

Some Mistakes in the Dairy

Bella Millar, Guelph.

The keeping of unprofitable cows is a great mistake. It is an easy matter to keep a cow record and to test the milk and know exactly how much each cow is producing.

The cream separator is so largely used at the present time that a talk about the mistakes made in handling separator cream might be a help, especially to those who are about to purchase a separator. We now know that it is not necessary to learn every lesson by hard experience, because we can save a great deal of worry, and often save time and money as well, by being willing to learn from the experience of others.

Neglecting to cool the cream has been the cause of inferior quality of butter; always cool the cream quickly to a low temperature as soon as you have finished separating. After the fresh cream is cooled, it may then be added to the cream that has already been collected for churning.

Another mistake is that of taking a thin cream from the separator. It would be to our advantage to take a rich cream for butter-making whether it is to be manufactured into butter on the farm or in the factory. If we are sending the cream to the creamery, we will be leaving more of the skim milk on the farm, and let us remember that the creamery man is not paying us for skim milk. We find that the richer cream does not sour so readily, and this is a help, especially when the cream is not collected as often as it should be. There is not as much cream to handle, and it can be churned at a lower temperature than a thin cream. These are some of the advantages of taking a fairly rich cream for butter-making.

CLEANLINESS.
Neglecting to keep the separator and its surroundings clean has been the cause of much tainted cream. The

parts of the separator that the milk comes in contact with should be washed every time that milk is put through.

Another thing we should always remember, whether we are using shallow pans, creamers or the cream separator, and that is to stir the cream from the bottom to the top every time. A stirrer such as is used in the O. A. Dairy, a saucer-shaped piece of tin with a heavy wire handle—enables the butter-maker to do this important piece of work quickly and thoroughly. I would suggest to anyone ordering a stirrer of this kind to ask the dealer to tin the handle. If this is not done it is apt to rust.

In ripening the cream for churning, let us develop just a mild acid flavor. The day has gone by when the cream was allowed to become quite sour before churning. We must watch the trade and follow what is in demand, and we find that a clean mild flavored butter is what is wanted.

If we should be using a culture or starter to assist in the ripening, let us beware and use only one which has a flavor such as we would wish the butter to have. No magic takes place during the process of churning—the flavor of the butter is determined before the cream goes into the churn. If we have given the cream proper treatment up to the time of churning, it will be glossy and smooth and perfectly free from lumps.

STRAIN THE CREAM.
A mistake is often made in putting the cream into the churn without straining it, and that is why we sometimes see little white specks in the butter—particles of curd which should not have been in the cream, and which would have been kept out of the churn if a strainer had been used. This butter not only has a poor appearance, but poor keeping qualities as well.

Too often we try to churn at the same temperature that a neighbor is using and forgetting that the conditions under which we are working are very different. Let us in choosing churning temperature, remember that a great many things have an influence, such as the richness of the cream, amount of cream in the churn, the feed the cows are getting, length of time the cows have been milking, the temperature of the dairy room, etc., etc. And so we will choose the temperature that will bring the butter in nice firm granules in from twenty to thirty minutes.

VISIT OTHER DAIRIES.
Do we make use of every opportunity we have for visiting other dairies and creameries? We can always learn something that will be of help to us. One farm butter-maker visited a creamery, and she noticed that, before they put the wash water on

the butter, they rinsed off the butter, and she went home and put into practice this excellent method.

In the cold weather we should temper the wash water, taking into consideration the condition of the butter in the churn, and also the room temperature, and using water at such a degree that the butter will be neither too hard nor too soft, but of nice consistency for working.

Some of the mottled butter we see is caused by the use of very cold wash water. Parts of the butter become chilled and hardened, and are so paler in color because they do not take the salt as readily as the softer parts.

SALTING.

Regarding salting, let us not only buy a good quality of butter salt, but let us vary the proportions used to suit our customer. It is very poor business policy for us to try to make the people take what we like. If we look about us in this age of competition we find the manufacturer studying the likes and dislikes of the people, and he succeeds by catering to their tastes.

Great pressure only, is the rule for working butter, but we find a great deal of butter made unpleasantly greasy by wrong methods of working; by overworking, and by trying to work when it is too hard or too soft.

There are a few labor savers that might be in every dairy to lighten the us see to it also that we use our labor savers to the best advantage and not do as we see so often done with the brick butter print. Instead of the butter-maker putting the print down on the butter and filling it quickly, we see the print held up in the hand and the ladle used to try and pack a pound of butter into the print.

In buying parchment paper for wrapping our butter, let us note that the paper is of good quality. Lots of good clean butter looks anything but inviting, because cheap paper of a grayish color is used, giving the package an unclean appearance.

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