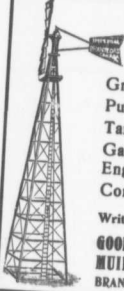


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## Creamery Department

Butter makers are invited to send con-tributions to this department, to ask ques-tions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

## Scales or Pipette—Which?

At the request of an interested reader of these columns, who states that he does not believe that Mr. Stonehouse and Mr. Rose put the question of scales vs. pipette up to the people properly in their articles published in Farm and Dairy February 10, we reproduce below part of Mr. Mack Robertson's paper on "Creamery Improvements" pub-lished in Farm and Dairy Sept. 30th, 1909. The extract is very much to the point and should be carefully noted by all interested in creamery work.

"Still another important part in the equipment is the need of scales for weighing cream samples for test-ing. I believe that scales should be used, as they give more accurate tests and anything we can do toward ac-counting more accurate is worth doing. On than milk and the great variation in the quality of cream as regards the amount of butter fat in it, it is more difficult to measure with the pipette. Then, again, when the cream is gassy, as it sometimes is after being kept for

a month, it is hard to measure out 18 grams. With the scale it can be care-fully weighed. We are continually advocating the sending of the cream by the patrons, but again we find that the pipette will not measure out 18 the scales will weigh it out accurately. If we wish our patrons to send thick cream we must test it accurately.

"As a comparison of testing with scales and with pipette I give below method:

Test	Scales	Pipette	Test	Scales	Pipette
6	37	35	12	40	39
7	36	34	13	38	37
8	32	31	14	37	37
10	35	33	27	21	21
11	25	25	28	49	40

It will be noticed that invariably the test of rich cream is too low when only the pipette is used, while in cream under 30 percent, there is practically no difference. I might say that these samples were in good con-dition, the only fault was that some contained slightly too much preserva-tive."

## Cool Your Cream

Mark Robertson, Creamery Instruct-  
or, Guelph, Ont.

It is admitted by all our leading dairy authorities that one of the greatest needs in our present cream-ery industry is the thorough cool-ing of the cream by the patrons im-me-diately after it is separated. No in-telligent person who knows anything dis-putes the phase of dairying would dis-pute the above assertion.

Since the introduction of the hand separator on the farm, the quality of the cream furnished by our patrons has greatly been deteriorated. This is not the fault of the hand separator. The hand separator is a useful implement in any dairy. It is true, however, that before the introduction of the hand separator, farmers stored away the ice for the sole purpose (as they thought) of separating the cream from the milk. While this ice was har-vested for one purpose, it in reality fulfilled very important uses. It not only assisted in separating the cream from the milk, but it also cooled the cream.

**CAUSE OF DETERIORATION.**  
The fact that patrons thought that they were securing a supply of ice solely for the purpose of separating the cream from the milk, led them into the serious mistake of abandon-ing the practice of putting away ice altogether when they purchased a cream separator. Herein lies the real cause of the deterioration in the quality of our cream since the intro-duction of the hand separator among our patrons.

To all who are patrons of our cream-eries let us say that it is not only your duty but it will pay you in good, honest, Canadian dollars and cents to cool your cream. If you neglect this important phase of your dairy opera-tions, you cannot expect your cream drawer or buttermaker to be able to secure a proper sample of your cream for testing, because it will be too thick and sour for him to obtain a representative test sample; therefore you lose in dollars and cents. Again, if you do not cool your cream prop-erly, you cannot furnish your cream-ery with good cream. If you do not furnish good cream, your butter-maker cannot manufacture a good quality of butter; this means the highest mar-ket price cannot be obtained for the butter. Here again you lose dollars and cents by not cooling your cream.

**MEANS OF COOLING.**  
In selecting the best method of cooling cream, the farmer must be his own particular friend. Some farm-ers have cold springs, others have windmills. Where either a spring or

a windmill is available the cream can be thoroughly cooled in the following manner: A small covered box is ar-ranged in such a way that the cold water can flow continuously through it.

The water should enter by a pipe leave by another pipe in the opposite end situated at the top. The box is thus kept filled with a continuous sup-ply of cold running water. It should be made large enough to hold about 50 gallons to contain all the cream. This arrangement will be found quite satisfactory for cooling the cream. If you have neither a cold spring nor windmill water, then it is not only your duty but good sound business sense to put away sufficient ice each winter for cooling the cream to at least 50 degrees or under.

In conclusion, we would say that no patron should find any fault what-ever with the creamery so long as he himself is guilty of neglect in caring for his cream. If you are not cooling your cream, find fault with yourself, and then remedy the fault.

## Wheat Growers and Dairying

At a recent convention held in Re-gina, Sask., Mr. Wm. Newman, Lorneville, Ont., spoke on the subject of "The Wheat Growers' Interest in Dairying." He pointed out that manufacturers were now paying their largest dividends from by-products that were formerly wasted. The same might be made to arrive at the farm. At present many farmers were only over-sold farmers and could not be called real farmers until they went in for dairying and mixed farming as well.

Speaking of the growth of dairying in Saskatchewan he stated that in 1907 there were six creameries with an output of about a hundred thou-sand pounds of butter that season. Last year 11 creameries were in operation which produced five hundred thou-sand pounds and the interest in dairying was also increased. He showed that extra production had in no way affected the market price of butter and there was no excuse whatever for farmers not taking up dairying more extensively. As to conditions, the creamery buildings in the province had no equal anywhere, while their managers knew their business thor-oughly.

## Cost of Marketing Farm Products

The farmer who depends on raising grain and selling it for his income always finds that the expense of mar-keting the grain is an important item and generally cuts into his profits pretty heavily. What the dairyman the case is quite different and espe-cially so with the man who is using a hand separator and selling cream.

Cream is more valuable of all farm products. It is handled more cheaply and more easily than any other product. Then, too, the farmer gets a return from his investment, but dairying brings re-turns in the form of ready cash every few days. This in itself allows the dairyman to be more independent than the grain farmer and puts ad-ditional vigor into his work.—De-laval Monthly.

Excellent photographs of the dairy exhibit held in connection with the W. O. D. A. Convention at St. Thom-as (a copy of which photo was repro-duced in Farm and Dairy January 27th) can be secured from I. H. Har-kins, 335 Talbot St., St. Thomas, Ont.

The greatest need of the creamery business is something to satisfy the farmer on the test.—W. Newman, Vic-toria Co., Ont.

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