

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to better making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Do You Believe in Grading Cream?

Do you believe in grading cream? If so, let the Canadian Dairyman and Farming World know it, by answering the following questions:

1. Is grading cream practicable for the average creamery?
2. Would the educational effect of such grading procure a better quality of cream at the creameries?
3. What extra expense would be involved in grading patrons' cream according to its quality?
4. Should the maker do this grading free of cost or should he be paid for the extra work involved?

We would like a liberal response to these questions. Send your replies to the editor of this Department.

Farm Dairy Work

Miss Bella Miller, Guelph,

People are interested in getting improvement and advancement in all lines of work and in Agriculture as well as in other callings. We take pleasure in watching the "forward movement."

In the fields there is a saving of both time and labor through the using of improved machinery. In the stables, orchard, poultry house, or whatever department we may mention, much has been done to make work more pleasurable as well as profitable.

In the farm dairy many changes have been brought about. The barrel churn and lever worker have taken the place of the dash churn and butter bowl; the cream separator has become the popular method of creaming the milk; the large rolls of butter are now rarely seen, but in their place we find the one pound bricks neatly wrapped in parchment on which is printed the name of the dairy farm.

There is another phase of dairy work that our attention is being very especially called to, and that is the keeping of cow records and testing milk at the farm. Although this work is carried on to a greater or less extent on a few farms, yet the large majority of cow owners are unable to tell which are the most profitable cows of their herd.

In Ontario to-day we find many unprofitable cows kept, just because their keepers do not know how much or how little they are making for this pocket-book supply. To know this, it

is necessary to both weigh the milk and test it for fat. The women as well as the men are interested in knowing how many pounds of butter each cow is producing in a year, and it may be that it will fall to the lot of some of the younger members of our Women's Institutes to take charge of the cow records and do the testing on the farm at home. For those who want to keep an accurate record it is necessary to weigh the milk of each cow at every milking.

To do this is a simple rule. A piece of paper putting the names or numbers of the cows along the top and the dates down the side. These may be made to hold a week's markings or more. Hang this sheet and a pencil near the weigh scales. The more conveniently these things are arranged the less time it will take to do the work.

Some people weigh the milk occasionally and then estimate the amount produced in a given time, thus getting a close estimate of the amount the cow gives—for example, by weighing the milk on the first and the sixteenth of each month, which would be practically every fifteen days, and, multiply the weight of milk given in one day by fifteen, satisfactory record will be secured.

The work of weighing the milk does not take as much time as some imagine, and perhaps there is nothing that makes a man take more interest in his herd and what it is producing than the keeping of a record. The testing is easy work and very interesting, and the one whose duty it is to attend it will take pleasure in it. Some take samples only occasionally for testing, and get an idea of the amount of butter-fat in that way, while others take a sample at every milking, keeping what are called composite samples, such as are taken at creameries. These may be kept and tested at the end of two weeks or may be kept a month if properly cared for.

In testing milk we must take our samples fairly or the results will be misleading. If we want to take a sample of a cow's milk, we should have all the milk that was given at the milking in the pail. It should then be poured or stirred to get it thoroughly mixed before taking the sample.

Often the first few streams of milk have been taken or the strippings have been used for a sample, and then wonder has been expressed at the extraordinary results. In taking the samples of milk for the test bottle, care should be exercised to have the sample well mixed and the exact amount in the pipette. If the sulphuric acid is of the right strength, by filling the sample to the mark we will have the right amount to give the fat a bright golden appearance. If the acid is a little weak use a little more, or if a little strong use less.

The question is asked why do we sometimes have burnt readings and sometimes light colored ones. There are several conditions that would cause trouble. Burnt or cloudy readings may be caused by using too much acid and by using acid that is too strong; by having the milk or the acid at too high temperature; by allowing the sample to stand too long, or, by allowing the acid to fall directly over the milk instead of holding the bottle in a slanting position and allowing the acid to flow down the sides of the bottle and underneath the milk. The light colored readings may be caused by using too little acid; by using acid that is too weak, by having the milk or acid at too low a temperature, or by not shaking the bottle sufficiently to thoroughly mix the milk and acid.

If the room is cold or if you have too many samples to read, set the

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bottles in a pail of warm water (140 deg. to 150 deg. F.) having the water extend to the top of the fat. This will keep the fat in a liquid condition in the neck of the bottle until the readings are taken.

The Babcock tester is useful for testing all dairy products and by-products. It is a help to occasionally test the skim-milk and butter-milk and to watch that there is not an unnecessary loss in the skimming or in the churning. If selling cream for a city trade it is a good plan to test it, as cream should be sold according to quality.

A New Feature in Dairy Shows

In addition to the working creamery, which is now an established feature of the larger Canadian fairs, the Texas Dairyman's Association is arranging the showing of creameries, sanitary milk plants, dairy houses, dairy barns, silos, etc., to be exhibited. This is intended as an object lesson to those who desire to build. At the Dallas Fair premiums will also be offered for photographs of the best arranged and most sanitary dairy farms.

This is something our larger fairs for plans of these factories, creameries, dairy barns and photographs of dairy farms, etc., would bring together a lot of valuable material that would be of great assistance to the dairy industry. What fair association would be the first to lead off in this direction?

According to the last report of the Dairy and Cold Storage Committee, dairy production was stationary in Ontario, Quebec, and Prince Edward Island. In Nova Scotia there was a decline. In the Western provinces and in New Brunswick there

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