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The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making, and to suggest subjects for discussion.

Pasteurizes Whey in Three Factories

H. R. Free, Northumberland Co. Ont.

REGARDING my experience and expense in connection with pasteurizing whey, I must say that I am entirely satisfied with the results. I have been pasteurizing at three factories for about 10 years, and intend to install another outfit in another factory this spring. My patrons would not go back to the old sour whey system on a bet; the nice warm, sweet whey is so much better for the young stock, the milk cans are much easier washed and the whey tanks are easier kept clean, as very little grease rises to the surface of the whey. It does away with a lot of the unpleasant smell around the cheese factory, as milk comes to the factory very much better in flavor, and we seldom have yeasty, off-flavored cheese.

I believe that the pasteurization of whey is a step in the right direction, but the expense should be borne by the patrons, as they receive the sole benefit. However, the cost of installing the outfit is not serious, and where an ejector is not needed, would not cost over \$10, outside of the whey tanks, and in most cases would not exceed \$20, when an ejector is needed to elevate the whey, for convenience in loading, and to do away with the dreaded whey pump, which is generally out of order, and laborious to handle.

My system has been to move my whey tank as close to the boiler as possible, and sink it into the ground, so that the whey can run directly from the factory into it. One requires less piping and saves a great deal of steam in this way, and cheapens the cost of pasteurizing. I run an inch pipe directly to the tank, having my globe valve close to the boiler. I heat the whey to about 120 degrees in the lower tank, and by the time it is elevated through the ejector, it is about 155 degrees, which is considered about the right heat. It should be held, however, at that heat for about half an hour, to insure proper pasteurization. I think the pasteurizing can be properly done for about \$1 per ton of cheese

when things are properly arranged. I have never made any separate charge for doing this work, but always figured on one-eighth of a cent per pound of cheese extra in a small factory. Being a dairy school student, I was assisted, when I started to pasteurize the whey, that it was the proper thing to do, and would be an advantage to my patrons. Probably they would have appreciated it more had I made a separate charge for doing the work of pasteurizing, for some people run away with the idea that it is not worth anything if they are not paying for it.

Marketing Package Butter

The appearance of the package has much to do with the successful marketing of the butter. It is very true that the quality of the butter is a matter of the greatest importance. Every thing else being the same, it is also true that the butter that is put up in a neat package has a decided advantage over butter that is put up in an untidy manner.

The matter of using clean, neat, well-made tubs is of great importance, and the buttermaker should be very careful at all times to see that the tubs which he purchases measure up to the market requirements. When they are delivered to his factory, he should see that they are stored properly in a clean-smelling, clean, dry place. It is better to prevent the tubs from getting moldy than to try to scrape them afterwards. A buttermaker who is interested in his work will go out to the warehouse occasionally and see whether the tubs are properly cared for; see whether the roof leaks, the floor is dry, etc. Do not allow the tubs to get damp and then blame the supply house if they are getting moldy.

The same remarks apply equally well to the care that the parchment paper receives. It should be stored in a dry, clean place, and taken to the churn room in small quantities at a time. Only good quality parchment paper should be used. Owing to the difficulty that the manufacturers of parchment paper are experiencing in getting the raw material, the price of parchment paper has to some extent advanced in price. A creameryman makes a mistake if he substitutes an inferior grade of parchment paper. The price of butter is so high that none but the best should be used. Many creamerymen are using 40-lb. stock liners, and report splendid satisfaction, especially now since butter is high in price. Certainly, with butter bringing \$25 per tub, the difference between the cost of a good and a poor



A Favorite in the Dairy

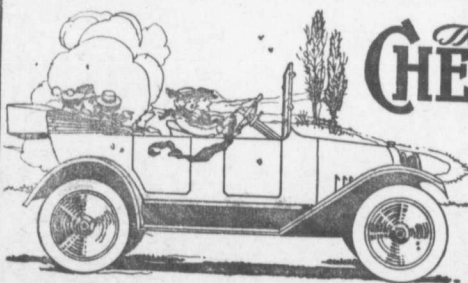
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