

Creamery Department

Butter Makers are invited to send contributions to this department, in such questions on past subjects for discussion. Address your letters to the Creamery Department.

Export Butter Trade with England

Mr. W. A. MacKinnon, Birmingham, Eng.

Some passages from the annual review issued by Messrs. W. Weddell & Co., of London, England, showing the variation in prices of colonial foreign butter and cheese during the last three years: Butter from Australia and New Zealand has been severely criticised during the past year on the grounds of excessive moisture and "fishiness," the former being the more reprehensible fault because it is under the control of the maker. Pointing out that New Zealand butter had gained high reputation for its dryness and good quality, which reputation was somewhat damaged by last year's exports, the report goes on to recommend that definite and extensive tests should be made to ascertain the exact amount of moisture most suitable for keeping butter in condition for the longest time. It is mentioned that the government of New Zealand is fully alive to the danger of excessive moisture, and for the coming season has appointed analysts to examine every brand before it is shipped.

FISHINESS FROM MOISTURE.

British buyers are inclined to believe that the large increase in the amount of fishy butter was directly due to the increased moisture, but the correctness of this view has not been demonstrated. The fact that this flavor is in large excess during some years, while in others it is practically absent, would indicate that its origin is bacterial rather than chemical.

PRaises FOR CANADIAN PRODUCT.

This portion of the report closes with the statement that "fishiness is a very rare fault with Canadian butter, the main defect being an acidity and taint due to the cream not being delivered daily to factories." It is satisfactory to note the comment that "Canadian butter on the whole is slowly improving in quality, and the proportion spotted with mold is very considerably reduced, owing to low temperatures being maintained before it is shipped and during the voyage."

NEW ZEALAND FORTING AHEAD.

There is a remarkable difference in the price of Australian and New Zealand butter, which difference is increasing year by year. The following table showing the average annual price per cwt. denotes that Australian 'choicest' was lower than New Zealand by 7s. 1d. in 1907, 8s. 8d. in 1908 and 5s. in 1909. This appears to be largely due to a difference in grading, for it is stated that if the New Zealand standard of grading were followed in Australia not much less than 50 per cent. of the latter would be placed in the first grade.

SHOULD GRADING BE UNIFORM?

It is strongly urged that the Australian industry should accept compulsory grading and marking, as in New Zealand. With regard to the latter country, it is pointed out that "the time has come for a stiffening up of the grading, by either raising the percentage of points or making an extra class. It appears that 27 per cent. of New Zealand butter now reaches first grade, so that "there is ample room for more stringency, so as to enable the best butter makers to secure a premium for their more perfect product." It is for the Canadian trade to consider whether or not there is something in this suggestion that would be of advantage to them.

PROSPECTS FOR THE COMING SEASON. The following estimate with regard to prospects for next season may be of

interest: According to present indications the supply of butter from Australia is expected to be nearly double that of last year, but owing to the widely extended area, and the consequent varied climate where butter is produced, great uncertainty always exists in estimating the Australian output. New Zealand, it is believed, will send a small increase on last year. Canada will most probably send less than in the year just ended. The drought this summer in Argentina may restrict the output during the coming summer. Siberia, too, has suffered from very hot and dry weather this summer, and the production, though greater than last year, will fall short of the early estimates.

Condensed Milk under Suspicion

Canadian exporters will please note that condensed milk, which has hitherto enjoyed considerable immunity in this country, has now come definitely under suspicion, states W. A. MacKinnon, trade commissioner, at Birmingham, Eng., in his weekly British Dairy Farmers' Association has been examining samples from 20 different makers, and was found only five of these to consist of whole milk from separate milk, nearly half the nutriment in the latter consisting of sugar, which it is estimated costs the consumer 10 cents a pound. It is claimed also that when condensed milk is mixed with twice its own weight of water it becomes equivalent to skim milk, plus the added sugar, and the milk costs the consumer 16 cents a gallon. These facts are adduced to show that it is not an economical food, and also that the large amount of cane or beet sugar renders it quite an unsuitable food for infants.

Condensed milk has hitherto been looked upon as much safer than new milk, but the report under consideration, states that bacteria have been found in a number of the samples. The chemist, however, declares that "the legislature ought to insist on every tin of this substance being marked in large letters, 'unfit for infants.'" This very strong attack upon low quality brands of condensed milk will, no doubt, put Canadian manufacturers under their guard, and induce them to be doubly watchful lest any impurity should be sustained as against their product.

Dairy Tests at Woodstock

The Woodstock Fair management this year introduced into its competition for prizes in order to encourage the improvement in the dairy herd in that country, a dairy test, which is calculated to become a very popular feature. For the first time a number of points in tests for butterfat and in solids not fat as well as points in the milk, making a prize of \$55 was donated, and the best grade cow a prize of similar value. The second prize in the pure-bred was worth \$15, and the second prize for the best grade cow \$10. The third prize in each case was a cash prize of \$5.00. There were no competitors for these prizes 15 entries, five in the pure-bred class and 10 in the grade class. Mr. Jos. Burgess employed by the government as supervisor of cow testing associations had charge of this test.

The test extended over a period of 24 hours. At the beginning of this time, all the cows were milked. No tests were made of this milk. The competitors had the privilege during the next 24 hours of milking twice at periods of 12 hours or three times at periods of eight hours each. The basis of judging was as follows: 25 points for each pound of fat, three points for each pound of solids, not

fat, and one point for each 10 days in milk after the first 30 days, limit 10 points.

In the pure bred class McGee Bros., of Beachville, were first, the test being as follows:

Butter fat 1.203 score 30.08 points.
Solids, not fat, 3.236 score 9.76 points.

Score for time in milking 9.2 points.

Total number of points 49.04.

In the grade class Mr. A. J. Davis, of the 13th line of E. bro., obtained first place, the test being as follows:

Butter fat 1.330, score 33.475 points.

Solids not fat, 3.207, score 9.621 points.

Score for time in milking 10.00 points.

Total number of points 53.096.

McGhee Bros. of Beachville, Ontario, which freshened on May 20, 1909. A. J. Davis's cow was a Holstein grade 8 years, which freshened on Feb. 19.

Variations in Cream Tests

G. V. Potterton, in Kimball's Dairy Farmer.

We hear much complaint concerning the test of cream. There are variations, and sometimes the farmer cannot understand why there should be variations. He may be milking cream which is testing 25 per cent. Then, without any noticeable change on his part the test comes down to 15 per cent. Naturally he becomes rather suspicious. If the creamer happens to be owned by some individual the man doing the testing is very liable to be, and many times is, accused of cheating. The tester may be as "honest as the day is long." Anyway, he represents an accusation. He feels abused. We do not have a cause of much unpleasantness, a few facts, a few

black eyes and many verbal wars. Whether the cause of variations is due to the dishonesty of the tester or not, there are a number of reasons why we may expect our cream test to vary.

A change in temperature will cause a change in the test of cream. A high temperature, unless it be more than 150 degrees Fahrenheit, results in a richer cream. A low temperature causes a low test except when it gets so cold that the separator begins to clog up. In this case the test will be separator bowl will generally be warm but in the winter will be liable to be quite cold. Then, if the cream happens to be a little cold, it will have a tendency to clog. Cold cream resembles January molasses, it hates to run. Thus, when it is in the separator bowl it will stop up the cream hole, on the principle as cream hole acts on the same principle as turning the cream screw. It causes a higher test. Changes in temperature have been known to cause the test of cream to vary from this result of low temperature by running a little warm water through the separator first.

(Continued on page 24.)

The annual Convention and Dairy Exhibition of the Western Dairy-men's Association will be held at St. Thomas, January 12 and 13. Arrangements have been made with the London Cold Storage Company for the storage of October butter. The Western Dairy and Provision Co., of St. Thomas will receive and care for all place in cold storage for the exhibit. Those persons that wish to take advantage of these opportunities should indicate their intentions on the entry form which will be furnished by the secretary, Mr. Frank Hens, London, Ont.



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