

Creamery Department

Butter Makers are invited to send contributions to this department, to ask questions on matters relating to their making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Grading Cream

In Queensland, Australia, the grading of cream is compulsory. The system has only been in force a few months and is working very satisfactorily. Other states are now considering the adoption of similar legislation.

While no one would have the hardihood to advocate compulsory grading of cream in Canada, the butter industry would be benefited if more of our creameries adopted grading. It would have a more sanitary effect upon the patrons. Every patron would strive to have his cream grade No. 1.

Wherever grading cream has been practised for a length of time, the quality of cream received gradually approaches the one standard. In other words, after a time all the cream received qualifies for first grade. This makes the work of grading less onerous, as it would be only occasionally there would be any second or third grade cream to make up.

But when this condition is reached it would not do to give up grading. It is because grading is followed that the quality of cream received is so uniform. If grading were discontinued after being established, patrons, or at least many of them would soon return to the old order of things.

Will not some of our creameries try grading and report the results to The Canadian Dairyman and Farming World?

That Composite Cream Sample

Every now and then the maker or manager of a gathered cream creamery, in the habit of taking composite samples and testing at one, two, three or even four week intervals, conceives the bright idea of checking up his results with those obtained by making daily tests of each patron's deliveries. The results are almost always startling. Thus a Minnesota buttermaker recently ran a comparison of his once-a-month composite cream tests with daily tests of each patron's delivery and found a difference of from $\frac{1}{2}$ to $\frac{2}{3}$ per cent. always in the patron's favor. Of course methods were quickly changed. This ques-

tion of composite sample vs. the daily testing of cream is getting to be a pretty old story, but we still find considerable difference of opinion on the subject among creamery men. We have lately been strongly recommending the daily testing of cream as the fairest and on the whole most satisfactory system, providing (and this is an important provision) the tester has ample time to do careful and satisfactory work. Otherwise, the superior accuracy of the method is easily nullified. If the additional work thus imposed is to do careful and satisfactory work, the chances of serious error correspondingly increased, the advocates of the composite sample begin to get the better of the argument. The possibility of mistakes when composite samples are depended upon are unquestionably greater than when daily tests are employed, for not only is there a strong probability that an equal portion of each lot of cream will not be obtained, but the sample is often difficult to keep in perfect condition for long periods, especially when very hot cream is received, and evaporation is very often not properly guarded against. Improperly cared for samples are fully as likely a source of serious error as a failure to take a proportionate part of each delivery of cream.

Evaporation is a very probable cause of our Minnesota friend's high readings. But whatever the reason, the once-a-month test of the composite sample should be tolerated by neither patron nor creamery management. Two weeks should be considered the outside limit. Those depending upon the composite cream sample we would strongly advise to check up their results by means of carefully taken daily tests.—N. Y. Produce Review and American Creamery.

Dairy Exhibits at Winnipeg

There was a good display of dairy products at the Winnipeg International this year. The quality was well up to the standard of other years. Especially did the exhibits show up strong in workmanship and in neatness and style of packages. Prof. Carlson, who judged, stated that the prevailing fault was a deficiency in flavor, attributed by him to the rank growth of weeds in the pastures at this season of the year, caused by the heavy rains. The awards were:

Cheese, 2 factory, colored, 70 lbs. or over, made before Jan. 15.—1, Anson Latta, St. Anne; 2, D. Verville, Otterburne; 3, H. Frechette, St. Pierre 4, Emile Dubois, Richer.

Cheese, 2 factory, white.—1, Dubois, 2, E. J. Munroe, Oak Island; 3, A. W. Darrach, Zenda, Ont.; 4, J. P. O. Allaire, St. Boniface.

Cheese, 2 factory, sweepstakes.—1, Verville.

Cheese, 2 factory, colored, made after June 15.—1, Verville; 2, Munroe, 3, Latta; 4, Frechette.

Cheese, 2 factory, white, made after June 15.—1, F. S. Hadler, Greenleaf, Wis.; 2, Munroe; 3, Verville; 4, A. D. Dickson, St. Eustache.

Cheese, twins, white or colored.—1, Hadler; 2, Verville; 3, Munroe.

Cheese, 3 young Manitobas.—1, Al laire; 2, Frechette; 3, Mrs. Wm. Shaw, Garberry.

Butter, 2 pkgs., creamery.—1, W. B. Gilroy, Macgregor; 2, Geo. Matheson, Shellmouth; 3, Jacob Thomsen, Churchbridge; 4, A. Chindler, Lundar.

Butter, 2 pkgs., creamery.—1, Alex. Scott, Winnipeg; 2, Schindler; 3, Geo. E. Goodham, Dauphin; 4, Gilroy.

20 lbs. creamery, prints.—1, Schindler; 2, A. Claus, Foxwarren; 3, Gilroy; 4, Matheson.

Assorted pkgs., creamery, 14, 28, 56 lbs.—1, Schindler; 2, James Vanmeer, Makinak; 3, Claus; 4, Geo. Goodham, Dauphin.

Sweepstakes, creamery.—1, Gilroy.

Package, farm dairy, not less than 40 lbs.—1, Jno. Gorrell, Carberry; 2, E. D. Sargent, Glenella; 3, Miss A. M. Smith, Portage; 4, Mrs. Wm. Garrell, Carman.

10 lb. prints, farm dairy.—1, R. D. Laing, Stonewall; 2, Gorrell; 3, Mrs. Jas. Barrett, Bagot; 4, Mrs. Roberts Coates, Silver Plains.

Package, farm dairy, 20 lbs.—1, Mrs. Coates; 2, Miss Smith; 3, Sargent; 4, Gorrell.

Sweepstakes, best creamery butter on exhibition, packages or prints.—1, Gorrell.

Special, De Laval Co.—Gorrell. Codville Cup.—Gorrell.

The usual lectures and butter making competitions will take place September 1 to 12, in the dairy building, at the Canadian National Exhibition, Toronto.

It is said that a good liniment for all kinds of swellings on dairy cows, as well as on all other farm animals, is made by mixing equal parts of turpentine, sweet oil, and spirits of camphor. Apply liberally and frequently to the swollen parts.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

Developing the Home Market for Cheese

In last issue we endeavored to show why the people in our towns and cities do not consume more cheese. The majority of them do not know what first-class well cured cheese is like. They have become so accustomed to eating "rejected" and "off" flavored stuff that they think the taste and flavor of this is that of the genuine article.

Many people acquired the same false taste in regard to butter and milk. There are thousands of people in Toronto who condemn milk treated and handled in a scientific manner as is done by the large dairy companies, because it has not the color and flavor of the milk they have been accustomed to get from the smaller dairies, and which has been handled in a more or

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