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 your letters to the Creamery Department.

Care of Cream

J. Stonehouse, Ontario Co., Ont.

After the cream is separated, cool it down quickly, the sooner it is cooled the better. It is not enough to leave it stand in the atmosphere. Put it in cold water and change it when it gets warm, or better still, place it in ice water. Keep the cream separate until the next milking time, before adding it with the old cream. Keep the old cream in a cool place and thus prevent souring. Cream can be kept from four to five days in the hotest weather by means of ice. Keep your cream under the same conditions as you used for the old deep setting system of separating—in cold water and ice. I know of cream that was kept sweet for a week at a time all through last summer. Some of the patrons of Locust Hill, Ont., Creamery delivered their cream only once a week and kept it perfectly; this creamery would accept only sweet cream.

It may be a little trouble to put in conveniences to care for the cream so that it can be kept sweet, but when these are once installed there will be no future trouble. Look after the milking of the cow. Clean the separator, cool the milk and do not mix the cream until the next milking. Keep the cream as cool as possible and a good article will sure to be produced. It is a hard matter to spoil good cream at the creamery. Once it is delivered there in good condition, a first-class product is more than likely to result.

Saskatchewan Dairy Conditions

W. A. Wilson, Supt. of Dairying.

So far as one can judge of dairy conditions in Saskatchewan from indications at the beginning of the season we may look forward to a rather prosperous and satisfactory season's work. It is quite true that the recent heavy losses on last season's held goods has been responsible for the rather pessimistic feelings relative to this year's market. Generally speaking, lower prices are predicted. As compared with the corresponding period last year the price of creamery butter is now considerably lower. This is the result of the large quantities of held goods that were offered for sale at low prices, buyers realizing that this commodity would be difficult to place if not disposed of before the fresh grass goods would be sufficient to meet the demands. This stock, however, is now cleaned out and fresh made goods are receiving the consideration to which they are entitled and they are at a commendable price.

Speaking particularly for the make in the west, while there is every prospect of a splendid make I do not expect that over production which will cause a slump in price. Our markets here are effected by the export trade and the eastern make, but with the rapid development of the country and the increased home consumption throughout the Dominion I feel satisfied that previous years' prices will be maintained. There has been a scarcity of feed in many parts of our province during the past six weeks and cool weather has retarded growth and as a result the stock is subsisting on last year's pasture grass. This has had quite an effect on the butter production, although to date it exceeds that of last year. For the last few days summer-like conditions have prevailed and a short period of such weather will place unlimited quantities of fresh grass at the disposal of the stock.

The demand for fresh made creamery butter so far has exceeded the supply; the price ranging from 22 cents to 24 cents f.o.b. shipping point. The most striking feature of this year's market is the increased demand for brick butter and the absence of inquiries for solid pack. All butter manufactured at the government creameries is now being made into one pound bricks and is being shipped out immediately. There has been no call for any other style of package and inquiries indicate that bricks will be in demand well on into the summer season or until such time as sales are being effected for storage.

I attach a summary of 1907 and 1908 season's business at creameries under government supervision:

Station	Season	No. days in operation	No. of patrons	Lbs. cream supplied	Lbs. butter manufac'd	Average price at creamery per lb.	Value at creamery
Qu'Appelle	1907	153	24	22,893	6,974	25.68	$1,790.73
Qu'Appelle	1908	186	109	95,078	29,719	23.38	6,947.27
Moosomin	1907	134	42	41,534.5	12,238	24.44	2,990.76
Moosomin	1908	185	70	101,185	28,982	23.62	6,844.75
Tantallon	1907	132	56	41,793	12,793	21.30	2,725.66
Tantallon	1908	184	110	128,557	38,450	23.77	9,140.69
Langenburg	1907	174	91	105,597	34,241	23.69	8,110.52
Langenburg	1908	189	146	285,771	77,645	23.11	17,947.60
Birch Hills	1908	120	118	137,805	45,436	23.47	10,674.12

The increase is evidence of the more favorable view farmers are taking of mixed farming.

Making Prize Butter for Six Months

Since the Toronto Exhibition we have published several letters from prize winners showing how the butter which won the prize was made. As we profit by the experience of others it may be helpful to publish how other prize-takers outside of Canada make their exhibition butter. In the United States they have six months' contests in scoring butter. Mr. A. P. Ryger was the winner in the South Dakota contest. He operates a co-operative creamery in a grain-raising section of that state, where dairying is more or less of a side issue, and thus conditions there are similar to those under which many Canadian butter-makers operate. Mr. Ryger gives his experience as follows:

"Six years ago we had all whole milk, but about that time farmers commenced to get prosperous from raising grain, and that together with the invasion of the farm hand separator soon changed prevalent conditions and the result is that to-day instead of receiving our raw material as we did then, every day in summer and four times in the winter, we get it now but twice and three times a week, milk and cream alike. Our patrons being an intelligent class of people we get a fair to good grade of cream and milk as it is kept as a rule under fairly sanitary conditions while on the farm, and our creamery facilities are such that with the proper methods we are able to turn out a grade of butter that will compare and sell with some of the best in the market.

"I am a believer in a good commercial starter, and therefore, we never churn a pound of butter without it has been properly ripened in order to get the greatest benefit from a starter. We found it necessary and profitable a couple of years ago to put in a cream ripener and agitator to emulsify the starter and the cream so as to get the most exhaustive churning in the shortest time of ripening, as I am convinced by practicable and earnest experiments that the average class of butter turned out in the average creamery in our state can be improved in quality without a decrease in quantity by using a commercial starter in the manner stated, and churning the cream after five to six hours ripening. Our churning is principally done evenings as we get our cream in by noon. Of course, some of the boys in the locality where centralizers flourish might not be able to dictate time of delivery, but for their benefit I would recommend that they make a cut off every day at noon and what comes in after to let stand over till next time under proper conditions and temperature, but I know that an intelligent buttermaker with some effort and tact can often convince the most shiftless patron that it is to their mutual benefit to deliver his cream in the condition and at a time when it can be utilized to the best advantage of both concerned.

"I being the highest winner wish to say, that I deviated my methods of making materially at the different times and by doing so I have come to this conclusion—that by the liberal use of a good commercial starter every day a buttermaker can overcome part of the many shortcomings that the average patrons is guilty of. I know for a fact that there is many a butter-maker who makes starters only when he exhibits. But as practical experience based on cleanliness is the foundation of starter making, it is necessary to use a starter regularly to get the most benefit from the same when they do exhibit. And, another thing our hand separator creameries could adopt with benefit and profit is the thorough washing and steaming of the patrons' cans before returning them, as by doing this they not only assure them of having clean cans at all times, but they set a moral example of cleanliness and can therefore, demand more from their patrons in that respect."

Farm and Dairy is a paper that every farmer should have coming to his home every week. W. M. Purdon, Muskoka District, Ont.

A club of seven new subscriptions will win you a pure bred pig. Write Circulation Dept., Farm and Dairy, Peterboro, Ont.

Pictures Against Talk

NO matter how complicated his cream separator, every "bucket bowl" manufacturer claims his machine is simplest and easiest to clean. Even the makers of disk machines—with 40 to 60 pieces inside the bowl—make the same claims. Yet none of these "bucket bowl" fellows dare put pictures of their separator bowl parts into their advertisements—they all realize that pictures would make their claims ridiculous.

One pan contains the single little piece used in Sharples Dairy Tubular bowls. The other contains nothing but disks from a single "bucket bowl." Which is simple and easy to clean?

The Sharples Dairy Tubular Cream Separator is, without exception, the **only** simple, sanitary, easy to clean separator made. We put pictures against "bucket bowl" talk. We frequently show you pictures of the light, simple Dairy Tubular Bowl and of heavy, complicated "bucket bowls." Compare them. They tell the whole story. It will take you less than thirty seconds to put "bucket bowl" claims where they belong.

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