Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matter relating to butter making
and to suggest subjects for discussion.
Address listers to O're mery Department.

Educate to Better Cream

M. J. Lewis, Victoria Co., Ont. Milk and cream, more than any oth-Mik and cream, more than any war of the contamination from everything with which they come in contact. Patrons generally are far too careless in looking after their dairy products. This is after their dairy products. This is particularly true in the case of cream gathering creameries, where the cream is only delivered twice and in some cases once a week. Care should be taken to keep out all undesirable bacteria and odors.

One of the great troubles we have to contend with in the fall of the year is the turnipy flavor of the cream. Through the summer we get good milk. The Victoria Creamery brand of butter gets a reputation, the de-mand increases, and the prices go up. It takes only a few cans of turnipy cream, however, to destroy this down reputation completely, and down drops the price again. Last year I the price again. Last year in the same route began to sain a reduction sent out cards to my patrons request-ing them to be careful that their milk warm competition among the patrons cows got no turnings. I believe that on that route as to who would have

Recesses deserved these cards did good work, as we had very little trouble with turnipy flavors that fall.

ors that tall.
When a few patrons will persist in sending in poor quality or turnipy cream, it is rather discouraging to patrons who send in good quality, but receive only the same price. One of my best patrons, Mr. Wm. Payne, lately remarked to me: "What is the use of my going to a lot of trouble to produce first class cream when 1 get no more for it than the man who does not even cover his cream?" The only way in which we will ever be able to get only first class cream is to keep hammering away on the advantages of producing good cream, un-til almost all of our patrons are de-livering the right article, and then we can well afford to refuse to take cream from those who are still contrary.

The creameryman is not necessarily The creameryman is not necessarily the only educator, however. Patrons themselves by the force of example, can do a great deal to right conditions. For instance, I used to have a great deal of trouble with this cream. On one of my routes one woman strated to deliver thick cream woman strated to deliver thick cream woman started to deliver thick cream She was so testing 38 to 45 per cent. proud of delivering the richest cream received at the creamery and talked so much about it that other patrons on the same route began to skim a richer

the richest cream, and this all orgin-inated from the progressiveness of

would not, however, advocate such a thick cream. A cream testing 40 per cent, is subject to loss in separation and from sticking to the cans. Cream has come into the factory so rich that it would stand up itself and it had to be scooped out of the can in which it was brought. A 30 per cent. cream can be taken readily by any good separator, pours readily and churns easily.

More about Express Rates

Editor, Farm and Dairy,—Re express notice that the express companies mand that the express charge of 10 cts. on all empty butter boxes return ed must be prepaid. Thus this charge does not come directly out of the creamery man unless the one returning, the box charges him up with the box, which is not often done. Thus the creamery man is not direct-

I hus the creamery man is not directly hit.

The express company, however, gets the money while we have no better rates in any way than we had previous to the last advance. Up to August 1st our express orders were not so heavy as at other seasons, out nevertheless we have paid out directly or indirectly over \$20 for returned boxes which in other years were returned free.

I enclose a copy of bill showing that when we expressed 63 boxes a distance of 13 miles it cost us \$3.15.
This seems big to me.—Wm. Newman, Victoria Co., Ont

When Silence is Golden

Many are the times when "silence golden in the management of creamery and cheese factory patrons. A man living in the midst of dozens of people he is doing business with can not afford to make disparaging remarks about any of them, no mat-ter how great the provocation or temptation. Remember that whatemptation. Remember that what-ever you may say about a patron is certain to reach the ears not only of that patron, but those of others well. There are always dissatisfied patrons and the only safe policy to pursue in regard to them is to pass them over in silence.

Many a business man has ruined his career by talking too much about his customers. Remarks may be his customers. Remarks may be ever so truthful, but it does not pay

WANTED BUTTER MAKER for Central mith Dairy Co. Duties to commence Jan. 1 912. Apply stating salary expected and giving MCGRECOR, R. R. NO. 2, PETERBOROUCH, ONTARIO

to pass them along, even to your friends, if their publicity can in any way injure your business.—Butter, Cheese and Egg Journal.

Butter Sticks to Worker

We are having difficulty with our eteam butter worker. Some mornings after churning it is plastered all over with butter, and it takes about 15 minutes for two men to clean it. Will you advise how to prevent the butter sticking?—James Murray, Leeds Co., Ont.

Murray, Leeds Co., Ont.

The sticking of the butter to the worker is due probably to the fact that the worker has not been properly prepared before using, and the pores of the wood have become saturated with butter, and in the drying which takes place from one day to the next the butter or oil is forced out to the surface again. To remedy, I would the butter or on is forced out to the surface again. To remedy, I would suggest that the Lutter worker be thoroughly scrubbed with hot water and some good dairy cleanser. This practice should be repeated until the oil has all been extracted from the

Before using each day the worker should be scrubbed with hot water with a little salt added, and then cooled down by using cold water be-fore putting the butter on the worker. This will prevent the butter from adhering to the wooden surface. I might also add that the worker should be thoroughly scalded again and scrubbed with a brush after using — L. A. Zufelt, Supt., Kingston Dairy

Prize-Winning Butter

A. Westover, Missisquoi Co., Que. At the request of Farm and Dairy I herewith set forth a few details as I nerewith set forth a rew details as to the method of manufacture adopt-ed to produce dairy butter which se-cured the majority of the prizes at our county fair. The cows from which the cream was produced are which the cream was produced are mostly Jerseys and were being fed bran, oil cake and green clover be-sides the feed they got in the pas-ture; that is on high land, fairly free from weeds.

from weeds.

The cream was separated as soon as possible after milking and then cooled to about 62 degrees F. It was allowed to ripen naturally, without the addition of culture. The night before churning it was cooled to 56 degrees and the next morning was churned at the same temperature in 25 minutes.

The butter came in the granular The butter came in the granular form. It was washed twice in water at 58 degrees F. and salted at the rate of five per cent. It was partly worked and allowed to stand a few hours to allow the salt to dissolve. It was then worked down three times on was then worked down three times on the worker and packed. Pains were taken to see that the packages were neat and clean and that the butter was firmly packed and neatly finished.

Dairy Notes

The long course at the Kingston Dairy School will open this year on January 2 and close on March 22. The instructors' course opens on March 25 and closes on March 30.

A dairyman from New Zealand reports that one of his cows, a grade Shorthorn, has given milk testing up to 10 per cent. of butter fat when she was giving a gallon of milk a day. Later in her lactation period she tested 12.2 per cent. So extraordinary was this test that several duplicates were taken but they did not vary a point.

Have you gotten Farm and Dairy one new subscriber yet? If not, will you get us one to-day? Send us at least one new subscription, and have It in Peterboro by Monday morning

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October 12, 19

********** An Obstruction

Small factories, d to improvemen by the dairy in a easterly count facilities ese or of improv keep the cheese and when the chardy making a lid Mr. J. B. Lunctor in Prescott of of Farm and Dargory that last search charges. of cheese. A fe of cheese in with an out

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