They Fear Your Common Sense

You are right to use common sense in buying a cream separator. Common sense says "The greater the skimming force, the faster and cleaner the skimming—The fewer the parts, the more durable and easy to clean." You have reason to feel indignant when agents for common, complicated cream separators, who fear your common sense, try to hide these plain facts by belittling your judgment. These agents cannot hope to sell their common machines if they admit these facts, for they cannot admit them without confessing that

Sharples Dairy Tubular Cream Separators

are the best. Tubulars contain neither disks nor other contraptions, yet produce twice the skimming force, skim faster, skim twice as clean, wear longer and wash several times easier than common separators.

The World's Best. The manufacture of Tubulars is one of Canada's leading industries. Sales easily exceed most, if not all, others combined. Probably replace more common separators than any one maker of such machines sells. Write for Catalog No. 253

Light, simple Dairy Tubular bowl compared to common bowls.

Sharples 30 Yrs

THE SHARPLES SEPARATOR CO.
TORONTO, ONT. WINNIPEG, MAN.

ALFALFA IN AMERICA

The growing, harvesting and feeding of alfalfa is fully discussed in "Alfalfa in America," a book by Jos. E. Wing. The author has been growing and feeding alfalfa for many years. In his book he sets forth the knowledge of the crop which he has gained by his successes and failures with alfalfa on "Woodland Farm."

Many sources of information have been drawn upon to make this book complete in every detail. All points which the would-be alfalfa grower should know have been treated. An outstanding feature of the work is the story of how Mr. Wing made a poor farm productive and profitable by means of alfalfa. All who wish to be well informed on all phases of alfalfa growing should have a copy of this book. Price through Farm and Dairy, $2.00.

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.

Pointers on the Care of Culture

G. G. Publow, Chief Dairy Instructor for Eastern Ontario.

*Part of an address before a gathering of dairymen in Peterboro recently.

There are many things that must always be taken into consideration when using cultures. Weather conditions are a considerable factor. Temperature has much to do with the effectiveness of the starter. If the milk in cheese factory practice, or cream, if it be at the creamery, be at a low temperature, then a higher seed (more culture), is necessary, for the organisms will not work and develop lactic acid as rapidly as they would had the milk or cream been at a higher temperature. If the milk or cream at the time of adding the starter is high in temperature, then a low seeding (less culture) is indicated.

In cheese making, it is advisable to use a half of one per cent. of starter; for butter making, use 5, 10, or 20 per cent. as conditions warrant.

PROPAGATE IT EACH DAY.

The mother culture that is carried from day to day should be kept in a separate vessel. For this purpose glass is recommended. A common fruit sealer answers nicely. Many take this mother culture out of the bulk of the culture each day. We recommend that it be kept from the first seeding each day. A butter maker usually has to make his culture early in the day. By taking it then and having a small quantity he can control it much better. If left until later, as is commonly done, it may get too high in acid and one is in danger of losing the culture through having it go off in flavor.

Where cultures are used, and they should be used generally, there is nothing of more importance than the carrying of this culture from day to day. It would seem that makers are not careful enough in handling their cultures. They do not seem to realize the need for special care, and that other bacteria in the culture or in the butter are constantly around and readily gain access to the butter if permitted. One should always go to the culture with clean hands. Supposing one had been cleaning a horse and then went to the culture, it is quite evident that there would be plenty of cause for the flavor going off.

The reason we advise taking new, fresh milk for making the culture, is that older milk is liable to contain spores. These spores are not killed by heating to 185 degrees, hence these spores if present are liable to cause trouble. Fresh milk is not liable to have these spores. One should never insert a thermometer or dipper into the culture without it having first been sterilized. If unsterilized thermometers, etc., are used in the culture, there is bound to result an undesirable seeding—a mixed crop. Everything used about the culture must be sterilized. It is well to keep a special thermometer and a dipper to use only for the culture. Many makers allow their culture to go off in short time due to lack of care in this particular.

If one would have an uniform crop (culture) he must give special attention to the mother culture and to the temperature at which it is kept. Uniformity in a culture should always be aimed at so that there would be so many organisms to each drop of culture. With a uniform culture used under uniform conditions, uniform results are bound to follow.

Cream Trade to the States

W. Woddell, Middlesex Co., Ont.

In the latter part of March we began to ship cream to the Port Huron Creamery Co., Port Huron, and have continued to ship more or less every week since. We are now shipping about 10 cans of cream a day containing eight gallons each, valued at about $120. The cream tests an average of 50 per cent., for which we receive 30 cts. a pound of fat net. The Port Huron Creamery Co. finding the cans, paying the duty and all transportation charges. This nets up at the present about three cents more per pound of butter than we would receive if churned and sold as butter. Our method of handling this cream is to heat the cream as soon as separated to 155 or 160 degrees and put it in the cans at once. We ship on a train leaving our station at 2.30 p.m., and reaching Port Huron one hour later. Where cream is immediately cooled we have had no difficulty with quality, the cream reaching Port Huron in good condition. We might have shipped much more cream but could not get cans, so much cream being shipped that it seems almost impossible to get enough cans.

There are times when we can get a higher price than we are receiving, but we find that most persons offering a higher price, take the cream only in hot weather. We find it cheaper to heat cream than to cool it.

We are making both cheese and butter, but owing to the low price of cheese our make is small. If there is no change it is quite likely we will soon quit cheese making altogether.

Satisfaction with Scales

S. R. Brill, Bruce Co., Ont.

In making the Babcock tests of cream samples we have used the scales for the past two seasons and find them very satisfactory. In high testing cream the scales will give the patron justice. The pipette favors the low tests or poor cream, which we creamery men are doing all we can to avoid.

Take the usual quantity, 18 grams, 30 per cent. cream by weight, and place the same in a pipette. It will measure at least one-quarter of an inch over the mark. The same quantity of very low testing cream will fall short about the same.

This is sufficient evidence that the man with the rich cream is losing and the man with the poor stuff is getting more than his rights through the rich cream of the other fellows sticking to the pipette.

We find when our teamsters are careful and the scales are used in testing that the overrun will not vary over two or three per cent.. at the very most during the whole season.

I find after a little practice that the scales are the quicker method of testing. Our Babcock machine holds 24 bottles, and the usual time taken to complete this number of tests and do it accurately is 50 minutes. I would urge upon creamery men, by all means use the scales.

Four Good Creameries

In addition to cheese factories, last year I visited four creameries, Fenelon Falls, Harwood, Oakwood and Cheno. Those creameries had a very satisfactory season, were kept in good sanitary condition and produced a good quality of butter. All four were operated on the cream gathering system, only one using the individual cans. This latter system gives the butter maker a much better chance to advise his patrons regarding the condition of their cream, consequently a better quality of cream is usually obtained. With the tank system, the cream hauler should be capable of judging and giving the patron advice as to the care of his cream. Many patrons of creameries should give more attention to the washing of their separators and cooling their cream. The butter makers are competent men and doing their best to turn out fancy butter.—D. J. Cameron, Dairy Instructor for the Lindsay district, Ont.

A repetition of last year's success was made on Dominion Day, when over 300 people, mostly patrons of the Adams Creamery, Adamsville, Que., gathered in the lovely grove in the rear of the factory for a picnic. A good orchestra from Montreal, which Mr. Adams had thoughtfully provided, rendered some choice selections. Mr. Trudel, of Ottawa, addressed the patrons on the Care of Cream, and Mr. C. F. Whitley spoke on Cow Testing, instancing many large increases in the yields of milk and fat made in that district since the commencement of keeping records. The creamery is making over a ton of butter a day, but even this output scarcely supplies the increasing demand for the famous prints and special boxes.—C. F. Whitely.

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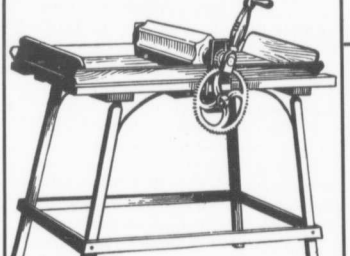

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