

JOINT CREAMERY AND CHEESE MEETING AT GUELPH

HAT conditions on dairy farms stand in greater need of improvement than conditions in dairy factories, was the consensus of opinion, resolved upon by the makers who assembled in a joint convention at the Guelph Dairy School, on Dec. 11th. At the dairy meeting the following resolutions were recommended: certain definite temperatures at which milk should be kept on the farm. This year's similar resolution was submitted by Mr. J. W. Applegate, of the dairy men present, with regard to cream. The resolution reads: "Whereas, in the opinion of this meeting, definite temperatures should be maintained for cream sent to creameries, be it resolved that: (1) Whenever possible cream be cooled immediately after separating to a temperature of 45° F. or lower and kept at that temperature until delivered to a cream hauler (2) To facilitate the cooling and provide a convenient method of maintaining the temperature the use of ice and water in an insulated cream tank, similar to the one described in the 1912 Creamery

In his opening address, Pres. D. A. Dempsey, of the D. A. W. O., took an optimistic view of dairy conditions in Ontario. He regretted, however, that so few dairymen were present, particularly of the younger generation. "There ought to be producers here, too," said he. "They need the information going here quite as much as we do."

much finer subject under discussion was the relation of cream acidity to loss of fat in the butter milk. Mr. Rickwood, the College experiment butter maker, quoted an experiment in which he had pasteurized the cream as soon as received, and had an acidity of .53 at churning time. Another lot of the same cream was held at 60° and the acidity increased to .65 at churning at a acidity of .65. The loss of fat in butter milk in the first case was .455 and the butter scored 90.87. In the second case the loss was .585, and the score 89.57. The experiment was repeated several times with exactly similar results. Mr. Rickwood considered .45 the most desirable acidity for butter making.

WHERE SALT IS LOST.

In discussing the factors that cause a variation in the amount of salt retained in butter, Mr. Rickwood emphasized the necessity of draining the wash water thoroughly, else the salt would be lost when added. It would be well to drain 20 minutes. Mr. Mac. Robertson believed that the larger the churn the larger would be the proportion of salt retained in the butter. He stated it is his belief that the salt test is as important as the moisture test in the creamery.

Just at this point Mr. O'Flynn asked, "Can I afford to sell unsalted butter for the same price as salted?" Mr. James McFetters said that in his experience there was two and one-half per cent. less over-run with unsalted butter. Similar testimony was given by Messrs. Robertson and Rickwood, and it was generally agreed that two to three cents more should be paid for unsalted butter.

Before passing the resolution quoted in the first of this report, the benefits of the resolution passed last year applying to the cheese business, were discussed. Instructors Hearn, McKenzie, Travers and Gracey all mentioned cases that had come under their notice where the passing of the resolution at the annual meeting had been followed by most satisfactory results. In discussing the proper temperatures to be named in the resolution, it was agreed that 55 de-

greases would be possible under farm conditions if proper precautions were taken. Mr. Phillips of Dunnville, said that what would be the maximum, as he had visited 100 patrons, and only 25 had their cream down to 50 degrees, and only one of these was doing it without ice. Temperature tests on the other farms ran from 65 degrees to 80 degrees. Mr. Forester, manager of the Pure Milk Company of Hamilton, suggested that it would be advisable to pay a premium on well cooled cream, he himself following this plan with markedly good results.

WHAT DO PATRONS THINK?

So far, in discussing pay by test everybody seems to have been consulted except the producer. The advisability of taking a census to measure opinions of patrons on the matter, was discussed. Mr. Brody of Mapleton, did not believe that the producers would be willing to give an intelligent answer to any questions that might be asked on pay by test, but in this Mr. Gracy did not agree with him, as he had been surprised in his asking a census among the producers to find how many are in the majority who are right. It is this last point that Mr. Gracy found them to be afraid of, and this difficulty might be removed by appointing official testers. Finally, it was moved by Mr. Brodie, and seconded by Mr. Meritt, that the producers be empowered to conduct such a census.

The importance of keeping bottles properly corked was illustrated by reference to experimental work last summer. Samples of cream kept from the three patrons whose bottles were stoppered in four different ways. When the glass stopper was used, the bottles were credited with 1,450 lbs. of cream; with the cork stopper, 1,444 lbs.; with the cork stopper, 1,390 lbs.; with the paper stopper, 1,422 lbs.; and with the open bottle, 1,400 lbs. In further experiments, samples of the cream, after testing 24.5 per cent, were taken on July 6th. On August 3rd, one sample, kept in a corked bottle, tested 24.5 per cent, and that in an uncorked bottle, 24.2 per cent. The temperature of the room in which these bottles were kept, varied from 60 degrees to 80 degrees. Another sample, kept in a corked bottle, and of fat at the end of four weeks. Comparisons of daily, weekly, semi-monthly and monthly tests of the cream delivered by the three patrons showed that the cream delivered by 1,404, 1,400, 1,390 and 1,422 lbs. respectively. These Prof. Dean considered were within the limit of error due to the growing tendency towards daily testing.

ACIDITY AT SALTING.

Mr. Alex. McKay, of the College staff, warned these makers against setting too sweet, as this did not give proper action of the rennet, and the loss in the whey would be great. He did not consider, however, that the danger of setting too sweet was as great as the danger of having too much acid, which in addition to causing a great loss in the whey, also destroys the quality and texture of the goods. Prof. Harcourt explained the loss in the first instance by stating that there was not enough acid to cause the coagulating action of the rennet, and in the second instance with too much acid the casein is taken into the solution, and hence cannot be coagulated.

Mr. Smith who was appointed special instructor last summer to visit patrons of creameries, stated that he had visited 14 creameries and 522 patrons. The result of his investigations show the wide room that there is for improvement in farm

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