

## ANNUAL MEETING OF STATE DAIRYMEN'S ASSOCIATION.

## Washington Creamery Prospects.

Address delivered by J. A. Woll at the State Dairymen's Convention.

The dairy and creamery industry in Western Washington has made wonderful progress in the last few years, but still the output is not by any means equal to the demand, even for home consumption, and our large and rapidly increasing shipping trade has to be filled with Eastern butter. It would therefore seem that the prospect for Washington creameries is very good, indeed. We have a market that has been for the last three years from 1 to 5 cents higher than anywhere else in the United States, and when you take this fact in consideration together with the natural advantages that the dairymen of this state have over their Eastern competitors, both in regard to climate and productiveness of soil, we have all reason to feel proud of our infant industry, and put forth our very best efforts so that we may make the most of these advantages.

The hand separator system has done away with one serious drawback, and that is the difficulty to gather in a reasonable distance a sufficient amount of milk to make a creamery a success. Most of the small creameries that on account of insufficient patronage barely did exist have given up, and the cream is sent to central factories by rail or steamer. This method enables localities where there is not enough milk or cream to successfully support a creamery, to dispose of their cream at as good a price as they could get at a large home plant, with the exception of a small difference in the freight of cream and butter.

The hand separator has also been of great benefit to larger local creameries in saving milk-handling expenses and thus giving the producers a larger net return for their product and also increasing the feeding value of the skimmilk. I think it is safe to say that from now on there will be no creamery built in any locality that has not at least 500 cows in a radius of five miles, and with such a start and properly managed we should not have any creamery failures and the industry will, as it ought, grow and spread prosperity.

There is, however, room for great improvement, both among creameries and patrons. Our butter, although some of it is gilt-edge, a great deal is not; and there is none made in the state as yet that has keeping qualities to enable it to be stored for any length of time or sent to foreign markets. For this purpose we have had to use Eastern butter. Now, with our large and increasing Northern trade and a prospective Oriental trade that ought to be carefully developed, keeping qualities are of great importance, and the fault must be remedied. I have given the subject a good deal of thought, and think I can give suggestions that will somewhat improve the present conditions. We have to start at the bottom and keep on until the package is ready for market, and I know he will find room for improvement all along the line. The dairying with the majority of our farmers has been a side issue. When grain and hay are low, everybody wants cows, and a good many get them—such as they are—regardless of what provision, if any, has been made for their com-

fort and sustenance; consequently, feed is liable to be poor, facilities to handle milk and cream worse, and the result is gray hairs and premature age for the poor buttermakers and kicks from the merchants and commission men who handle the product.

In making butter that is good and will stay good, feed cuts a great figure. Grain rations, good hay and pure water are essential. Peas and oats, ground or cured, and fed as hay, give a fine flavored milk; but musty straw and hay and poor water, unclean milking and dirty cans will produce milk that even limburger cheese would be ashamed of. There is enough in dairying, rightly conducted, to warrant any intelligent farmer whose place is suited for it, to give it his whole time and attention. 'Tis better to start with five cows of the right kind and give them the right care, than to start with twenty, ten of which will eat the heads off the other ten, and then tackle the man. Better to have a cow stable on one side of the barn, with good floor and comfortable stalls, than a shed all around it, where the cows will have to wallow in mud and manure until a stranger would think that they were walking fertilizer factories. Better to cool the milk cans in a barrel sawed in two, filled with cool, clean water, than in a ditch five miles long, filled with stagnant and foul-smelling water. I am glad to



Sketched by Miller Freeman.

J. A. WOLL.

As he looked at the Dairymen's Convention.

be able to say, though, that dairying is improving along the right lines, and the example of a few first-class dairy farmers in our state (as good as can be found anywhere) is bearing fruit, and I trust the time will come, and come soon, when shiftless, unprofitable dairying will be the exception and intelligent, up-to-date methods will be the rule. Then, if the same march of progress will do away with poorly constructed creameries, located in unfit places where no drainage can be had, and the surroundings on a warm day smell worse than fifteen skunks in an 8x10 cellar, and also with buttermakers that think hot water, live steam, scrubbing brushes and sal soda belong in fairy tales; when they are done away with and attractive, clean, sweet-smelling creameries are run by neat, progressive buttermakers, who take as great pride in every batch of butter they make as our State Dairy Commissioner in every oleomargarine suit he wins, then the dairy industry and creameries of this state will prosper as never before.

There is another feature that I also must speak of—the importance of caring for the cream where it is kept several days, sometimes a week, before sending to factory. It should be

cooled as much as conditions will permit, immediately after separating; then set in a clean place where there is good ventilation and no odor of any kind that is liable to taint it. The different separations should be thoroughly cooled before mixed together, and the whole stirred every time new cream is added. As soon as it begins to turn sour it should be sent to the factory, as over-ripe cream will not make good butter. The separator should be thoroughly cleaned and scalded after each separation. The practice of leaving it uncleaned from one separation to another, or only washing it every morning, is extremely bad, as enough bad kind of bacteria will be developed in one night to spoil the biggest churning ever made.

It seems to a good many that dairying is too confining, and there is too much work attached to it to make it pleasant. Every improvement, however, that is made lessens this work, and it seems to me that a crop that will bring in money 730 times per year is worth working for. Look for the successful dairy districts all over and you will find the places of beautiful homes, well improved farms and intelligent communities. Mortgages do not thrive in such places, nor is there want of small comforts that make life pleasant. The fertility of the soil is not exhausted, but enriched; the increase supplies the growing generation and gives them a start in life.

Interesting meetings like the one we now have here, and farmers' institutes from time to time, brighten up our ideas and develop our intellects. Let us put forth our strongest effort from now on and build up an industry that carries its rewards and blessings with it from day to day.

## WHAT IS MEANT BY PURE BRED STOCK.

By D. F. Boissevain.

What do we understand by the term "pure bred cattle?" When I was breeding pure bred stock in N. W. Canada, I was amazed at the ignorance evidenced by intending purchasers, not only as to the points and merits of the individuals they came to select, but even of the nature and real value of such stock. This led me to think upon the matter, and soon I discovered that even otherwise intelligent breeders were laboring under severe misapprehensions. The term "pure bred" in itself is misleading, as it does not express that which we desire. Paying strict attention to that portion of the question which affects us as dairymen talk: What are we looking for, what do we desire to obtain when we seek to improve our herd by better breeding? Do we want cattle that are pure by breed? meaning thereby cattle that are strictly identified with one or other of the distinct breeds or types of dairy cattle, such as Jerseys, Holsteins, Swiss or Ayrshires? and I say emphatically "No."

What, then, are we seeking? We are seeking the cow, ladies and gentlemen, that will produce the greatest possible amount of milk or butter at the smallest cost to ourselves. That is what we want, no more; but certainly no less.

Does the Jersey cow or the Holstein cow give better returns than the common cattle, simply because she is be-

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longing to this or that breed? I answer no, and I will prove my contention to you shortly. Is there any virtue in the assumption that the cow comes from some foreign part? And I will point you to the fact that we do not go to Holland or Scotland or Switzerland for our stock; but that we patronize our American breeders, who boldly maintain that we have better individuals bred right at home, than ever crossed the "briny." In order to prove to you what I undertook to do, I beg of you to allow me to illustrate this matter, and as I like to talk upon a subject that I am conversant with, I will cite the Holstein cattle as an incident. Having been born and raised in Holland, I can speak of what I know. Situated so that I could not follow an agricultural life, I was forced to keep away from the farm; but the old Dutch proverb says: "You cannot keep a frog from the pond's edge." Wherefore I was always dabbling around my pond, spending my spare hours among stock and fields. Thus it happened that some twenty years since I proposed to two young Englishmen who were visiting us in America, to accompany me to "Ploten," just within nice walking distance, and visit the farm of P. J. Van Amersfoort. Accordingly we set out on a fine crisp winter day, and soon found ourselves on the spot. This P. J. Van Amersfoort was one of the first to make his home in the newly drained Harlem lake, when his horses required Tule shoes and all was new. Endowed with much wealth and indomitable enterprise, he was dubbed by his contemporaries a "perfect crank," while to-