

Creamery Department

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

Packing Butter in Summer For Winter Use

Would you kindly answer the following questions on putting down butter in summer for use the following winter:

1. Should the butter be well washed and free from as much moisture as possible?

2. What amount of salt should be used?

3. Is brining better than dry salt?

4. Are wooden tubs better than earthenware crocks and is there any special way to prepare them before using?

5. If a tub or crock is not filled at the next churning can it be finished at the next churning a few days later?

Does butter require covering in any special way to prevent mould, etc., from forming and keeping out air?

Should the tubs and crocks be lined with grease proof paper?

H. W. Hardin, British Columbia.

1.—All butter should be well washed with pure water. It is the particles of casein and buttermilk left in the butter that cause it to spoil quickly. These can be got out by thorough washing. As to moisture left in the butter, some claim that the more moisture incorporated in the butter, up to a certain point, the better it will keep. But this has not been settled satisfactorily. What is the experience of butter makers on this point? We would be glad to have it.

2.—From 1 oz. to 1½ oz. of salt to the pound should be used in butter to be kept some time.

3.—This will depend on the kind of package used. If a crock is used, brine would be best; if a tub, dry salt.

4.—A good spruce pine tub, well paraffined before using, is better than the more moisture incorporated in the butter, up to a certain point, the better it will keep. But this has not been settled satisfactorily. What is the experience of butter makers on this point? We would be glad to have it.

5.—So long as the butter is made and properly kept during the interval, one churning can be put on another in filling a tub or crock.

6.—Dry salt or brine on butter will

prevent mould from getting in at the top, providing the tubs and crocks have been properly treated previously.

7.—Tubs or wooden boxes should be lined with parchment paper. Crocks need not be.

Government Should Legislate

Against Whey Butter

Ed. Dairyman and Farming World.

—There are two strong reasons against the encouragement of the manufacture of whey butter. First, it is an inducement for the maker to rob the cheese in order to put a little more butter fat in the whey; for this is the only way in which the factoryman can make whey butter pay. It will certainly mean poorer cheese, and the Government should legislate against the manufacture of whey butter. Secondly, whey butter will mean that we shall have a lot of second-grade creamery butter, and no one can foretell the damage it will do to our butter trade. Whey butter can certainly not be an export article, and can only be used for home consumption. And this is bound to affect prices.

Hodgson Bros. & Rowson, Limited.
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Eastern Dairy School

The Long Course at the Eastern Dairy School closes on Wednesday, March 25th. The class was a very satisfactory one and perhaps the most uniform in the history of the school. The subjects covered by the examinations were: Dairy Science, Cheese-Making, Cream Separators and Butter-Making, Milk-Testing, Bacteriology, and Engines.

The total marks obtainable were 1,100. The following is a list of the successful candidates arranged in order of general proficiency:—Class I (75 per cent. and over): E. H. Farrell, 968; A. L. Andrews, 931; Geo. C. Smith, 913; F. Brown, 890; J. A. Ferguson, 878.

Class II (60 per cent. and under 75 per cent.): H. W. Winter, 793; J. A. Wylie, 788; H. Holmes, 769; John Humphries and Geo. Williams (equal) 768; A. McDonald, 748; I. Puhlow, 721; G. L. Dundas, 713; R. Cassellman, 708; E. Parwell, 701; R. J. McGinnie, 697; R. W. Farmer, 691.

Class III (40 per cent. and under 60 per cent.): R. D. Byers, 656; J. B. Chandler, 649.

J. W. MITCHELL, Supt.

Condensed Milk versus Cheese

Reports from Western Ontario indicate that some cheese factories are up against a rather serious problem. The demand for condensed milk has caused new establishments for producing this product to be erected at Tillsonburg and Aylmer. A condensed milk factory has been in operation at Ingersoll for several years and greater expansion may be looked for if the demand both foreign and domestic for this product keeps up.

A condensed milk factory pays from 10c to 25c per cwt. more for milk than the cheese factory or creamery does and consequently the latter under ordinary conditions cannot successfully compete with it. Many of the factories around Tillsonburg, Aylmer and Ingersoll are owned by private individuals, some of them makers. They have this money in the business and are pretty hard hit when a condensed milk factory comes in to the locality and their milk supply is cut off.

So serious has the situation become at the points named that some factory owners contemplate making skim-milk cheese and probably whey butter, with the hope of being able to compete with the condensaries. This is how one correspondent puts it:

"I know of a couple of factories

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