## \*\*\*\*\*\*\*\*\*\*\*\*\*\*\* **Creamery Department**

tions to this department, to ask questions on matters relating to butter making and to sug-gest subjects for discussion. Address your letters to the Creamery Department.

## Questions Concerning Cream After addressing a creamery meet-

ing recently at Brooklin, Ont., on the care of cream, Mr. Jas. Stonehouse was asked the following questions, which he answered

Q. Would you cover cream while cooling it?

cooling it?

A. Do not cover it until after it is cooled down, unless it is cooled in cold water. After it is cooled, then cover it tightly. When it is covered tightly there will be no evaporation. The cream should be stirred each time that fresh cream is added.

Q. If you would feed no turnips what would you advise? A. Mangels, or sugar beets, and

corn or silage

Q. What objection is there to feeding turnips?

A. It is wholly a matter of flavor A. It is wholly a matter or mayor. Some cannot detect the flavor of turnips on butter. They get used to it and to some it is not objectionable. It will, however, be detected by others. The city man will detect it even the control of the control o ers. The city man will detect it every time if he has been used to firstclass butter. It is absolutely impos-sible to get first class butter where turnips have been fed to cows. Many will say that the butter is all right, but it is not. I defy you to get "gilt-edged" butter where turnips are fed.

Won't turnips make better but-than mangels?

A. Such butter might suit you and others used to it, but it will not go with the expert.

Q. Is the silo all right? Some think that it will rot the cows' teeth. think that it will rot the cows' teeth.

A. Yes. As to rotting out the
cows' teeth, I have yet to find the
man who owns cows so affected by
ensilage. It is always somebody else's
cows. The silage to-day is very different from the silage of 15 years ago.
Then corn was grown thickly. It developed at the best only small ears and
was put in the silo quite unmatured. veloped at the best only small ears and was put in the silo quite unmatured. It To-day the corn is fully matured. It must be glazed before ensiloing. It contains less sap and thus it will not sour like it did 15 years ago. The same principle applies here as in rich and thin cream. Again farmers fed and thin cream. and thin cream. Again farmers fed too much of it in earlier days and it was too sour. Judgment must be used in feeding silage. The silo is coming very much into favor to-day.

## Experiments re Whey Butler

W. M. Waddell, Middlesex Co., Ont. These experiments were conducted in the Kerwood Cheese and Butter Fac-tory, one of the largest factories in Western Ontario. The total receipts of the factory for 1908 were \$60,126.46.
The make during the year was 98,698
pounds of cheese; 186,080 pounds of reamery butter and 1,850 pounds of

The average price received for the whey butter was 21 cents a pound, or three cents less a pound the fine cents less a pound the fine creamery butter. The whole there if made properly, is a marketable product. The best method of making whey butter is to cream the whey as soon as possible after drawing it off the curd. The development of acid injures the color and flavor of whey butter. The whey should be warmed at a temperature over 100 F. The The average price received for the jures the color and navor we man butter. The whey should be warmed at a temperature over 100 F. The whey cream should be pasteurised, and then immediately cooled down to a low temperature, 40 or 50 F. and held at this temperature until churn-

ing time. The cream should be held ! at a low temperature at least five hours before churning in order to thoroughly firm the fat globules. Just thoroughly him the rat globules, Just before placing the cream into the churn from 15 to 25 per cent. of a pure lactic acid culture should be pure lactic acts culture should be added. Better results were obtained by churning sweet cream with culture added just before churning than in When making white cheese the whey butter has to be colored. In making colored cheese no butter color is used.

TAKE A RICH CREAM

The average loss of fat in the whey was .23 per cent. for the season of 1908. The loss of fat in the creamed whey was .02 per cent. In some cases only a trace of fat could be found The experiments proved that a rich cream gives the best flavored butter. When a rich cream is taken the addition of culture gives a cream which churns quite readily. Pasteurizing the whey cream improves the flavor of the butter.

The average loss of fat in the but-ter-milk for the season was five per cent. This is quite high, but it is accounted for by the fact that in some of the experimental work the loss was very great. Whey butter does some of the experimental work the loss was very great. Whey butter does not contain so high a water content as creamery butter. The average moisture content of the whey butter for the season was 13.11 per cent. The experiments show that on an average 2.5 pounds of butter can be made from 1,000 pounds of whey.

Whey butter will stand storing as Whey butter will stand storing as well as creamery butter, but there is no advantage in storing such butter. It should be used when fresh for local trade, and in supplying cheese factory patrons. Many patrons prefer whey butter to creamery butter, when the price is three cents below creamery butter. price butter

Before an individual or a compan purchases a plant for the manufactur of whey butter, several things must be taken into consideration. The feeding value of the whey is reduced, and this must not be overlooked. According must not be overlooked. According to experiments conducted at the Ontario Agricultural College by Professor G. E. Day, the feeding value is reduced, almost one-quarter or 25 per cent. The coat of a plant would range from \$500 to \$1,200, according to the mach-lation of the control of the control of the machine of the control of the control of the machine of the control of the control of the machine of the control of the control of the machine of the control of the control of the control of the machine of the control of the control of the control of the machine of the control of the control of the control of the machine of the control of the co be quite small.

An ordinary small barrel churn will be sufficient to churn the butter made be sumeient to churn the butter made from 10,000 pounds of milk. The extra labor needed, the fuel required, the expense of marketing, salt, packages etc., and the wear and tear on the machinery are points to be studied before deciding to manufacture whey

THE PROFITS

From the experiments conducted it is afe to say that the manufacture of whey butter world not be profitable for a factory that was handling only 10,000 pounds of milk per day, assuming, of course, that a separator and necessary equipment would have to be purchased. Each individual concerned must. purchased. Each individual concerned must estimate for himself the mini-mum supply from which it is profitable under his conditions to manufacture whey butter. The cost of manufactur-ing one pound of whey butter under Kerwood conditions, is seven cents, which is lower than in most cases, as creamery butter is made for from six to eight months each year. At seven cents a pound there is no profit whatever for the manufacturer. The percentage which the maker will get for making whey butter will de-pend on his agreement with the pat-rons in question. rons in question.

The easiest way to prove a thing is to show it.

For years, we have advised farmers and their wives to let "bucket bowl" cream separators of all sorts alone-because they wash hard, rust

easily, are easly damaged and wear out in consequence.

How do you like this solid dish pan full of disks? There is absolutely nothing in that pan but disks-just disks from the bottom up and all from a "bucket bowl" machine a disgusted farmer and his over worked wife discarded for a Sharples Dairy Tubular.

They got very tired of washing and drying it twice a day.

## What's In The Other Pan?

That little piece in the other pan is the triple timed, pressed steel, wear forever dividing wall used in the Sharples Dairy Tubular Cream Separator bowl. It is about





Will you wash one piece or a pan full? If Will you wash one piece or a pan full? It is about like a napkin ring in size and shape, is just as easily washed, is instantly removable and is absolutely all there is inside Sharples Dairy Tubular Cream Separator bowls.

You'll never forget this picture. Every time you think of cream separators you'll



think of the difference between the Sharples Tubular and the "bucket bowl" kind-a difference in work,

wear, efficiency and profits just as great as the difference in the contents of these two pans

It is not surprising that Tubular sales exceed those of most, if not all, other separators combined. "Bucket bowl" sales are so reduced, by Tubular popularity, that some makers of "bucket bowl" separators resort to peddling in order to dispose of antiquated, cheaply built machines that reliable dealers will not handle and farmers will certainly regret buying. What good is a peddler's guaranty? He's here today-gone tomorrow -and your money gone with him. What good is such a maker's guaranty? So little that reliable dealers refuse his goods-that's why he resorts to peddling.

The manufacture of Tubulars is one of Canada's leading industries. It is the world's greatest cream separator. It will give you greatest satisfaction-greatest profits-greatest wear. Get Catalog No. 253

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