

DOMINION OF CANADA
DEPARTMENT OF AGRICULTURE

COMMISSIONER'S BRANCH

MILK FOR CREAMERIES

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The patrons of a creamery have a direct financial interest in supplying only good pure milk, free from taints or bad flavours. The greatest amount of care and skill, with which the buttermaker may do his work, will not enable him to make a superior quality of butter from milk which is not in good condition.

Generally the patrons suppose that they do furnish milk in good condition, for the simple reason, that they are not able to detect anything wrong with it themselves, and are not willing always to accept the judgment of those who are specially trained in examining and handling it. One learns to judge milk, like anything else, very largely by comparison, so that the patron who handles only his own milk, is not able to decide as to its suitability for the making of finest butter, so well as the manager of a creamery who daily compares many different samples.

The maker in charge is quite within his rights, and is protecting the interests of the careful patrons, when he rejects all milk which, in his judgment, is not fit to make butter of the highest quality. Unfortunately, this practice if pushed to the full extent would, at present, curtail the supply of milk at many creameries, where an unbusiness-like competition induces the makers to accept, without question, any milk which comes to them from the area served by a neighbouring creamery or cheese factory, at which it may have been refused because of its tainted condition. If the patrons supporting a creamery only realized that any one who joins them under those conditions is very likely to cause them serious loss, it is quite certain that this sort of thing would soon be stopped.