

DISCUSSION OF MR. WILSON'S ADDRESS.

QUALITY OF CREAM IMPORTANT.

Mr. F. G. Whiting, Qu'Appelle, emphasised the importance of having a high quality of butter put up under any brand—and the government's name on packages is equivalent to a brand. He considered it necessary that buttermakers should show no hesitation about rejecting bad cream in the interests of the other patrons supplying good cream and of the reputation of the creamery. They had done it at Qu'Appelle and made enemies by it, but it paid in the long run.

Mr. Engesetter, Bireh Hills, stated that the patrons of that creamery were well satisfied with the results that were being secured. He pointed out that the patron who buys his can at the outset is doing better business than the one who accepts the use of a can from a private creamery, as the latter will be made to pay many times over for his can before the season is over.

Mr. Schnell, Langenburg, brought out the point that some patrons of creameries state that they can make more butter from a given quantity of cream at home than the creamery operator will give them credit for. This he explained as being due to the fact that usually the cream used for home churning was taken from the top of the can and therefore was richer; and also to the fact that butter made at home has a higher moisture content than that made at the creamery. He also supported the belief that the wisest course for every patron to pursue was to own his own can from the outset.

Mr. Penson, Lloydminster, stated that he was a firm believer in quality and was satisfied that the question lay almost entirely with the producer. He thought that nine-tenths of the bad butter was made before it left the cow stable. He advocated washing the cow's teats before milking and keeping all utensils scrupulously clean. He thought that churns in particular should receive more attention than they did. In conclusion, he remarked that "the real cause of a good lot of the inferior butter is nothing else, to be plain about it, than filth."

The chairman then called upon Mr. L. A. Zufelt for an address.

ADDRESS BY L. A. ZUFELT

DAIRY INSTRUCTOR

"THE CREAM TEST FROM THE FARMER'S VIEWPOINT. CAUSES OF VARIATION: METHODS OF SEPARATION."

I should not wonder if there was a reason for allotting this subject to me tonight. I have found and still find a lot of suspicion among the farmers as to the accuracy of the cream test as applied in the creameries and I find a general misapprehension on the part of the farmers as to how the test is conducted. I had intended to give you the history of the test but I think possibly I had better omit this except to make a few brief statements regarding it. The Babcock tester which is used for