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Creamery Department
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sak questions on matters relating
to butter making and to suggest
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belowie for discussion. Address Butter makers are invited to send contributions to this department, to ask queetions on mater relating to butter making and to suggest subjects for discussion defrees letters to Creamery Department. ask questions or ask questions of the property of the property of disease.

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It cream Pays

G. L. Martin, Prof. of Dairying, N.D.A.C.

The old question of grading cream to secure a high grade of butter comes to secure a high grade of butter comes around every spring as regularly as the woodpecker. It is a matter of justice to every farmer, creamery man and butter eater, yet it takes a lot of hammering, rasping and tempering on this "old saw" to make it scratch on this "old saw" to make it scratch the hardened bark on a good deal of mber in every dairy section. The only just and honest way is to

grade the cream; then the farmer gets grade the cream; then the farmer geo-more for his cream, the butter maker can produce a higher grade of butter and the consumer is able to get value

and the consumer is able to get value adding to the received for his money.

How it works

The flavor of the cream determines the flavor of the butter because the a good citizen.

ing plan with excellent success. The usual rules are to make two grades of cream and pay a premium of from two cents to three cents a pound o butter-fat on all cream grading first.

butter-fat on all cream grading first.
First Grade. All sweet cream having a clean, pleasant odor and flavor with a smooth, even consistency.
Second Grade. All sour cream reasonably clean and pleasant in odor and flavor and free from dirt and lumps.

In some places, it is necessary for the cream to test 35 per cent or above and be delivered at the creamery at least twice a week in winter and three least twice a week in winter and three times a week in summer, in order to grade first. Other creameries pay an additional premium of one cent a pound to have the cream delivered on certain days. This plan works out very satisfactorily at certain seasons as it cuts down the running expenses of the creamery.

Any man who takes a pride in do-Ally man who takes a pride in du-ing things well, who keeps his cream clean, cool and sweet, is helping to upbuild his local creamery. He is adding to the wealth, credit and contentment of all his neighbors. That is true cooperation which, makes it a better place to work, to live and be



1118 Tan Prosperous Creamery in the Land of Salt Sea Breezes

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butter-fat in the cream very readily absorbs any flavor that may be in the milk or the cream and will appear in the butter after it is churned. It takes only about one day in hot wea ther to sour the cream to a point where the bacteria begin to break up the casein. At this point the bad flavors begin and the cream needs to be churned. It takes good cooling vats and plenty of cold water to keep

cream more than two days in the sum-mer time. The best way is to deliver it to the creamery at least three times a week.

The regular size of a creamery vat is 400 gallons. If a five-gallon can of old rotten cream is put into a 400-gallon vat of cream it will lower the

gation vas of cream it will lower use grade of the whole churning and the butter will sell at least two cents a pound less on the market. In a 400-gallon vat of 30 per cent cream there will be about 1,178 pounds of butter. will be about 1,170 pounds of nutter.
If this sells for two cents a pound less on the market it will make a difference of \$23.52 on the one vat of cream. A can of poor cream will often make even four cents or six cents. difference in the selling price of the butter. A fivegallon can of 30 per cent cream will be worth about \$3.50 the creamery but when mixed with the good cream it will reduce the value of the churning \$23.50. From the good cream it will reduce the value of the churning \$23.50. From this it is seen that it will pay to dump the poor cream in the gutter rather than to lower the grade of a whole churning of butter.

A great many creameries all over the country have deather.

the country have changed to the grad-

Picking and Packing

(Continued from page 8) has its place. I think we are making has its piace. I think we are making a little mistake in trying to follow the example of our Western friends in using boxes—not that I would advise against the use of the box, for it is all right, if you have fruit good enough to go into it. In using the In using box we are, in a way, advertising the good fruit of the Westerner, and it seems to me that he should have a

seems to me that he should have a distinctive package, or a distinctive label if you please, and put it on the fruit when it goes into the market. We can grow fruit that looks just as well as the Western fruit and tastes 100 per cent better; and if we put some distinctive mark on the package the customer will come back and call for the same brand of fruit again. If we will do this we will build up a reputation for ourselves and not be bolstering up the reputation of the Western fruit grower. It needs it; but charity begins at home. tion of the Western fruit grower. It needs it; but charity begins at home. Build up a reputation for your own and let the other fellow take care of himself.—Address, before Ohio State Horticultural Society.

Another important point in favor of paying according to quality is the influence the difference of price has in getting a better grade of cream. For when you touch # man's pocketbook, when you touch of man's pocketoors, you invariably touch him where he lives. And I am fully convinced that there is no better method of improving the quality of cream than paying according to its real value.—F. E.

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****** Cheese

September

Makers are in butions to this questions on cheese-making jects for discus-to The Cheese *******

Eastern I

An attractive p connection with Ontario, has jus will be held at and 9. The pris

Classes are primade from Sept. Oct. 15 to 30. T cheese. Seven p. of \$25, \$20, \$12, Stilton cheese m

15 to 30. Section dian flat cheese 40 lbs., either co four prizes of \$ Section two has exhibit of three cheese either cole In the creamer

from Oct. 15 to box and the other prints. Prizes ar and 84. In addi prizes there are n

Exhibitors of may ship their White Packing Co Brockville. All stalso transhipping tion will be born

All butter to be must be shipped Packing Cold Sto ville, on or befor November, and all for the November shipped to the sa-before the fifth day storage charges will be borne by

All entries must of the secretary had becember. All emembers of the Ayear 1914.

Clean

No one knows cheesemaker the eff half-cleaned contain and flavor, and no than he the rapidis chances of a job n the labor involved creases, this being the case of small c ance of which is ver derrated. If we can find a w

of washing milk con conveniently, without necessity of much of individual case far better chance patrons do the job hand out a lot of in with the facilities p farms, would appear not worth the effort GET PATRONS

A good way to star can washing busine the patrons themselv ing such a discussi operator might give the annual meeting newspapers on wha clean milk can, and for suggestions as to in a quick, convenie