

DIFFERENCE BETWEEN BUTTER AND BUTTER FAT.

Comparisons of the weight of butter churned at home and the butter fat credits at the creamery are not infrequent. These emanate from the belief that butter and butter fat are the same, also that a given quantity of cream should at all times contain the same quantity of butter fat. Allowance is not made for a variation in the cream test. Butter is the product of the cream churned and the average composition is as follows:

COMPOSITION OF BUTTER.

Butter fat.....	82
Water.....	15
Salt and foreign matter.....	3
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Total.....	100

Butter fat, as its name indicates, is the pure fat or oil contained in the milk or cream. As shown in the composition of butter a hundred pounds of butter contains 18 pounds of water, salt and foreign matter. This quantity can be very greatly increased by methods adopted in the churning operations and the attention given the cream before churning.

On the dairy instruction car experiments were conducted in manufacturing butter to demonstrate to the audience how the weight can be increased when the quality of the butter churned is not considered as an important factor.