

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 this department. Address letters to Creamery Department.

Fishy Flavor in Stored Butter

Dr. F. C. Harrison, Macdonald College

There have been many theories as to the cause of "Fishy Flavor" in butter. Formerly, "fish" was given as a reason, the "salt" then "salt" stowed in vessels containing the "oil," but more recently the fault has been attributed to "dirt" in various forms, the flavor being taken in through the milk or cream or through the salt. Probably the fault comes more frequently through the "salt" than in any other way, but we are satisfied that there are other causes.

We have met with this flavor in butter quite frequently, and fishy flavor butter usually sells at one to two cents a pound under the price of the finest, the depreciation, of course, depending upon the conditions. It has been our experience that fishy flavor is not often met with in new butter, but generally arises in butter that has been held in cold storage for some length of time. We have also noticed that when butter is very lightly salted, the fishy flavor does not seem to develop to the same extent as in higher salted butter. Following is an opinion received from a dealer on the subject of fishy flavor:

FISHY MAY MEAN STALE

"Fishy flavored is a common fault with all held butter, and we think only an exaggerated term of 'staleness.' At least the test goes hand in hand. It is a question of degree. The lower the temperature the slower the process. We think salt sometimes turns butter fishy. 'Salts' butter is rarely fishy in temperature. 'As to the value of these fishy flavored butters, it is a question of degree again. Personally, I would not have fishy butter on my table as a gift, but there are many people who seldom or never get anything else; of course, they don't know. As I do. Ordinarily, such butters have to be sold at one to four cents per pound under finest, mild, fresh flavored. Canadian tastes have changed very much the last few years as regards butter, and it is more difficult to sell low grades than formerly, even at the reduction. There is not so much fishy butter as formerly, because we think it goes into the composition more regularly now than in former years."

PREVENTION OF FISHY FLAVOR

Rogers' remedy of making butter from pasteurized sweet cream prevents fishy flavor, but this remedy cannot be carried out under our present system of making butter from gathered cream. We must either take precautions to obtain cream in better condition or use some method of treatment in the factory.

The most obvious method of improving the gathered cream is a campaign of education to show patrons the necessity of cleanliness in each detail connected with milking and separating, and the importance of immediate cooling and holding the cream at a cool temperature until it arrives at the factory.

The proper treatment of over-ripened cream at the factory is also a more difficult question. Some recent experiments have shown that ozone may be used for deodorizing stale cream. The cream is first pasteurized and then carried to an agitator and treat-

*Extracts from an address by Dr. Harrison at the recent W.O.L.A. Convention at Woodstock.

ed with ozone for 40 minutes. The cream is slightly bleached by this process and completely deodorized and the acidity reduced one-half.

After coming to the cream is churned into butter. Butter made by this process grades as No. 1. Such a process would have to be carefully investigated under factory conditions, and the cost carefully computed before it could be adopted with certainty, but, if Ontario makers are finding it difficult to manage gathered cream successfully, and if they cannot obtain cream sufficiently sweet for the best manufacturing result, then some process such as that described would seem advisable in order to secure the best results.

Farmers Send After Laborers

Grey county (Ont.) farmers have made an unusual departure and taken a forward step in the matter of securing suitable farm help. Last week they despatched their District Representative, Mr. H. C. Duff, R.S.A., to the OM Country, backed with local money from farmers, to advance the passage money to the laborers to be secured.

It is expected that 100 men at least will be brought out. Farmers who want a man have advanced \$20 as his passage money.

The movement was started by a few local men in Grey county, who recently have got their County Board of Agriculture interested, and brought about the result now in tangible form, and which led up to Mr. Duff sailing on Saturday last to make the selection of men. The selection will be made in conjunction with the Ontario Immigration Department in England.

An attractive feature about the scheme is that the men to be brought over will come with men of their own kind and not with foreigners; and, furthermore, each immigrant will be assured of a definite proposition in the country. It is certain that men in Grey county and takes up his duties with the farmer who wants him, and who has gone a long way to get him.

Shipment of Bulls to New Ontario

The Live Stock Improvement Association of New Ontario shipped on Saturday last from Myrtle, Ont., one bull to New Ontario, and one to Buckle T. Hanbury and Monteth—these bulls being registered, purebred and tuberculin-tested Short-horns of the milking type. They also shipped Lady Pride, a prize-winning Clydesdale mare, purchased from Smith and Richardson, of Columbus, for the demonstration farm at Monteth.

These bulls are placed with branches of the Live Stock Improvement Association, which is a new departure set apart for New Ontario only. At places selected by the Department twelve men can get together and form a branch of the association. They pay in a \$1 membership fee, and the Government will supply them with choice of 1 bull, 5 rams or 2 boars—absolutely free of charge. The Government retains control of the stock, and the man who keeps the animal signs an agreement to keep the animal in good condition, and collect all fees, etc.; he is reimbursed by members for keeping the animal. The aim is to foster community breeding. The original choice may be of any breed desired. After that the same breed will be retained. A system of inspection is undertaken to ensure proper care of the animals and proper working of the association. About 30 associations have already been formed; 18 rams were shipped last fall. About 23 additional bulls have been purchased to be shipped within the next six weeks.



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