

YEAR 1902-3

BUTTER OF MANUFACTURE

ACIDITY			CHURNING			WORKING OF THE BUTTER			RESULTS												ICE
Cream and ferment	Of the ferment		Temperature		Time "in minutes"	Temperature of water (if washed)	How much salt p.c.	Weight of butter	Fat						Acidity of the butter milk	Lbs of milk per lb of butter	Lbs of butter per 100 lbs of milk	Lbs of butter per 100 lbs of fat			
			At starting	At the end					In milk				Lost								
									Skimmed		Of butter										
									Per cent	Total	Per cent	Total							Per cent	Total	
									.30	.99	51	56	38	51					4.5	2600	
.28	1.04	49	57	48	52	4.5	2362	.058	28.18	.11	4.90	1.72	35.75	.33	22.70	4.41		41 " " " " " "			
.27	1.05	50	57	48	51	4.5	2334	.06	27.85	.15	6.12	1.65	34.65	.325	22.11	4.58		40 " " " " " "			
.33	1.06	51	59	53	45	4.	2878	.04	24.28	.30	15.00	1.00	40.70	.385	22.23	4.30		53 " " " " " "			
...	.30	1.03	48	56	50	46	4.	1976	.025	8.84	.15	5.20	.91	14.10	.41	21.90	4.53		48 " " " " " "		
...			52	57	44	46	4.	1985	.025							20.90	4.77				
...			50	57	40	46	4.	102								19.43	5.14				
0	.31	1.03	50	57	49	48	4.2		.045		.16		1.43		.36	22.30	4.48		41 lbs per 1000 lbs of milk		
ght			55	59	30	48	4.	231	.03	1.50	.12	.37	.82	1.93	.65	20.75	4.82		119 " " " " " "		
5	.2975	1.08	50	57	50	55	4.00	212	.062	2.02	.08	.40	1.23	2.44	.3025	19.83	5.64	110.00			
6	.3044	1.11	50	58	60	55	3.50	144	.052	1.05	.08	.22	.79	1.17	.3806	17.96	5.56	113.20			
	.3406	1.00	50	57	48	55	3.50	178	.06	1.66	.09	.20	1.30	1.97	.4100	17.64	5.66				
8	.3257	1.05	51	60	75	55	4.	104	.059	1.06	.08	.18	1.34	1.24	.3942	19.60	5.09	113.52			
5	.3071	1.10	52	57	45	55	4.50	111	.027	.67	.13	.31	.98	.99	.3057	24.12	4.14	111.90			
5	.3109	.97	51	56	33	54	4.	129	.03	.88	.15	.42	1.21	1.39	.3825	24.98	4.	112.54			
6	.3153	1.05	50	57	52	55	4.	146	.048	1.22	.10	.30	1.14	1.53	.3889	20.68	4.91	113.79			

cream spontaneously ripened, and the process of making butter from sweet cream.