

BUTTERMAKING ON THE FARM.

BY GEO. H. BARR.

SOME OF THE DEFECTS IN DAIRY BUTTER.

The main defects in dairy butter as compared with creamery butter are, (1) bad flavour, (2) staleness or rancidity, (3) too many shades of colour, and (4) unsuitable packages and too many different styles. The flavour is of the highest importance, and no matter how good the butter may be in other respects, if the flavour is wrong, it is bound to be classed as an inferior article. Staleness and rancidity, so common in dairy butter, are due largely to the fact that the cream, and the butter made from it, are not kept at a low enough temperature.

Any taint that may be in the milk or cream will be, to some extent, carried into the butter. Therefore, the dairy buttermaker will see at once the necessity of having healthy cows, providing them with wholesome feed and pure water, and having the cream properly taken care of until time of churning.

Feeds that will injure the flavour of the butter and which should not be fed to milk cows.

1. Turnips and turnip tops.
2. Rape or rye.
3. Decayed ensilage.
4. Leeks, onions, or apples in large quantities.

Other causes of taints in cream.

1. Cows' udders and teats in an unclean condition at milking time.
2. Milking in unclean stables.
3. Using unclean, wooden, galvanized or rusty milking pails.
4. Separating the milk in the stables.
5. Improperly cleaned separators.
6. Keeping the cream in cellars or other places where there are roots or vegetables.
7. Keeping the cream for several days at a temperature over 55 degrees.
8. Cows drinking water from stagnant ponds, or the leakage from barnyards.

CONDITIONS THAT ARE NECESSARY TO PRODUCE FINE FLAVOURED CREAM.

Pure Water. The cows should have at all times an abundant supply of pure water to drink. When cows are compelled to drink the water of swamps, muddy ponds or sluggish streams and ditches, in which there is decaying animal matter, including their own droppings, there is a constant menace to their health, and unless the cows are in good health, they cannot give first-class milk. Moreover, the mud, often full of foul germs, which collects on the legs, flanks and udders of the cows and falls into the milk at the time of milking, is a direct source of infection.

Salt. When cows have free access to salt at all times, they will keep in better health, will give more milk, and the cream from this milk will have a better flavour, and keep sweet longer, than when they do not get any at all, or receive it only at intervals.