

The following is the churning record of the poorest keeping sample of butter in the contest:—

DOMINION EDUCATIONAL BUTTER SCORING CONTEST. CHURNING RECORD.

Creamery..... Location.....

Date of Churning—June 7, 1919. Marks on Package

The Cream	{	Remarks on the flavour of the cream.....	
		Per cent butter fat in the cream.....	26
		Per cent acid in the cream before Pasteurizing.....	
		Per cent acid in the cream after Pasteurizing.....	
Pasteurizing	{	Maximum temperature.....	deg.
		Length of time raising temperature.....	hr. min.
		Length of time cream held at maximum temperature.....	hr. min.
		Length of time cooling cream.....	hr. min.
		Temperature to which cream cooled.....	deg.
		Time between maximum temperature and churning begun.....	hr. min.
Churning	{	Per cent acid in the cream at churning.....	
		Temperature of the cream at churning.....	55 deg.
		Time churning.....	21 min.
		Temperature of wash water.....	1st 47 deg. 2nd .. deg.
		Size of granules when washing is finished, Corn.....	
		Kind of churn used, Success.....	
Salt		Salt per lb. of butter.....oz., or per cent of salt used, 6	
Tests	{		At Creamery At Montreal
		Per cent water in butter..... 12.4
		Per cent salt in butter..... 2.7
		Per cent acidity in butter.....
		Storch test..... S.R.

NOTE.—It is optional for the buttermaker to make these tests.

(Buttermaker sign here).....

P.O. Address.....

Province.....

Date.....

The scoring for flavour in this sample was as follows:—

Month—	Points.
June.....	42.0
July.....	38.5
August.....	37.0
September.....	36.0
October.....	34.0

This butter was slightly fishy in flavour when a month old.