

On the Wing.

Having heard so much about the butter business and creameries, and never having seen a creamery, on the 5th of February we took the L. H. & B. R. R., and arrived at Wingham. Here the members of the

TURNBERRY AGRICULTURAL SOCIETY

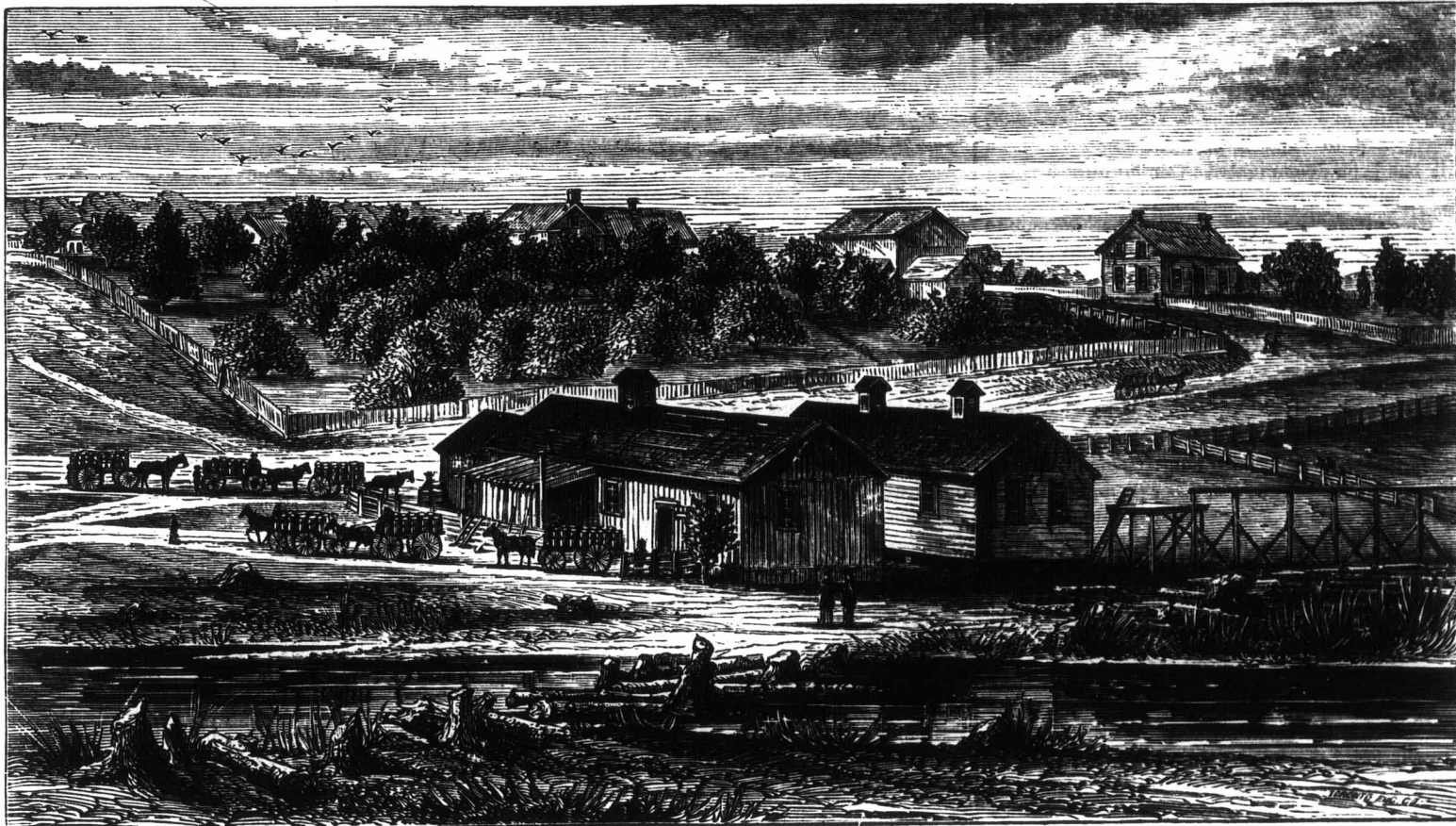
had their first Dinner. It was well attended by many of the most enterprising farmers in this part of the country. Many good addresses were given pertaining to the general spread of useful information on agricultural subjects. Songs interspersed enlivened the evening, and all appeared to enjoy themselves; we believe the assemblage separated pleased and improved in mind and spirits, without any bad effects resulting in any way. No doubt this society has taken its pattern from the Hullet Society, which is the oldest association that has established and maintained this custom of holding

factory; they then erected the first creamery in Ont. The first year, 1876, they obtained the milk from 120 cows. They realized such good prices for their butter and paid such prices to farmers for milk that the second year farmers sent the milk of 300 cows to them. In 1878 they had the milk of over 600 cows, and this year they expect the milk from 1,000 cows. The reputation and price of this butter have been continually on the rise since the first establishment of the creamery. They ship the butter to a firm in Glasgow, Scotland; for their last shipment they received 120s. per 112 lbs. Customers that have once used this butter require it again; the merchants that purchased it were eagerly awaiting its arrival, and it was at once taken from the docks by ready purchasers, and this at the very highest price paid for the best English, Irish or Scotch butter, realizing 20s. per 112 lbs. more than United States butter.

The whole of the butter made is shipped except that required for one hotel in Toronto. The farmers received 7c. per gallon for their milk. This is much more than was realized by cheese-makers last season. This creamery alone enabled the farmers

it; this is floated up and down each vat until the temperature is sufficiently reduced; then the milk stands from 12 to 24 hours, and is then skimmed and taken to the churn. They formerly used large upright dash churns, but these have been discarded and the Blanchard Churn is now used. They churn about 150 to 200 lbs. at a churning and churn twice a day. The churning is done by steam; it is commenced with 30 revolutions a minute, and then increased to 50. It takes from one to one and a quarter hours to churn. The butter is then taken to a worker, washed, worked, salted and allowed to stand one day; it is then worked over and packed in firkins that have been soaked three days, then steamed for three hours in salt and water, and properly prepared. A cloth is laid at the bottom of the firkin and another on the top; the top is then covered with a thin layer of salt. The keg is then put into the store-room, which is kept nearly ice-cold; there it is safe for shipment at any time.

There is another room in which the engine and boiler are kept. The engine is only a three-horse power, but it has proved itself of sufficient power



CREAMERY OF MESSRS. HETTLER AND INGLIS, TEESWATER, ONT.

an Annual Dinner. These agricultural gatherings, whether in the form of dinners or clubs, tend to do good.

In the morning we took a horse and cutter to go to the creamery, a distance of ten miles.

THE ROAD.

We have driven about this western peninsula for nearly forty years, but we never experienced such roads as we found here; the snow had worked into pitch holes in about this form:

The passing of teams was a dangerous affair. We saw one span of horses nearly buried in the snow when attempting to allow another team to pass. We noticed where many a load had been upset, and in several places parts of loads were left. Question: Would it not be well to have a little more of the statute labor expended in keeping the winter roads in order? A properly constructed leveler occasionally passed along the road would prevent the delay and danger to man and beast.

TEESWATER CREAMERY.

This is the first establishment of this kind erected in Ontario. Messrs. Hettler & Inglis, two enterprising store-keepers, had read about butter factories, went to the States to see how they were managed, and hired a man who had worked in a

in this locality to realize over \$5,000 more than they would have done in the ordinary way. Only one-quarter of the farmers in this township have been able to avail themselves of the use of this creamery. It is estimated that \$15,000 more might have been made in this township alone had all the butter been made on the factory system. The average price realized by farmers for home-made butter was 10c.; the factory butter brought 22c. Last year the ADVOCATE informed its readers that the price of home-made butter would be unremunerative, and commended the factory system. It is not too late even now to get up your factory this spring. There are several creameries going up in the vicinity of this one. Why not have more in other parts of the Dominion?

COST OF FACTORY.

This factory cost about \$4,000, which includes the cost of some expensive implements that have been discarded. It has been built at three different times, each year making it necessary to increase the size. The buildings are 76 feet long by 26 feet wide. One department has a concrete floor; in this building six wooden vats are set, about 15 feet long, 3 feet wide and 1½ feet deep. Tin vats are placed in the wooden vat, leaving a space between the two vats to allow cold water to run at the bottom and sides of the vats. The milk is poured into the vats at a temperature of 80 to 90 degrees; it is then reduced to 60 degrees. In addition to the cold water running around the vats, a sink float is put into the vats having ice in

for the factory. Cheese is made from the skimmed milk, when the milk is only allowed to stand 12 hours. After the milk has been skimmed steam is put into iron pipes that are laid in the bottom of wooden vats. The water is soon heated, and the heat is imparted to the milk in the tin vats; when at a proper temperature the rennet is put into the milk, which soon coagulates. The process is then gone through as in cheese factories, and the cheese is taken to a drying room. The cheese sold from 4 to 6c. per lb., which we deem a high price, considering that the price of new milk cheese has been so low during the past season.

WATER.

A plentiful supply of good, cold, clear water is essential to a butter factory. On a rising ground near this factory is a beautiful spring of water; this is conveyed to the factory in wooden pipes, and thence into iron pipes. An ice-house is close by.

FARMERS AND FARMERS' WIVES, WHERE ARE YOU?

Ten cents per pound for butter made by old experienced hands, that have served a lifetime at it; twenty-two cents per pound for butter made by persons who never milked a cow! And this butter to be equal to the best butter made in the British Isles, and far superior to any made by any of the lauded factories in the States! We should feel proud of this honor; we should follow the pattern set to us. We must either progress or retrograde; we cannot stand still. Is the farm you now occupy to be occupied by your descendants or to be sold to some more enterprising person?