

TABLE II.

Cream kept.	Length of time kept.	Per cent fat in cream.	Temp. of cream.	Per cent acid in cream.
In the cellars.....	36 hrs.....	31.00	65.50	.430
" ".....	36 ".....	22.20	66.50	.540
In insulated tanks.....	36 hrs.....	31.67	57.50	.175
" ".....	36 ".....	22.00	57.50	.195
In insulated tanks.....	60 hrs.....	32.19	55.40	.380
" ".....	60 ".....	21.55	55.50	.440

These figures show that in every case the thin cream had the highest acidity, and it had always a much stronger flavour.

If all the cream sent to cream gathering creameries tested 30 per cent fat, it would mean thousands of dollars of extra money in the pockets of the patrons from more and better stock, and the quality of the butter would be very much improved.

*Vessels for Holding Cream.*—Many patrons keep the cream in earthen crocks, or in open pails. Crocks are liable to get broken or chipped, and experiments conducted at the O.A.C. Dairy School, Guelph, show that earthen crocks if chipped in any way cause an undesirable flavour in the butter. Cream kept in open pails is exposed to the air too much and, for that reason, is apt to become tainted. A well soldered plain bottomed tin can about 8 inches in diameter and 20 inches deep is the best vessel in which to keep cream. This style of can (Fig. 1) is easy to keep clean and handy to put into a tank of water and ice. When two lots are mixed, the cream should be well stirred. Fig. 2 shows a very useful utensil for this purpose.

### Where to Keep the Cream.

*Keeping Cream in Cellars.*—A great deal more than half of the cream sent to the creameries is kept in cellars. Our own experiments proved that we could not keep cream sweet for thirty-six hours, or for delivery every other day, in cellars which were as cool as the ordinary run of farm house cellars; also that the cream when left uncovered developed a strong cellar flavour and the butter had a tendency to become rancid.

The following table shows the temperature, and acidity, by the acidimeter test, of cream kept in the cellars for different periods.

TABLE III.

Length of time kept.	Average temp. of cellars.	Average temp. of cream.	Average per cent acid.
36 hrs.	63.7 deg.	64.5 deg.	.47
60 "	62.9 "	63.5 "	.50
72 "	64.0 "	64.0 "	.52

NOTE.—Freshly separated cream will have according to this test about .13 per cent acid; the acidity continues to increase more or less rapidly, according to the temperature. When it reaches .25 per cent, it begins to be perceptible to the taste,