

## 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 letters to Creamery Department.

### Great Progress in Dairying

W. A. Wilson, Dairy Commissioner, Regina, Sask.

There are nine creameries under government supervision in Saskatchewan and four operated by private enterprise and joint stock companies. The policy of more or less centralizing the work is practiced by all, and as a result, the number of creameries in

operation is not large. We do not measure our progress by the number of creameries, but rather by the increase in the number of patrons and the output of butter. The following table shows the increase in the output of butter in creameries under government supervision:

100% more in 1908 than 1907.  
400% more in 1909 than 1907.  
600% more in 1910 than 1907.  
1000% more in 1911 (estimated) than 1907.

In May, 1911, the make of butter was 6,000 lbs. more than the six months make of four years ago. The winter make of butter in 1910-11 was approximately the same amount as the summer make in 1907. The average increase in the quantity of butter made and the number of farmers patronizing winter creameries has been 50 per cent for each of the last four years. For the same period the average increase has been 40 per cent for each summer season. Four years ago only 183 farmers were supplying cream, for the present season there are over 2,000 farmers patronizing the government creameries. The average make of butter per creamery since the inauguration of the dairy branch is as follows: 1906, 31,000 lbs.; 1907, 35,500 lbs.; 1908, 44,000 lbs.; 1909, 57,000 lbs.; 1910, 66,000 lbs.; 1911 (estimated), 75,000 lbs.

### Cream Grading in Maine

B. D. White, U.S. Dept. of Agr.

If the creamery men would pay for cream according to its true value there would be a rapid improvement in the quality. The proportion of good table butter that would grade "extras" would probably reach 90 per cent instead of seven to 10 per cent as it now the case.

This assumption is justified by the results obtained from the introduction

of the grading system in the State of Maine. The dairy authorities in that state inform us that at one time at least 90 per cent of the cream was sour when it reached the creameries, but that within a short time after a system of grading was established by which sweet cream received a premium of two to three cents a pound of butter fat, 95 per cent of the cream was sweet when it reached the creamery, and this condition still prevails.

### AN ADVANTAGE ALL ROUND

A simple system of grading has proved to be of mutual advantage to the creameries and their patrons in this section. The latter have received a price for their product several cents above market quotations, while the creameries have maintained a high standard for their finished product.

### Are Composite Samples Accurate?

L. P. Anderson, Alpena, Mich.

Creamery men will be surprised if they test every day at the variations to be found in the patrons' cream at different deliveries. There are variations in the richness from day to day and as a result the average of cream will vary. One day the patron will have more pounds of cream with a lower test than he did the day before with less cream. Unless the butter-maker takes the sample in the correct proportion for these variations in the richness and amount at each delivery how can he have a correct composite sample?

Let us discuss the dipper sample. As an illustration we will say Mr. Jones makes two separate deliveries of cream to our creamery and we take two samples for testing at each time. One every day testing and one for the composite. To-day he delivers 200 lbs. of cream testing 20 per cent, which makes 40 lbs. of butter fat. Tomorrow he brings 100 lbs. testing 40 per cent, which makes 40 lbs. of butter fat. Testing this for every day work he has actually delivered 80 lbs. of butter fat.

### WHERE THE CREAMERY LOSSES

Now we test the dipper sample and find that the average test is 30 per cent. He has delivered 300 lbs. of cream and with the 30 per cent test he would be paid for 90 lbs. of butter fat, or the creamery would have to pay for a loss of 10 lbs. of butter fat.

Let us reverse the illustration, and suppose that Mr. Jones delivered 100 lbs. of cream testing 20 per cent. If making 20 lbs. of butter fat. The next day he delivers 200 lbs. of cream testing 40 per cent, making 80 lbs. of butter fat. In all he has delivered 130 lbs. of butter fat.

### THE PATRON MAY LOSE TOO

We will now test the composite sample and find the average test to be 30 per cent, the same as in the preceding example, and he has delivered the same amount of cream, 300 lbs., 30 times 300 makes 90 lbs. of butter fat the creamery has to pay for. In this case the creamery wins and the patron loses 10 lbs. of butter fat. The patron knows he was losing when a "howl" would go up from Denmark." Now on the other hand it is all right with him when the loss comes on the creamery.

The example may be somewhat overdrawn in the differences we make in the tests from day to day but they are possible. The variations found from day to day though smaller mean just the same amount of cream, the effects, and show the results which are had by the dipper method.

### A METHOD TO BE CONDEMNED

The man who takes the sample with the dipper takes the same amount each day through force of habit whether there is a small amount or a

large amount of cream. This we all know to be true. He does not get the correct portion. This method of taking the samples and paying for the butter fat on the basis of these composite samples cannot be too strongly condemned.

We have not taken into consideration creameries that have cream routes. Where the hauler weighs the cream and takes the sample, and this sample is made a composite sample and then tested every two weeks, let me please, what kind of a sample have we here. There is nothing correct about it. It is a violation of the fundamental principles of good creamery management.

The shortage of butter fat in this latter case would make the butter-makers' hair turn gray to find the overrun.

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JAS. IRELAND, PROF., Ridgetown, Ont.

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### Dairymaid and Bluebell

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### I H C Service Bureau

The Bureau is a clearing house for Agricultural data. It aims to learn the best ways of doing things on the farm and distribute the information. Your individual experience may help others. Send your problems to the I H C Service Bureau.



## Cheese

Makers are invited to send contributions to this department, to ask questions on matters relating to cheese making and to suggest subjects for discussion. Address letters to Cheese Department.

### Cheap Milk

W. W. Anderson

The price of milk is going to be lower than it has been for some time. It is a violation of the fundamental principles of good creamery management.

The shortage of butter fat in this latter case would make the butter-makers' hair turn gray to find the overrun.

A simple cream separator will hold four to five times as much milk as a butter churn.

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