

**DEPARTMENT OF AGRICULTURE**  
**OFFICE OF THE DAIRY AND COLD STORAGE COMMISSIONER.**

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**THE CARE OF CREAM FOR BUTTERMAKING.**

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By GEO. H. BARR,  
*Chief of the Dairy Division.*

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The manufacture of butter in creameries on what is known as the gathered cream plan has become quite general throughout Canada. The advantage of having fresh warm skim-milk for feeding purposes, the desire to avoid the risk of getting disease in their herds from the mixed skim-milk from a large number of farms, together with a lower cost of hauling and, in most cases, a lower cost for manufacturing the butter, makes the system popular with many milk producers.

Cream separated on the farm can be delivered to the creamery in as good condition as milk for separation if the patron who skims his milk at home takes proper care of the cream and delivers it to the creamery often enough.

It is admitted by all dairy authorities that finer butter can be made from cream which is sweet when delivered at the creamery than from cream which is sour and curdled. It is also well known that any taint that may be in the milk or cream will be to some extent carried into the butter.

In the production of fine flavoured cream, the same precautions must be observed as those which are necessary in furnishing milk to separator creameries or to cheese factories. The following are some of the essential points:—

Feeds that will injure the flavour of the butter, and which should not be fed to milch cows:—

1. Turnips and turnip tops.
2. Rape or rye.
3. Decayed ensilage.
4. Leeks, onions, or apples in large quantities.

Other causes of taints in cream:—

1. Cows' udders and teats in an unclean condition at milking time.
2. Milking in unclean stables.
3. Using unclean, wooden, galvanized or rusty milking pails.
4. Separating the milk in the stable.
5. Improperly cleaned separators.
6. Keeping the cream in cellars or other places where there are roots or vegetables.
7. Keeping the cream for several days at a temperature over 55 degrees.
8. Cows drinking water from stagnant pools, or the leakage from barnyards.