

It will be observed that when the cream was cooled to 55 degrees F. soon after skimming, it remained sweet to the taste for the next six hours, or long enough for delivery to the creamery in that condition. A temperature of 55 degrees F. can be secured on most farms with ordinary well water if an insulated tank is used. If this temperature cannot be secured with water alone, ice should be used.

To keep cream sweet for eighty-four hours, or for delivery twice a week, its temperature must be kept down to 48 degrees F. To get this result ice must be used. The lot of cream kept eighty-four hours at 54 degrees F. was cooled in an insulated tank with water from the well at 48 degrees F., changed night and morning. It was quite sour when delivered to the creamery.

We were able to keep cream perfectly sweet for eighty-four hours, but the flavour was not clean. Keeping the cream for longer periods than two days at the farm has, no doubt, much to do with the old cream flavour so common in gathered cream butter.

THE CREAMERY OWNER'S RESPONSIBILITY.

While asking the patrons to make improvement in their methods, we do not wish to relieve the creamery owners and managers of their responsibilities to the patrons. They must see to it that the equipment of the creamery is such that the cream supplied is handled in the most efficient way; that the testing is done accurately and honestly, and that the creamery is a model of cleanliness and a standing object lesson for the patrons.

These conditions cannot be secured or maintained unless there is a reasonable price paid for manufacturing. Modern creamery equipment is expensive, and it is an unwise policy on the part of the producers of cream to insist on such low prices for manufacturing that the creamerymen cannot afford to equip the creamery with modern appliances or to collect the cream at least three times a week. Cheap creamery equipment and cheap buttermakers may be very expensive in the end to cream producers. Both creamerymen and patrons should remember that a reputation for finest goods will ensure the highest current price and often a premium in addition. This enviable position can only be reached by every one doing his or her best and by having the closest co-operation and harmony in all the work relating to the creamery and the farm.

A sufficient number of copies of this circular, to give one to each patron, will be sent to any creamery on application to the Publications Branch, Department of Agriculture, Ottawa, or to the Dairy Commissioner, Ottawa.

Circular No. 14, "Causes of variation in the percentage of fat in hand separator cream," and circular No. 25, "Keeping Dairy Herd Records," are also available for distribution among patrons of creameries.