

THE MANUFACTURE OF BUTTER.

RECEPTION OF THE MILK. — SKIMMING. — PASTEURISATION. — COOLING CREAM. — RIPENING AND FERMENTATION. — CHURNING. — WORKING AND SALTING THE BUTTER. — QUALITY OF AND DEFECTS IN BUTTER. — PACKING. — PRESERVATION. — TRANSPORT. — COMPOSITION OF BUTTER. — RETURN OF BUTTER FROM MILK. — JUDGING BUTTER. — CHARGES FOR MANUFACTURE. — WINTER BUTTER. — BUTTER OR CHEESE, ETC.

RECEPTION OF THE MILK.

On principle, manufacturers should never accept any but milk of the best quality. As explained in Bulletin No. 2, by bad milk is understood, 1st. milk which has been creamed or to which water has been added; 2nd. milk which is dirty, badly aired or which has not a sweet fresh smell; 3rd. milk overkept or too sour; 4th. the milk of a sick or newly calved cow; 5th. milk tainted or adulterated, such as viscous milk, milk of a blueish tint, etc. or milk having a bad taste, owing to the nature of the feed given to the cows. All these various kinds of milk may cause much greater damage to the parties using the factory, than would be caused by the use of skim milk or milk to which water had been added. With bad milk, a maker can neither make good butter nor good cheese; it would be absolutely impossible to do so; and, unless he has the complete control of the reception of the milk, it is not just or right to hold him responsible for defects in the aroma of the cheese or butter, when there has been no mistake made in the manufacture; and especially is this the case when the defects in the milk are not apparent at the time it is brought in.