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. น้ออออออออออออออออออออ

## Losses in Butter Buying

Last week Farm and Dairy drew attention to the losses recently re-ported in connection with the slump in butter. The Trade Bulletin of ported in connection with the slump in butter. The Trade Bulletin of Montreal, referring to these losses says, "the fact has evidently been ov-erlooked thaat a large amount of the butter held in Montreal was for out-side account, in which Toronto and other outside firms figured. The statement of the Toronto dailies to the effect that one Montreal firm lost the effect that one system of the second of the state of the second of the state of It is stated that Toronto parties must have lost about \$3.00 to \$3.50 per package on butter held both here and because a solution of the property of the cause of the ca

be that dealers last autumn bought up large quantities of butter at good

Grocer interviewed a number of pro duce dealers in Toronto and found that the chief cause was the fact that the Canadian makers got above the English prices and it became impos-sible to ship butter to our principal customer and the market went broke."

MONTREAL LOSES HEAVILY.

MONTERLI LOSES HRAVILY.
In discussing the situation Wm.
Ryan, of Wm. Ryan Co., wholesale
provision dealers, said he would not
be surprised if between \$15,000 and
\$20,000 were lost by Toronto wholesale houses carrying butter, but that
Montreal was by far the heavier
Loser.

loser.
"Butter was too high here at the price it was placed at," he said, "and it was impossible to export to the Old Country. The merchants were looking for very high prices in February when the Canadian manufacturers got their prices above what was paid on the English market and the butter was left here on our hands as the Old Country is our best market.

as the United States of the Un could buy cheaper elsewhere. She gets butter from Denmark, Australia and many other places. Although several will lose money, it will have a good effect on the price next year, and will aid in cutting out a lot of foolish speculation.

of foolish speculation.

"Last vear the export demand was good and this continued all through the summer. But this year the prices got too high because the dealers bought too high and other countries came into the English market in competition."

## Handling Cream in the Vat

up large quantities of butter at good prices, expecting a market similar to last year, when good prices prevailed. Trianguage and for cooling to proper way they are apt to do in any deal and many have lost money. The

may vary a great deal. But for making the best butter the time should be as short as possible, consistent with be as short as possible, consistent with proper ripening. Upon the change which the cream undergoes in ripen-ing will depend to a large extent, the flavor and aroma of the butter. There-fore, the cream, when in the val-should be watched very closely as the ripening vecess is controlled, assiste ripening process is controlled mainly by the temperature at which the cream is held. The cooling of cream to a churning temperature is also very important, as the butter may be injured by improper cooling. All grades of cream cannot be handled in the same manner to advantage. The maker will have to modify his method ac-cording to the kind of cream he has.

cording to the kind of cream he has. In handling sweet, clean, fresh hand separator cream, or cream separated at the creamery, though there is very little of the latter to be handled in Canada these days, from 25 to 30 per cent. of good starter prepared from a commercial culture should be added and mixed thoroughly with the cream. Hold this at a temperature of 70 F. for about four hours or long enough to produce an acidity of .45 p.c. Then, if the cream is cooled to p.c. Then, if the cream is cooled to the churning temperature and churn-ed at once the best results will be ob-tained. The fat content in cream has, however, something to do with the degree of acidity the cream is to be ripened to, For instance, a 35 per cent. cream showing an acidity of .4 will contain more acid than a 20 per cent. cream showing an acidity of .4 per cent. owing to the smaller amount of serum in the richer cream.

of serum in the richer cream. But a great deal of the cream received at creameries is not of this sweet, fresh, clean kind, and will have to be handled differently. A good thing to do with sour and overripe cream is to cool to a low churn-ing temperature and churn it immediately. The butterfat should be got out of this overripe serum as quickly as possible.

In handling pasteurized cream it a good plan to add a liberal amount of starter as soon as it is pasteurized. Then cool to 48 degrees or 49 degrees

Then cool to 608 as it is pasteurized. Then cool to 8 degrees or 40 degrees or 40 degrees or 40 degrees or 40 degrees F Hold at this temperature for two hours and churn at once. Immediate the process, which are the church of the spores, which are the spores, which are the spores of will pay every creamery to get a cream ripener as temperatures can be cream ripener as temperatures can be better controlled. It is estimated that a creamery can obtain a cent per lb. more for its butter if the butter maker has proper cooling facilities at bias command during the hot weather. A creamery making 10,000 lbs. of butter per month will thus gain \$100 and the capacity can be get for about 11 ripening cream keep close when 1 ripening cream keep close when the starter, the temperature and the saidity.

The large central creameries in the United States are evidently not having everything their own way. In several states legislation is being several states legislation is being sought to compel centralising cream-eries to pay the same price for cream less the cost of transportation, in lo-calities where there is no competition as is being done where there is compe-tition. Like all big organizations, the centralizing creamery has not always played fair and has had two prices played fair and has had two prices where there was no competition are suchedular for places where there was competition.

Cleaned in three minutes.

# She Showed Him

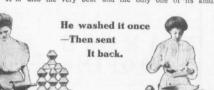
Show your husband how much work he can save you by getting a simple cream separator instead of a complicated one. One woman did.

Her husband took a common "bucket bowl" cream separator on trial. It had 40 to 50 pieces in the bowl. His wife said she did not want to wash all that tinware twice a day. But he said it was just a few minutes work. She had him wash it once, so he would see how hard it really was. It took him almost half an hour. That set him thinking.

Dairy Tubular bowls are Next day he took a Sharples Dairy Tubular Cream Separator on trial. very simple and scarcely half as heavy as others. The Dairy Tubular has just one tiny, smooth, instantly removable piece, about the size and shape of a napkin ring, inside the bowl. His wife had him wash the Tubular once. It took him less than five minutes.

That settled it. The Tubular stayed and the "bucket bowl" machine went back. He said no fair minded man would put that needless work on his wife.

How about your wife, Mr. Man? The Sharples Tubular is the very simplest cream separator. It is also the very best and the only one of its kind. Runs easiest. Skims fastest.



Wife and Time-killing "Bucket Bowls."

Develops twice as much skimming force as others, therefore skims cleanest. Lasts a lifetime.

The manufacture of Tubulars is one of Canada's leading industries. 1908 sales were way ahead of 1907-out of sight of most, if not all, competitors combined. 1909 is proving better yet. Write for catalog No. -253

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tionless, ball bearing. This bearing, and the

simple gears that drive the machine, are

all enclosed in the head of the Tubular.

They are dust proof and self oiling. Tubu-lars run so lightly that the medium sizes

can be turned by one who is sitting.

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