

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 all letters to Creamery Department.

Variation in Cream Tests

I notice that Farm and Dairy has always advocated the payment for milk and cream on the butter fat basis. I myself, therefore, have always thought that this is the only fair way to divide the proceeds, but the test we have received lately has made me incredulous. Why is it that the test is not the same one week with another when the separator has not been moved and we have the same cows should not the test be practically the same. Many dairymen are very prejudiced as to regard to the test and think it a humbug. The way our cream has tested for the last few weeks seems to confirm its invariability. Should it vary?—N.D., Suffolk Co., Que.

A very small variation in conditions such as turning the separator faster or slower will cause a variation in the

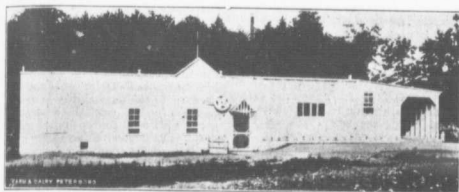
cream; and turning it out a thin cream.

7. If a small particle of dirt becomes lodged in the cream-screw it will change the test, producing a thicker cream.

8. When the separating has been done, the cream should be set at once in very cold water to cool it down. This, of course, furnishes excellent cream, not only for butter-making purposes, but for house use as well, and often the housewife, little thinking of the effect it will have on the cream test, goes out in the morning and dips off a couple of cupsful from the previous night's skimming. The thickest cream rises to the top, and two cupsful taken from the top after standing will materially lower the test—much more than one would at first imagine.

Dairy Export Trade for 1910-11

Mr. J. A. Ruddick, Dominion Dairy Commissioner, has recently published statistics showing the value of our export trade in dairy produce for the year ending March 31, 1911, and a



One of Many Fine Creameries of the Eastern Townships

One of the best creameries in the Eastern Townships of Quebec province, and one of the largest in Canada is the one at Adamsville (Brome Co.) here illustrated. Eastern Townships butter has the reputation of being the best in Canada.

—Photo by I. Trudel.

cream test. There are so many factors that determine the test of cream and that may cause a wide variation from week to week that it is possible for the test to vary where the testing is done with absolute accuracy. There are at least eight reasons why the farmer or dairymen does not always get the same test from day to day, and still may get all there is in the cream from his hand separator.

1. Often a change in operators will cause a variation in the richness of the cream. One may not turn as fast as another; and, the faster a separator is turned, the higher will be the cream test. It will be higher, but there will be a smaller quantity of cream; and nothing is gained by turning the machine faster than is required for clean skimming.

2. The temperature of the milk has much to do with the thickness of the cream. Cold milk has a tendency to give a high test.

3. If the faucet on the supply can be partly shut off, or becomes somewhat clogged, as with a small stick, some hair, or dirt, it shuts off a part of the feed; and the test is higher, because the milk does not go through as fast as usual and is subjected to centrifugal force in the machine for a longer time.

4. If the test of the herd varies, some cows testing high and others low, and milk is saved out from the high testing cows for the house and not separated, and the next time the low testing whole-milk is saved, there will be a change in the test. That is, a change in the richness of the milk separated will change the test.

5. The use of too much warm water or skim milk in flushing the bowl will lower the cream test.

6. All cream separators have a mechanical device for changing the thickness of the cream, known as the cream-screw. This is usually located in the upper part of the bowl. Turning the cream-screw towards the centre of the bowl, or in, gives a thick

comparison is made with the previous two years. The figures are as follow:

Products	1911	1910	1909
Cheese	\$20,719,557	\$21,607,692	\$20,384,666
Butter in home consumption	744,285	1,010,772	1,525,436
Cond. Milk	469,406		
Cream	1,714,524	\$41,372	90,530
Cashein	32,000		
Fresh milk	5,390		

Total... \$23,719,179 \$23,119,336 \$23,996,622

It will be observed that the total value of the exports of dairy products shows an increase during the past two years, notwithstanding the lower price obtained for cheese in 1910. If the price of cheese had ruled as high in 1910 as it did in 1909 the exports for the past year would have totalled about \$25,000,000. If the annual increase in home consumption is also taken into account we have ample evidence of a steady growth in dairy production.

Mr. Geo. H. Barr, Chief of the Dairy Division, and other members of the staff are now engaged in completing the investigation begun last year in connection with the care and handling of cream intended for cream-gathering creameries. This work is being carried on at Renfrew, Ont., and it is hoped to complete the series of experiments early in the season.

The latest advices from New Zealand, dated May 5th, show a decrease of 10 per cent. in the shipments of cheese from that country for the season of 1910-11 as compared with the previous season. The total shipments of New Zealand cheese to May 5th, which is practically the end of the season, amount to 43,265,000 pounds or about 550,000 boxes of cheese. Shipments of butter are practically the same as last year, there being only a very slight decrease. As against the decrease from New Zealand the shipments of butter from Australia have shown an increase of 49 per cent. over the season 1909-10, the total shipments up to May 5th being 92,626,240 pounds.



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