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9-1-1905

The dairy industry in New Hampshire, Bulletin, no. 120

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New Hampshire Agricultural Experiment Station

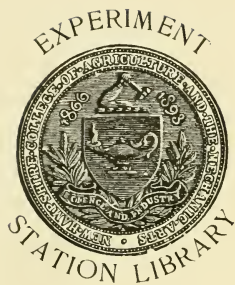
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Recommended Citation

Weld, Ivan Comings and New Hampshire Agricultural Experiment Station, "The dairy industry in New Hampshire, Bulletin, no. 120" (1905). *NHAES Bulletin*. 83.

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Class..... 639.73

Number..... N53

Volume..... 3 cop 2

Source..... Binding

Received..... July 1909

Cost.....

Accession No. 15435

NEW HAMPSHIRE COLLEGE
Agricultural Experiment Station

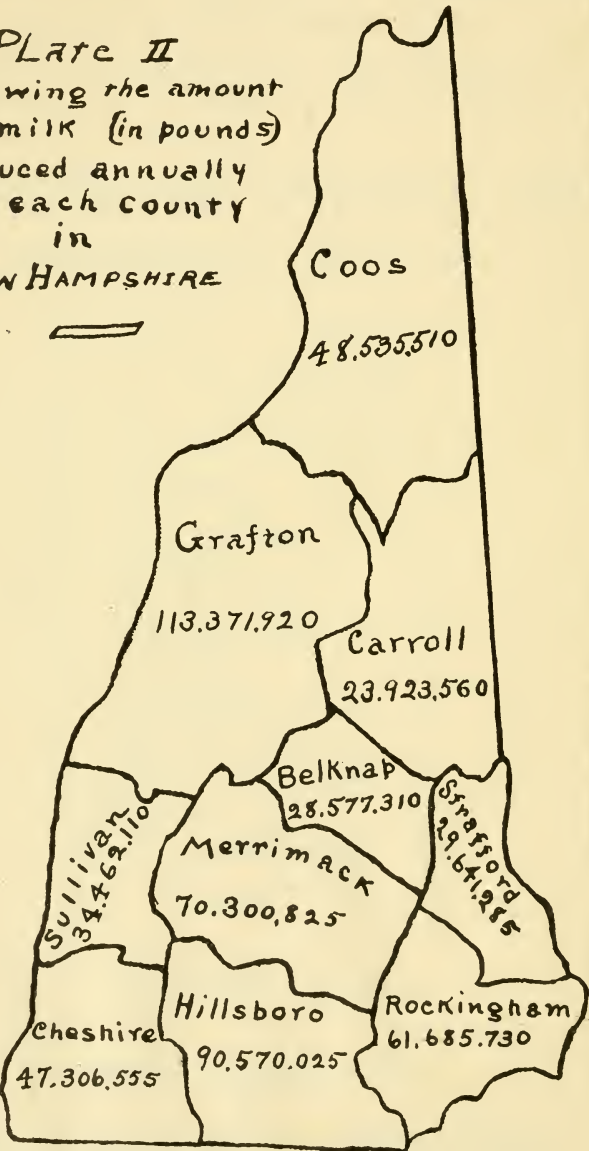
The DAIRY INDUSTRY
IN NEW HAMPSHIRE



By IVAN COMINGS WELD

NEW HAMPSHIRE COLLEGE
OF
AGRICULTURE AND THE MECHANIC ARTS
DURHAM

PLATE II
Showing the amount
of milk (in pounds)
produced annually
in each county
in
NEW HAMPSHIRE



THE EXTENT AND DIVISION OF THE DAIRY INDUSTRY IN NEW HAMPSHIRE.

BY IVAN COMINGS WELD.

THE earliest information we have regarding dairying in New Hampshire is found in a letter written August 6, 1634. In this letter, Mr. Ambrose Gibbons, manager of Capt. John Mason's plantation, which was located near the present City of Portsmouth, writes to his employer in part as follows: "you have here at the great house 9 Cowes, 1 Bull, 4 calves of the last year and 9 of this yeare, the prove very well, farre better than ever was expected. They are as good as your ordinary Cattle in England and they goates prove some of them very well, both for milke and breed. if you did send ashippe for the Western Ilands of 6 scoore tunne or thereabouts for cowes & goates it would be profitable for you. A good husband with his wife to tend the Cattle & to make butter and cheese will be profitable, for maides they are soone gouned in this countrie"

"Newitchawanock, the 6th of August 1634"

According to an ancient authority, such cattle as those referred to were "valued at Fife & twenty pounds the head, being very Large Beasts of a yellowish colour & Said to be brought by Capt. Mason from Denmark."

These cattle and their progeny were scattered through parts of Maine, New Hampshire and Massachusetts and formed the foundation stock for the early settlers in many New England colonies.

For more than 200 years in New Hampshire, cows were only kept to supply local demands for milk, cheese and but-

ter. They were usually milked during the summer, when a year's supply of dairy products for the family was prepared. It was not until the cities and towns sprung into existence that the buying and selling of dairy products in large quantities became possible or desirable. In 1845, 212 years after Mason's importation of cows to New Hampshire dairy farmers first began to send milk on the steam cars to Boston.

The first private creamery business in New Hampshire was conducted by Charles H. Waterhouse in the town of Barrington in 1881. Mr. Waterhouse was also manager of the first co-operative creamery to be established by dairy farmers in New Hampshire, which was located in the Suncook Valley at Short Falls in the town of Epsom. It opened its doors for business on April 6, 1885. For a period of about two years previous to the introduction of centrifugal cream separators, the milk, after it was received at the creamery, was placed in cans of ice water and the cream allowed to rise to the surface. A portion of the cream from the morning's delivery was removed late in the afternoon by a hand skimmer, and the remainder allowed to stand until next morning. Mr. Richard B. Hall of North Monroe was the owner of the first centrifugal cream separator to be used in the state, he having purchased a dairy size machine in March, 1884. The Hanover creamery at Hanover was the first co-operative concern in the state to use power machines for separating cream.

With the advent of cream separators, other creameries were established in the best farming centers in the West and northern parts of the state. Farmers in the southern portion have found excellent markets for their milk, not only in creameries but among the rapidly increasing population of nearby cities and towns.

The importance of the dairy industry in New Hampshire can hardly be overestimated. From its very inception

by the early colonists in 1633, it has steadily developed until it has grown to be the largest, the most profitable, and, hence, the most important revenue-producing branch of our agriculture. It is, also, the one industry most closely identified with the health and very existence of all our people.

With recent improved facilities for transporting and distributing milk and milk products, there has naturally followed increased market demands. Because of this increased demand on the part of the individual and because of our increasing population, our farms have been called upon to furnish more and more milk. The financial advantages to the dairy farmer have become more and more attractive and for many years the number of dairy cows has been steadily increasing.

Within the short space of a few hours, food material consumed by the cow becomes partially transformed into a finished, marketable and indispensable article of human food. At the same time about nine tenths of the fertilizing value of the food eaten by the cow is made ready and returned to the soil to assist the farmer in growing other forage crops.

The rapid and profitable development of the dairy industry in New Hampshire would seem to offer substantial proof that the state possesses exceptional advantages for the production of dairy products. The revenue which New Hampshire farmers now derive from the sale of dairy products is larger than that derived from the sale of all other farm products combined.

Unlike some other branches of agriculture, dairying does not rob the soil of its fertility. Dairying is a self-supporting industry and is not dependent on the artificial. It is, therefore, an ideal industry, because from its own resources it is able to sustain itself forever. An ideal industry must not only furnish steady employment to those who engage in it but also a steady income during the entire year, and dairying, more than any other branch of agriculture, can

be depended upon to do both. The income, however, in the future as in the past, will necessarily depend largely on the skill and intelligence with which the business is managed.

The latest figures obtainable show the number of milch cows in the state to be 129,900. Their total valuation is \$4,200,966. The average valuation per head is \$32.34 or \$4.90 per head higher than the average for the entire country. The geographical distribution of milch cows by counties is shown by Plate I.

The number of farms in each county, their average size and the average number of milch cows per farm, is as follows:

	Total No. farms.	Av. No. acres per farm.	Av. No. cows per farm.
Belknap	1,864	110.5	3.6
Carroll	2,413	150.9	2.3
Cheshire	2,660	138.7	4.2
Coös	1,895	173.6	6.0
Grafton	4,173	148.6	6.4
Hillsborough	4,137	109.8	5.1
Merrimack	3,893	122.5	4.4
Rockingham	4,240	78.2	3.4
Strafford	2,216	88.9	3.1
Sullivan	1,833	143.1	4.4

The average cow in New Hampshire is producing about 11.57 pounds of milk daily or 4,223.05 pounds in one year. On this basis 1,502,943 pounds of milk are produced in one day and 548,574,195 pounds represents the total yearly product. This amount is equal to 516,305,030 pints or 258,152,515 quarts. The amount of milk produced annually in each county is shown by Plate II.

In disposing of their milk New Hampshire farmers are favored with a variety of good markets. The population of New Hampshire is now about 430,000 and the amount of

milk consumed daily is about one pint or one pound *per capita*. Approximately, 156,950,000 pounds are consumed annually, the remainder being manufactured into butter, cheese, condensed milk or shipped to the Boston market.

The following figures show approximately how New Hampshire farmers are disposing of their milk at the present time:

Made into cheese on farms	950,000 lbs. yearly
Sold to condensed milk factory	1,275,000 lbs. yearly
Sold to cheese factories	23,606,000 lbs. yearly
Sold to Boston contractors	73,397,000 lbs. yearly
Sold to creameries	138,415,000 lbs. yearly
Made into butter on farms	143,981,000 lbs. yearly
Consumed within the state	156,950,000 lbs. yearly
<hr/>	
Total yearly product	548,574,000 pounds

There is in the state at the present time one condensed milk factory, seven cheese factories, 52 creameries and 146 stations from which milk is shipped to Boston. Plate III gives the location of each of these markets.

The condensed milk factory is located at Whitefield. It was erected and equipped at a cost of about \$50,000 and furnishes a good market for nearby milk producers.

The cheese factories are seven in number and represent an investment of about \$10,000. Their location is as follows:

Bear Rock Cheese Factory, Stewartstown; Cedar Brook Cheese Factory, Stewartstown; Clarksville Cheese Factory, Clarksville; East Colebrook Cheese Factory, East Colebrook; Columbia Cheese Factory, East Columbia; Hood's Cheese Factory, South Lancaster, and the Valley Brook and Percy Stream Factory at Pittsburg.

About 2,500 New Hampshire farmers are now engaged in producing milk for the Boston market. Milk is transported in 8½-quart cans, packed in special refrigerator cars attached to passenger or freight trains. During the past

year the average daily shipment from the state was 11,167 cans. There are at present 147 railway stations from which milk is forwarded to Boston six days in the week. The list is as follows:

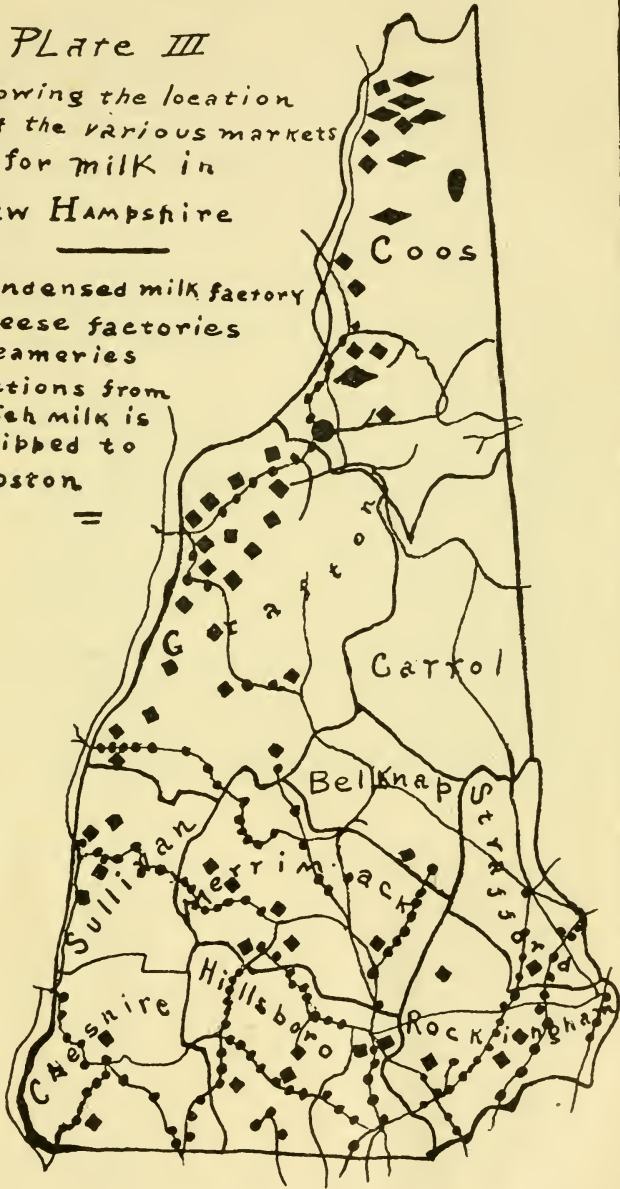
Allenstown	Grasmere	Portsmouth
Amherst	Greenfield	Potter Place
Andover	Greenville	Pratt's
Antrim	Groveton	Quincy
Ashuelot	Hall's Crossing	Reed's Ferry
Balloch's Crossing	Hampstead	Richardson's Crossing
Bagley's	Hampton	Rindge
Bath	Henniker	Riverdale
Barnstead	Henniker Junction	Roby's Corner
Barrington	Hill	Rochester
Bennington	Hillsborough	Rockingham Junction
Boscawen	Hinsdale	Rollinsford
Bradford	Hollis	Rumney
Bristol	Holton's	Russel's
Camp Tract	Hooksett	Salem
Canaan	Hubbards	Salmon Falls
Canobie Lake	Jaffrey	Sandown
Canterbury	Keene	Scott's
Cavender's	Kellyville	Short Falls
Chandler's	Lancaster	South Danbury
Chester	Lane's Crossing	South Lancaster
Chichester	Lebanon	South Lyndeborough
Claremont Junction	Lee	South Merrimack
Claremont	Lisbon	State Line
Cold River	Littleton	Sugar Hill
Dalton	Lyford's Crossing	Sunapee
Danbury	Madbury	Suncook
Derry	Mason	Tarbell's
Dover	Melvin's Mills	Tarbell's Crossing
Durham	Merrimack	Thomas' Crossing
East Andover	Milford	Thompson's
East Haverhill	Mt. Bellevue	Thornton's Ferry
East Kingston	Mt. Sunapee	Troy
East Lebanon	Nahor's Crossing	Walpole
East Weare	Nashua Junction	Warner
East Westmoreland	Newbury	Waterloo
Elmwood	Newfields	Webster's Mills
Enfield	Newmarket	West Andover
Epping	Newport	West Canaan
Epsom	North Boscawen	West Claremont
Everett's	North Hampton	West Deering
Exeter	North Haverhill	Westmoreland
Fitzwilliam	North Lisbon	Westport
Forrest Road	Northumberland	Whitefield
Franklin	North Weare	Wilton
Fremont	Parker's Station	Winchester
Goffstown	Peterborough	Windham
Grafton	Pike	Wing Road
Grafton Center	Pittsfield	

PLATE III

Showing the location
of the various markets
for milk in

NEW HAMPSHIRE

- Condensed milk factory
- ◆ Cheese factories
- Creameries
- Stations from which milk is shipped to Boston



The creameries of New Hampshire are famous for the fine quality of their product, which in competition with that of other states has won highest honors in both the Columbian and Paris expositions. At present there are 52 concerns in operation in 44 different towns. They represent an investment of about \$255,000 and afford local farmers with a safe and satisfactory market for milk. Thirty-five hundred farmers are thus disposing of their butter fat and at the same time utilizing their skim milk in growing young stock. The names of the creameries, with the towns in which they are located, are as follows:

Baker's River Creamery.....	West Rumney.
Bath Creamery.....	Bath.
Benton Creamery	North Benton.
Bishop's Creamery.....	Bethlehem.
Bristol Creamery.....	Bristol.
Putnam's Creamery.....	Contoocook.
Charlestown Creamery.....	Charlestown.
Claremont Creamery.....	Claremont.
Contoocook Valley Creamery.....	Henniker.
Cornish Creamery.....	Cornish Flat.
Eastman's Creamery.....	Manchester.
Etna Creamery.....	Etna.
Gilson's Creamery.....	Pembroke.
Gilmanton Creamery.....	Gilmanton.
Guernsey Dairy.....	Contoocook.
Hartford's Creamery.....	Lancaster.
Haverhill Creamery.....	Haverhill.
Hillside Creamery.....	Cornish.
Hood's Creamery.....	Derry.
Hood's Creamery.....	Swiftwater.
Hood's Creamery.....	West Lebanon.
Keene Creamery.....	Keene.
Leach Stream Creamery.....	West Stewartstown.
Lebanon Creamery.....	Lebanon.
Lisbon Creamery.....	Lisbon.
Lyman Creamery.....	Lyman.
Lyme Creamery.....	Lyme.
Meadow Rock Creamery.....	Meadows.
Mountain View Creamery.....	Stewartstown.
New Boston Creamery.....	New Boston.
New Hampshire College Creamery.....	Durham.
New Hampshire Creamery.....	Colebrook.
North Stratford Creamery.....	Coös.
North Haverhill Creamery.....	North Haverhill.
Peterborough Creamery.....	Peterborough.
Piermont Creamery.....	Piermont.
Plymouth Creamery.....	Plymouth.
Prescott's Creamery.....	Manchester.
Robinson's Creamery.....	East Brentwood.

Sanborn Creamery.....	Leavitt's Hill.
Savage's Creamery.....	Lancaster.
Sugar Hill Creamery.....	Lisbon.
Sunset View Creamery.....	Colebrook.
Sutton Creamery.....	Sutton.
The Patron's Creamery.....	East Haverhill.
Warner Creamery.....	Warner.
Wentworth Creamery.....	Wentworth.
Whiting's Creamery.....	Wilton.
White Mountain Creamery.....	Littleton.
Winchester Creamery.....	Winchester.
Woodsville Creamery.....	Woodsville.

It is a fact worthy of notice that in disposing of milk, New Hampshire dairymen can choose between several excellent markets. From the nature of these markets and their close proximity to each other it necessarily follows that one market cannot possess and retain distinct advantages. In choosing between them one should be governed by local conditions, individual preferences and the adaptability of one's cows as milk or butter fat producers. After having once determined which market to patronize it is wise to make a careful study of the requirements of that particular market and arrange to produce the greatest possible amount of milk or butter at the lowest possible cost per pound.

The successful New Hampshire dairyman of tomorrow must know more of the principles of plant growth and animal nutrition. He must be familiar with the various breeds of dairy cattle and the condition governing the production of milk.

He must understand the principles of bacteriology in its relation to milk and milk products. He must be able to apply accurately the various tests used for determining the quality and condition of milk and cream. He must know the theory and practice of centrifugal separation of cream, of cream ripening and butter and cheese making. He must be in touch with the markets and know just what they require. In short, the successful dairyman of tomorrow must be a better business man than the dairyman of yesterday.

New Hampshire dairymen should spare no effort in still further developing the dairy industry in the state. As workers in this most important branch of our agriculture,

every influence should be exerted to still further increase the fertility of our farms, to still further increase the productive capacity of our dairy cows, and to materially lower the cost of milk and butter production. We must also maintain the reputation we have earned for the superior quality of our products.



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N. H. Exp. Sta.			
Bulv. 97-129			
1903-1907.			

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