

INTRODUCTION

Although this publication has been prepared especially for creamery patrons, the advice and instruction offered will be found useful to those who make butter on the farm.

The recommendations herein contained are intended to assist in the preservation and care of milk and cream, and the objects are to discuss clearly and briefly conditions that favour the rapid deterioration in quality, and to outline the simplest and most effective remedies that may be practised by the farmers generally but more particularly by creamery patrons.

Lengthy comments on the various headings under discussion have been purposely eliminated and absolute facts, with brief explanations, take their place. This, the writer thinks, will induce more dairymen to read and subsequently practise the methods herein recommended than if an extensive elaboration were given on the many forms of contamination and methods for their prevention.

In most cases the methods followed in handling milk and cream are far from what they ought to be. The importance of the dairy industry warrants every possible precaution being taken to improve existing conditions and to secure a uniformly fine quality of milk, cream and butter. For convenience the subjects will be dealt with in the following order:

- General.
- Origin of flavours.
- Conditions favouring development.
- Cleanliness.
- Effect of temperature.
- Thermometers.
- Rich cream.
- Frequent delivery to creamery.

GENERAL.

Producers, merchants, wholesale dealers, manufacturers, and consumers are already aware that dairy products readily become sour, tainted, rancid, and unwholesome, in many cases unfit for human consumption. Their knowledge or appreciation of the conditions that so rapidly bring about these changes is very often quite limited. The chief or most important causes may be reduced to five general headings, and the excellent or inferior product can invariably be traced to the practice of the desirable or undesirable methods tabulated below:

GOOD QUALITY.

- Cleanliness.
- Low temperatures.
- Rich cream.
- Frequent delivery.
- Succulent feeds.

POOR QUALITY.

- Lack of cleanliness.
- High temperatures.
- Thin cream.
- Delivery at long intervals.
- Unpalatable and unwholesome feeds.