Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Prevention of Mold

Moldy butter comes from tubs infected with mold spores which develop and grow best on damp surfaces. If tubs are made of well-seasoned wood and stored in dry places no mold is likely to appear until they are filled with butter, but as the tub is usually wet before or during the filling process the mold is then likely to grow even at low temperatures and spread into the butter unless proper precautions are taken.

If tubs are properly treated before using the trouble, in a large measure, can be prevented and thereby work to the financial advantage of the creamery. When moldy butter reaches the market it must be taken from the tub after being thoroughly cooled and the mold scraped off. This means more or less loss of butter which must be borne by the creamery, besides great annoyance to the dealer handling it. If these losses are prevented at the creamery a considerable saving would result. Two ways of treating tubs have been recommended: First, by soaking the tubs in a saturated solution of brine, and, second, by paraffining.

THE BRINE TREATMENT

The tubs should be filled with a strong solution of brine and allowed to stand for at least 12 hours after which they should be thoroughly steamed and filled with cold water. When cooled they should be lined with parchment liners that have also been soaked in the brine solution, and are then ready to be filled with butter. In some creameries a brine tank is provided in which a day's supply of tubs is submerged and the same brine used several times. This method insures thorough treatment of the tubs and can be used with less expense than by making a new solution each day. The brine treatment has been found fairly effective in preventing mold, but many buttermakers prefer to paraffine their tubs for this purpose, thinking it more effective.

Paraffine should be applied hot enough to slightly penetrate the wood before cooling, giving a smooth, thin layer that is not likely to peel off and stick to the butter when removed from the tub. The proper temperature is given as 240 degrees F. by Rogers, of the U.S. Department of Agriculture. Paraffine, after being heated to the proper temperature, may be applied with a brush, or it may be poured into the tub and the tub revolved until the inside surface is completely coated. It may also be applied by a machine designed for quickly and thoroughly spraying the hot paraffine on the inside of the tub.

MACHINE PARAFFINING PREFERRED

It makes no difference in the results which method is used so long as the work is properly done, but the machine generally leaves a thinner coat of paraffine on the tub and requires less time to apply than the other methods, consequently it is usually most satisfactory.

In order to prevent mold, creamery operators should buy sound tubs made of well-seasoned material, store them in a dry, well-lighted, and, if possible, cool store house, properly treat them to prevent mold reaching the butter, and when filled store them in a dry refrigerator until shipped to market. If these precautions are taken the danger from mold will be very slight and the losses from this cause greatly reduced.—Circular 20, U.S.D.A.

Boost Dairy Cattle

That successful dairying depends in a large measure on the kind of cows used, and the raising of better dairy cows is one of the things that the butter-maker should preach to his patrons. We know that this is often uphill work due to the fact that the dual purpose talk is still going the rounds, but the butter-maker should be able to present arguments in favor of the special purpose cow, and do it in such a way that it can leave no doubt in the mind of the patron as to which course to take to get the most money from dairying.

There is an old saying, that anything that is worth doing at all is worth doing well, and this can be also applied to dairying, and if a man milks cows anyway, why should he not milk good ones, instead of stripping beef cows for the fun of it. It requires as much time and work to take care of and milk a cow that gives 150 pounds of fat as it does to take care of and milk a cow that gives 300 pounds of fat, and who would not rather have the income from the 300-pound cow than from the other kind?

The fellows who advocate the dual purpose cow have a little argument right now, as beef is quite high in price, and the old argument that the dual purpose calf is worth more than the dairy bred calf is also made use of. But, to get at the facts, take a pencil and do a little figuring for yourself, and see where the greatest net profit comes in. The claim has often been made, and can easily be substantiated, that a farmer can afford to bury the dairy cow when her usefulness ceases, and he will still be away ahead of the fellow who gets fifty to seventy-five dollars for his dual purpose cow when he turns her off.—Jas. Sorensen, in Dairy Record.