

TABLE SHOWING THE DIFFERENCE IN WEIGHT OF BUTTER CHURNED FROM ONE LOT OF CREAM DIVIDED INTO TWO LOTS OF EQUAL WEIGHT AND CHURNED UNDER DIFFERENT CONDITIONS

Trial No.	Per Cent. of Fat in Cream	Weight of Cream		Churning Temperature		Time Churning		Weight of Butter		Weight of Buttermilk		Buttermilk Test Per Cent. of Fat	
		No. 1	No. 2	No. 1	No. 2	No. 1	No. 2	No. 1	No. 2	No. 1	No. 2	No. 1	No. 2
1	41	26 lbs.	26 lbs.	55	60	25 min.	15 min.	lbs. oz. 8 2	lbs. oz. 9 2	lbs. oz. 17 4	lbs. oz. 16	.15	.3
2	32	21 lbs.	21 lbs.	55	60	25 min.	10 min.	7 4	8	13 4	12	.15	.35
3	31	21 lbs.	21 lbs.	58	61	23 min.	12 min.	5 2	5 10	15 8	8	.06	.10
4	20	21 lbs.	21 lbs.	59	64	20 min.	10 min.	4 4	4 6	13 8	13	.18	.35
5	21	16 lbs.	16 lbs.	58	63	33 min.	10 min.	4 4	4 8	11 8	10 10	.1	.3

The cream used for these trials was obtained from farmers along the line of railway and the proper churning temperature was not known in advance. In this respect the operators were working under regular farm conditions. Apart from the churning temperature all No. 1 churnings were done after the correct method while all No. 2 churnings were done to increase the weight regardless of the quality.