

Creamery Department

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

The Only Just Way

Editor, Farm and Dairy.—There is a law in several of our States, including, in fact, nearly all the leading dairy States, requiring that samples of cream for testing be weighed rather than measured for testing, and it certainly is a just law in every way.

Where cream is tested by measuring with a milk pipette, not only is there a loss from the cream having a lower specific gravity than the milk, but a considerable quantity adheres to the inside of the pipette, and, further, there is a considerable amount of air mixed in by pouring the cream, in preparing the sample, which tends to reduce the amount going into the test bottle.

We take the view in this State that every man is entitled to have samples of cream that are taken for test from that which he supplies to the factories tested in an accurate manner: the only way to do this is to weigh out the sample. There is no difficulty at all for any person of average intelligence to do this weighing.

A considerable amount of cream used in Missouri is purchased through agents in small towns, and most of these agents are local storekeepers, and some handle but a small amount of cream, but at the same time they are able to use the scales without any trouble. It takes a little more time than when the pipette is used, but the average creamery operator is as competent to weigh the sample as he is to carry out the remainder of the test.

The scales used are much more delicate than those which ordinary workmen are accustomed to, but there is no difficulty experienced in our factories on this account, and the scales do not have to be renewed any oftener than scales used for other purposes.

The farmers in this State would not be satisfied with a test made by pipette and I think they are entirely justified in taking this position. We are behind them in making such a demand.—C. H. Eckles, Professor Dairy Husbandry, University of Missouri.

Progress in Creamery Work

Mock Robertson, Creamery Instructor, St. Mary's, Ont.

Conditions this year are much in advance of those that prevailed at the same time last year as regards creameries in that district or group of creameries under my charge. While we have had a great deal of backward weather, still the spring opened out earlier and growth is much ahead of the season of 1909. The temperature within the last few days has risen. The ground has abundance of moisture and growth has been very rapid.

To illustrate in a practical way the advance in the amount of butter being made in excess of the same time last year, I might give one or two examples. One creamery, which does not operate in the winter opened for business one week earlier this season than it did last. The first week it operated it manufactured 300 pounds butter more than it did the first week last year. Another creamery, which made only 7,000 pounds of butter altogether for the month of May, 1909, has already made more than that during this May and the month, at the time of writing, is barely half over.

Regarding the prices which are being realized for the finished product; well, I have yet to meet the salesman who did not look the picture of health and happiness. Never have prices ruled so high for this season of the

year. The last week has brought them down, however, to summer values and no doubt it is better for the trade in general. The tension on the nerves of the consumer has relaxed and again he breathes more easily.

While the creamery men in my district are by no means perfect, owing to the fact that, like the instructors, they are recruited from the animal species known as human beings, still I feel quite justified in claiming for them that they are on the whole a very progressive lot of men. I was convinced that a certain method is right they lose no time in adopting it. Three years ago 19 creameries in this district were using the oil test for cream testing. To-day the Babcock test grades every creamery excepting four. Formerly those men would argue the good points of the oil test, but to-day they simply try to find some plausible excuse as to why they are still using the old out-of-date oil test. We hope soon to say good-bye to the remaining four.

THEY ADOPT THE SCALES.

Again the scales in connection with the Babcock test, for weighing instead of measuring the test samples is comparatively of recent advance in creamery practice. It takes some time to introduce new methods, yet I am glad to be able to tell you that 16 out of the 30 creameries in this group have purchased scales, almost 50 per cent., which is very satisfactory indeed. Of the remainder some are like the old Scotchman who said "he was open to conviction but had yet to meet the man who could convince him."

Altogether our creameries are progressing very favorably. While the season's make of butter is as yet in the hands of the weather man, we hope and look forward to an abundant harvest in the cream and butter field.

Up-to-date Agriculture.—I am sending

my remembrance for Farm and Dairy. It is a valuable agricultural paper, and I can endorse what many others have said of it in respect to its value to the agriculturist. Farm and Dairy is, without doubt, one of the best and most up-to-date agricultural papers in circulation. I would not be without Farm and Dairy for twice the price of it.—W. C. Silkey, York Co., Ontario.

After the experience of the last few seasons an effort will be made by farmers here to a large extent to provide green feed for the cattle after the pastures are done. At least two silos are to be built this summer, perhaps

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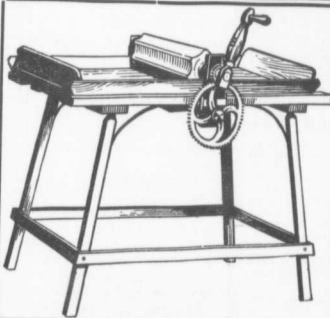
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