

Creamery Department

Butter Makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Printing Butter Direct From the Churn or After Cooling

Whether butter should be printed direct from the churn or after it has cooled a few hours is one of the questions discussed in a recent issue of the *New York Produce Review*. Some correspondents favor one method and some the other. Making up the prints after the butter has been hardened in a refrigerator for some hours tends to lessen the loss of moisture and give a print with better edges and one that will wrap and handle better than prints made from the fresh butter. There are machines made now for printing butter and these make the printing of refrigerated butter comparatively easy. There is much to be said on both sides, however, and if the butter is firm and the moisture well incorporated satisfactory work can be done by printing direct from the churn. One correspondent puts the case for printing after cooling as follows:

"Packing the butter in the boxes is the same as packing into tubs, the moisture cannot escape so easily and thus is retained in the butter. Butters can be packed into tubs and set in the refrigerator to harden, then the tub stripped and the prints cut into the desired size, but this makes the other loss besides the inconvenience of having a lot of odd shaped pieces left to sell either as bulk butter or to repack, which cannot be done satisfactorily when it is hard. Another thing in favor of the box print is that after the butter has become hardened one can obtain a much nicer looking print—one that has sharp edges and is true on all sides, perfect in its shape. This kind of a print can be wrapped a great deal better, sealed nice, and makes a neater appearing package to please the consumer, which goes a long way in building up and retaining a reputation for the creamery goods. In shipping prints locally or to eastern markets, it adds considerably to the price of the butter if upon opening up a box the dealer and purchaser both see a nice, even lot of prints, all of them folded with cream-cut and sharp points, all lying the same way, either on ends or flat ways. The same applies to tub butter; the appearance goes a good way with a prospective buyer.

This cannot be obtained when the butter is printed direct from the churn, as one cannot print it unless it is in decent shape to handle. Then one cannot turn out as nice a sharp-edged print, nor will it wrap so easily as it will after being let stand in boxes to harden. Of course, with the 24-pound printers having the butter upon expanding trays, it can be set away to harden, but at the same time the butter is exposed to the conditions of the air in the refrigerator, whether good or bad."

Have any Canadian butter-makers any opinion to offer on this subject? What is the general practice in this country here?

Straining Does Not Purify

Straining milk does not purify it. Milking should be done with such attention given to cleanliness that it would be unnecessary to use a strainer. This utensil is of value chiefly because it removes the visible indications of impurity from milk, not because it really has any purifying effects. Small particles of manure, hairs, pieces of dead cattle from the

cow's udder and body, and dirt from the milk's hands find their way into the milk pail during the first manipulations of the udder, these impurities are churned around in the pail by the force of the streams as the milk is drawn, and by the time the pail is full this filth is all but dissolved, and no strainer yet produced can remove anything but the coarser and more insoluble substances which settle to the bottom of the bucket. Millions of bacteria carried into the receptacle by these impurities are untouched by the strainer and go on their way rejoicing to carry ill health and disease, may be, to who drink the milk or use the butter made from it. We use the milk strainer because we do not like the looks of small particles of dirt and refuse in the bottoms of the milk can or perhaps in the drinking cup. It does no harm to remove these, but gives us a sense of relief in thinking that the milk is clean because it looks clean. We seem to have discharged a moral obligation in using the strainer, forgetting that the real harm comes from the dissolved materials, the dirt that goes into solution and carries its nauseating effect concealed in the pure white fluid.

Butter Making in Siberia

A United States consular report states that Danish enterprise has established creameries in Central Siberia, on or near the Trans-Siberian Railway. It took some time to overcome the stolidity of the Russian peasant, but the enterprise succeeded and now has 40 creameries and is adding to their number as rapidly as new villages are found where the peasants will agree to deliver milk.

The railroad runs two fast freight trains weekly, of 20 refrigerator cars loaded with butter. From a small beginning the business has grown to over \$6,000,000. Milk is received from 12,000 peasants, who keep from 4 to 6 cows each. It takes 5 to 6 Russian roubles to furnish as much butter-fat as one Danish cow. The whole milk is delivered direct to the creamery.

A Pretty Sweeping Ordinance

The ordinance passed by the Chicago City Council relating to the sale of milk, cream and dairy products, within that city and scheduled to go into effect January 1st, is of a very sweeping character. How it will be possible to enforce it is somewhat of a conundrum. Besides providing that all milk, cream, butter-milk, and ice cream offered for sale in the city must either be pasteurized or from tuberculin tested, sound animals, it stipulates that, under penalties of confiscation, all butter and cheese sold or offered for sale or kept with the intention of selling in the city of Chicago after January 1st, 1902, must be made only from the milk of tuberculin tested, healthy animals and each package plainly stamped. A further provision is made that during the first five years of its enforcement butter and cheese made from the milk of herds not so tested may be sold, if the milk used be pasteurized. In this case the product must be stamped with the words, "Made from milk (or cream) pasteurized according to the rules and regulations of the Department of Health of the City of Chicago."

Chicago receives dairy products from all parts of the Union and to enforce this ordinance will be a pretty big undertaking. If dealers co-operate with the department by refusing to handle dairy products unless within the law it might be done. But who is to see to it that Tom Smith, a butter-maker out in Minnesota, does not put the Chicago brand on butter made from milk or cream that has not been pasteurized, or who is to look after



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Farmer Jones, in Nebraska, and see to it that he supplies milk only from tuberculin free cows. Though it is none of our concern, it looks at the Department, to use a slang phrase, "has bitten off more than it can chew."

There is a lesson in this for the producer, however. Cities in Canada as well as the United States are beginning to wake up to the need of more drastic action being taken to insure healthy food products for their citizens. Voluntary action on the part of the producer in freeing his herds from disease would be better than being forced to do it by the demands of the market. To eliminate tuberculosis from a herd of cows, for example, is a slow process, unless first the affected animals are destroyed forthwith. But by separating the affected from non-affected animals it is possible to gradually build up healthy herds. This is being done in Denmark with gratifying success. It can be done here and it will pay cattle owners to give it some consideration. Voluntary action in this direction on the part of cattle owners and especially owners of dairy cattle would go a long way towards removing suspicion from the mind of the city consumer and tend to counteract the movement in our larger towns and cities for more drastic action looking to compelling people, who keep cows, to show that their animals are free from this disease.

All cows supplying milk for human food should be healthy and free from disease and the cow owner should use every endeavor to eliminate all disease from his herd. But cattle owners treat this matter with more or less apathy and pay little regard to the warnings on the subject given out from time to time. This is the reason for such a sweeping ordinance as Chicago has passed. Whether it can

be enforced or not, it should be a warning to producers everywhere that consumers of milk and dairy products in towns and cities are gradually waking up and are demanding a clean bill of health in the food they buy and consume, no matter of what kind it may be.

A paper in Eastern Ontario has been trying to work up an agitation against the officers of the Eastern Ontario Dairyman's Association, and has been appealing to the farmers to assert themselves and see that other men are elected to the board. Apparently the farmers are not much aroused over the matter as at the district dairy meetings that have been held recently throughout Eastern Ontario, almost all the old directors have been re-elected by the farmers and dairy-men who attended the meetings.

Windsor Dairy Salt

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