The Coos Bay Creamery.

BY ONE OF THE PATRONS

H S Creamery has just finished its tenth year of butter making. And has been gradually gaining business throughout the season. The following figures will show. The creamery was organized in 1892 and during that year we had 28 patrons and received 32,683 lbs. of butter fat which brought $805.34.

During the year 1893 the creamery had 74 patrons and received 119,030 lbs. of butter fat which brought $35,228.24. In addition to the above the creamery sends lots of butter on what skins milk the patrons put up for feeding calves.

This is a separate account and carried through the season. Tne same paying the creamery its expenses, and at the close of the season the milk and cream after deducting the butter fat is divided into the net proceeds and each patron is credited according to the amount contributed.

The writer of this article has been talking with some of our patrons that have been sending milk to the creamery for years, and was told they did not understand the plan on which the creamery was working, and also could not see where they get the over churn as there was no item of that kind on the statement. Therefore I will give here what they told me and how the creamery is working and also the way they get the over churn. The Coos Bay creamery is running on the cooperative plan. Every patron that sends milk or cream to the creamery are like partners and each lb of butter fat stands in part of the expense. Patrons who are stock holders and patron, who are not stock holders, get the same price, and pay the same proportion per lb of the expense, and are entitled to receive their share of the dividend. The creamery only has a settlement once a year for the reason they make cheese every spring when the butter is low and the milk is the poorest, and holds the cheese until the market is good for the same in the fall. Our patrons can draw on their butter fat on certain dates and get the balance when the years work is figured up. The over churn is the difference between the lb of butter fat and lbs of butter made which varies from 17 to 15 lbs per hundred more butter than butter fat.

The butter is all sold together and now the money for the same is all by art, but the butter fat which is the foundation is always credited to each patron as his share, and the same is always used to figure into the profit. At the end of the season when butter and cheese is all sold and returns made, the years work is figured up, first deducting the average general expense from total cash after which the special expense is deducted by month as above.

The balance is the net proceeds and is what belongs to the patrons. The over churn being in this balance, and record having been kept of butter made and sold by each months each months butter fat is divided in the net cash of each month to get the net price per lb, after which each patrons over fat is multiplied with this price which is sometimes more than the butter sold for, and there is where we get the over churn.

This may seem silly to those that are not used to figuring, but I want to make this matter plain to those of us that do not figure. The Coos Bay Creamery for the past ten years has had no opposition and but very little ricking. The patrons being satisfied that the business was run on the square as their statements have always showed. Now as to the business we are going to have opposition but of course the Coos Bay Creamery will not change from the plan of running, and you depend on the fact that no other creamery can make your butter for less money then the Coos Bay Creamery, as we can use the same milk and cream and send the less the cost per lb as there is no profit for the creamery. The cost of making butter this year at the Coos Bay Creamery when we were sending the most milk and cream, and the expense was the highest, was a little less then nineteen cents a cent per lb, and when we were sending the least it was costing us more then three cents per lb, but the average for the season will be about 20 or 25 cents per lb. This includes interest on stock and all expense for the season.

Our butter maker is one of the best the creamery ever had. As the correspondence will show there is not one item of fault found with his butter in the place where it is sold. Mr Rossney our book keeper and manager is an expert in figuring, and a careful manager. Mr Rogers our treasurer who has served us well the past ten years but who is one of the best and most reliable business men of the county, and as long as we can secure the services of Leon, H. F. Rossney as manager, S. C. Rogers as treasurer, Mr. Rogers as butter maker, and we all wish the creamery to continue. We have a good supply of milk and cream we can defy any creamery that has a better expon er or make it any better.

A Patron of THE COOS BAY CREAMERY.