

The following is the churning record of the best keeping sample of butter in the contest:—

DOMINION EDUCATIONAL BUTTER SCORING CONTEST. **CHURNING RECORD.**

Creamery—Shoal Lake.

Location—Shoal Lake, Man.

Date of Churning—May 8, 1919

Marks on Package

The Cream	Remarks on the flavour of the cream.....		
	Per cent butter fat in the cream.....		32.00
	Per cent acid in the cream before Pasteurizing.....		0.23
	Per cent acid in the cream after Pasteurizing.....		0.21
Pasteurizing	Maximum temperature.....		175 deg.
	Length of time raising temperature.....	hr.	25 min.
	Length of time cream held at maximum temperature.....	hr.	10 min.
	Length of time cooling cream.....	hr.	55 min.
	Temperature to which cream cooled.....		40 deg.
	Time between maximum temperature and churning begun.....	17 hr.	55 min.
Churning	Per cent acid in the cream at churning, 0.22.		
	Temperature of the cream at churning.....		44 deg.
	Time churning.....	hr.	45 min.
	Temperature of wash water.....	1st 51 deg. 2nd 51 deg.	
	Size of granules when washing is finished, Size of wheat.		
	Kind of churn used, Alpha.		
Salt	Salt per lb. of butter.....	oz., or per cent of salt used, 2	
Tests	Per cent water in butter.....	At Creamery	At Montreal
	Per cent salt in butter.....	13.4	14.0
	Per cent acidity in butter.....		1.4
	Storch test.....		N.R.

NOTE.—It is optional for the buttermaker to make these tests.

(Buttermaker sign here) **J. R. NESBITT,**
P. O. Address, Shoal Lake,
Province, Man.

Date.....

The scoring for flavour in this sample was as follows:—

Month—	Points.
May.....	42.0
June.....	42.0
July.....	42.0
August.....	41.5
September.....	41.5
October.....	42.0