence has not been delivered at the creamery in any better condition

Secrets of Success

than formerly. In short it is a clear case of a sacrifice of quality for a doubtful saving in cost of manufacture. I feel that I cannot too strongcondemn this practice, which perhaps the most prevalent one in all lines of dairy production. We are too prone to effect a small visable saving at the expense of a much larger loss in quality.

CONDITIONS BLAMED.

Perhaps, after all, the chief blame for this practice does not lie with the producers, but with the conditions with which they have to contend. Our efforts as educators have been largely directed towards raising the gen-eral average quality of our milk and cream supply, but what reward have we to offer the individual producer en he has succeeded in furnishing a high grade raw material. Does he as an individual receive any more for it than his neighbor who supplies an inferior article? It is true he helps raise the general average quality and indirectly shares this benefit with his neighbors, but does he receive the full reward for his individual labor? receive the This is evidently the crux of the whole question.

In proof I might point to the rapid In proof a night point to the rapid strides made by some of our sister Provinces in raising the standard of quality of their butter from the low-est to the very highest in the Dominion by the simple expedient of minion by the simple expeditent of a system of cream grading at the creameries. This system, I am in-formed, is to be further extended by applying it to the butter which in future will be graded as well, and sold which an its montie. The development strictly on its merits. The advantage of this method is that the individual reaps the full benefit of his labor or made to suffer for his carelessness. In made to super for his carelessness. The careless producer or manufactur-er can no longer POOL his interests with his more progressive neighbor, nor shift his personal responsibilities to the shoulders of others. It is quite evident that if Ontario

wishes to occupy the position which should rightly be hers that she can not do better than copy the example set by these younger sister Provinces. I am thoroughly convinced that no

I am thoroughly convinced that as method which we can employ will pro-duce results as quickly and effectiv-ly as this system which allows those engaged in the industry the privileg engaged in the industry one privace of profiting by their own individual labour. Our defect is not in a lay of education or of knowing how by produce a high grade product by rather, a system which offers no m-and the individual for individual ward to the individual for individual merit.

Whey Butter Manufacture By H. O. Watrud.

Great possibilities are in store for cooperation and Wisconsin dairying when cheese factory patrons will ge together to form a cooperative creater ery. You ask, "Why should they e-ganize a createry and not a cherg factory?" They organize a coopenfactory?" They organize a cooper-tive creamery to make into butter the whey cream which is a by-product a emaking a secondary industry chees

In the whey resulting from the man ufacture of foreign cheese there sh remains about .7 per cent. butter iz or roughly, one-fifth of the origin butter fat. This butter fat is large

wasted before it gets to the cal and hogs on the farms. Furthermore, the hog has a hard time of it trying to make cheap pork of on centrates worth thirty cents pe pound.

The advent of the whey creat separator of later years is doin much to reclaim this butter fat These separators are installed in the cheese factories and the whey is in mediately put through after the cut has been removed. The quantity d has been removed. The quantity d cream thus produced is not sufficient for each local cheese factory to ma into butter, hence a central make must be sought. The cream thus in has largely been delivered at or sh ped to nearby creameries or to land cities .-- Hoard's Dairyman.

Ruralisms

The farmer should be a si This requires preparation Education counts for as much as experience a the preparation for profitable im-ing. Two years of special work more valuable than 20 or 25 years the ordinary farm experience. You farmers should get both the sh training and experience.

It is not the cow that cats the me or the cow that eats the least this the best cow, but the cow that mak the bast use of what she does est Butter made from cream which h been allowed to remain too long fore being churned never keeps we in addition to this, its flavor is ner what it ought to be.

The horse has the sense of hearing very highly developed, and data guishes sounds, and probably also difference in sounds, from a wa great distanca.

Noise has a frightening effet some horses, and simply an exist effect on others, especially et trained ones, who, being vell-min whate ed, remain under control, what may be their feelings in the matter

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