

### 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 your letters to the Creamery Department.

### Whey Butter

Reports have been received by the Department of Agriculture from J. W. Mitchell and Frank Hens upon the experimental work conducted by them in Eastern and Western Ontario respectively, regard to whey and butter. A statement of the work is shortly based upon the results of this work, and also that of Professor Dean. So far as we have been able to learn, the reports show that allowing whey to stand for a long time, separating the milk and the loss of fat in the whey, 1,000 lbs. of whey from cheese made under average factory conditions, will yield about 2.3 lbs. of butter. In the Western Ontario whey butter sold at from 10 to 12 cents a lb., less than regular cream butter.

One of the conclusions reached is that it will not pay a factory receiving less than 10,000 lbs. of milk per day to make whey butter. The business may be made profitable by a number of factories combining and separating the whey at each factory and forwarding the cream to a central station to be made into butter. Whey butter, when properly made, is of fair quality when fresh, but it will not keep for any length of time.

### Affecting the Over-run

*James Stonehouse,  
Creamery Instructor, Eastern Ont.*

The manner of testing at different creameries sometimes very materially affects the over-run, and consequently affects the price paid per lb. of butter fat.

I have found as much as 10 per cent. difference in over-run between creameries in the same month. Either by careless methods or by wilful misreading of the tests a difference of two per cent. can easily be made from what the actual reading should be. A difference of two per cent. on a 25 per cent. cream makes a difference of  $1\frac{1}{2}$  cents a lb. of fat if the butter is sold for 20 cents a lb.

Where there is a uniform lowering of the tests in a creamery the patrons do not suffer, as that does not affect the amount of money to be divided among the patrons, but it does affect the price paid by the different creameries, if one creamery reads correctly and another reads too low.

These are factors entering into the manufacture of butter which affect the over-run seriously. These factors are or should be largely under the control of the maker. If a maker can take a vat of cream and make 50 lbs. more butter than another maker can, that is skill which is worth money to a community; but the manipulating of tests is not the kind of skill we want and is of no value to the patrons of some other creamery dissatisfied with the returns they are getting.

## Creamery Business in Manitoba

The increase in value of dairy products in Manitoba during the last ten years was outlined by Professor J. W. Mitchell, the newly appointed professor of dairying at the M. A. C. at the recent convention of the Manitoba Dairymen's Association. In the period 1896 to 1900 the average production of butter was 2,690,922 pounds, valued at \$377,964.78, or 14 cents a pound. From 1901 to 1905 the average production had increased to 4,301,173 pounds, valued at \$722,336.78, or 16.8 cents a pound. In 1906 and 1907 the average was

5,533,769 pounds, valued at \$1,115,543.81, or 20.1 cents a pound. Thus, during this time the production of butter had increased over 200 per cent., and the price per pound had increased from 14 to 20 cents a pound.

Professor Mitchell drew attention to the unsatisfactory rates of the express companies on sweet cream. The express rates on sweet cream are twice as high as on soured cream. As a result, the cream is never delivered until it is ripened; then it arrives at the factory overripe, and in unfit condition for making good butter.

A committee was appointed to wait on the Railway Commission in March and ask for a reduction of rates on sweet cream, and also to ask that the baggage-men load the cream on the train instead of the shipper, as at the present. This is a real inconvenience, especially when trains are late.

### Cost of Pasteurizing Plant

At a recent meeting of the Montreal Produce Merchants Association it was stated that a creamery could be equipped with a pasteurizing plant for about \$150.

Messrs Hodgson Bros. & Rowson, Limited, Cheese and Butter exporters, Montreal, take exception to this statement as misleading and unfair to the proprietor of a butter factory, as, also, to the adoption of this very necessary improvement in our butter trade. They fear if this statement is made goes out, creameries increased price will not be able to get any increased price for making from their patrons and to delay, therefore, do all in their power to delay the adoption of pasteurizing. They ask that the statement of the actual cost be made and include their letter published in a recent issue of the Trade Bulletin, as follows:

"From careful inquiries made by us,

We are convinced that an outlay of at least \$300, would be necessary to properly equip the ordinary factory. The interest on this money, with extra labor, would make it necessary, of course, to make a salary, in order to clear the butter maker, that he should be paid at least 4 1/2 cent more per pound than the price of the butter. However, be it said, that the butter so treated, and we are satisfied the trade generally would be willing to pay 4 1/2 cent more per pound, would be much better pasteurized. We wish, however, to see the butter makers and patrons that the butter must be properly and scientifically pasteurized, and that no makeshift machinery or workmanship will accomplish the purpose.

"The utter trade of the country has been decreasing of late years, other countries obtaining as much as 2 cents per pound more for their butter. Something must be done, and that immediately, if we wish to retain our present trade, but if done and done well, there is no reason to suppose that inside of three years we should not command as good prices as any other country, which would mean a gain of about \$600,000 to come into this country, which is now lost to it annually."

As an indication of the food value of milk, Professor Long states that a man of average weight (147 lbs.) when kept inactive, can live and sometimes put on flesh on three quarts of milk a day. If given four quarts a day he could do a good day's work. So much fluid would, however, not be a suitable diet for a healthy man. But four quarts of milk are equal in food value to  $1\frac{1}{2}$  lbs. of bread,  $1\frac{1}{2}$  lbs. of potatoes,  $\frac{1}{2}$  lb. of boneless beef and 3 oz. of butter, and there is no waste, while there is considerable waste in the other ration excepting the butter.

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