Cream Sampling

Jas. Svensen in The Dairy Record

Of all the work done in the creamery, probably none is of greater importance than getting correct samples for testing of all milk and cream delivered. When each lot of cream is tested daily, the method of sampling does not need to be given the attention which is necessary when composite samples are taken. The cans of cream must of course be thoroughly mixed, but if the cans are dumped into a larger can and then well stirred, it does not matter if the sample taken for testing is large or small, and the sampling can be done with an ordinary dipper. If the samples are not tested at once they should be kept tightly covered to avoid evaporation of moisture.

When composite samples are taken of cream it is important that a proportionate sample is taken, and when sweet cream is handled, we believe that the tube sampling will give very satisfactory results, as the size of the sample taken will be in proportion to the amount of cream sampled. It is important that the sample bottles are kept tightly covered, and the glass-stoppered bottle will be found the most satisfactory. There are still some creameries using the tin-top bottles, but these are very unsatisfactory, as the tin covers do not always fit tight, and then some of the covers are tighter than others, making a variation in the moisture which escapes from the samples. Then again the tin covers become detached and we often find some samples entirely without covers which, of course, results in unfair discrimination in favor of the uncovered samples.

To get satisfactory results from composite testing a proportionate sample should be taken, and the sample bottles should be kept tightly covered, and after the day's run they should be kept in the refrigerator, as the lower temperature will help to keep the samples in good condition and avoid evaporation of moisture.

Educational Work among Patrons

F. Brown, Grenville Co., Ont.

There is no way, to my mind, in which so much good can be done in educating the patron to care for his milk and to avoid tampering with it as frequent visits from the instructor. On my experience in the cheese business I have found that most good has been accomplished in special meetings and visits at the various farms.

Patrons are being fined all the way from $5 to $50 for perhaps taking only what they think is good milk from their can for table use. Others are allowed to go free that are sending milk that will turn out a smaller amount of cheese and of a poorer quality. My opinion is that if such people had been visited, less fines would have to be imposed, as fines are a curse to the factory and a disgrace to the community.

Some people wonder at their neighbor for taking a little cream from their can to make a cake or for their stomach's sake, and as a result have them fined, but the same people think it is all right to fill their cans with their neighbor's whey for the sake of their pigs' stomachs. There is no law against that.

I believe in the dual purpose cow. If the calves of pure-bred dairy cattle can be sold at fancy prices it is well. But half the calves are bulls, and if sold to dealers are worth $1 less at two weeks old than the dual purpose calf, and if kept as steers they are at a still greater disadvantage. I have Ayrshire bulls and cows, so I think I know. — Geo. K. Robinson, L'Assomption Co., Que.