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T HAT conditions on dairy farms stand in greater need of im-provement than conditions in dairy factories, was the concensus of opinion among the cheese and butter dairy factories, was the concensus of opinion among the cheese and butter makers who assembled in a joint con-vention at the Guelph Dairy School, on Dec. 11th. At the dairy meeting in 1911, a resolution was passed rec-ommending certain definite tempera-tures at which milk should be kept on the farm. This yee' a similar resolution was submitted by Mr. Herns and approved by the dairymen present, with regard to cream. The resolution reads: "Whereas, in the opinion of this meeting, definite temperatures should be established for cream sent to creameries, beil resolved hat: (10 himediately after separating to a temperature of b6 degrees or lower and kept at that temperature until delivered to a cream hauler. (19) To facilitate the cooling and provide a convenient method, this meeting recommends the use of ice and water in an in-sulated cream tank, similar to the one described in the 1912 Creamery Instruction Circular." In his opening address, Pres. D. A.

Instruction Circular." 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 generaparticularly of the younger genera-tion. "There ought to be producers here, too," said he. "They need the information going here quite as much as we do." The first subject under discussion

Ine first subject under discussion was the relation of cream acidity to loss of fat in the butter milk. Mr. Rickwood, the College experimental butter maker, quoted an experiment in wihch 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 a day and then pasteurized, be-ing churned at an acidity of .65. The ing churned at an acidity of .65. The loss of at in butter milk in the first case was .455 and the butter scored 90.87. In the second case the loss was .655, and the score 89.57. The experiment was repeated several times with exactly similar results. Mr. Rickwood considered .46 the most desirable acidity for butter making. making.

WHERE SALT IS LOST

In discussing the factors that cause In discussing the factors that cause a variation in the amount of salt re-tained in butter, Mr. Rickwood em-phasized 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 re-tained in the butter. He stated it as his belief that the salt test is as important as the moisture test in the

Just at this point Mr. O'Flynn ask-ed, "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 onehalf per cent. less over-run with un-salted 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 re

the resolution 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 Herns, McKenzie, Travers and Gracey all mentioned cases that had come under mentioned cases that had come under their notice where the passing of the is resolution at the annual meeting had been followed by most satisfactory had visited 14 creameries, stated that he been followed by most satisfactory had visited 14 creameries and 527 results In discussing the proper patrons. The result of his investi-temperatures to be named in the re-solution, it was agreed that 55 de-there is for improvement in farm

grees would be possible under farm conditions if proper precautions were taken. Mr. Phillips of Dunnville, said that that would be the maximum, as he had visited 100 patrons, and only 25 had their cream down to and only 25 had their cream down 55 degrees, and only one of these doing it without ice. Temperawas doing it without ice. Temp ture tests on the other farms ran Mr ture tests on the other larms ran from 66 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 machedly good rasults markedly good results.

WHAT DO PATRONS THINK?

So far in discussing pay by test everybody seems to have been con-sulted except the producer. The advisability of taking a census to secure opinions of patrons on the matcure opinions or patrons on the mat ter, was discussed. Mr. Brody of Mapleton, did not believe that the average patron is educated to give an intelligent answer to any ques-tions that might be asked on pay by test, but in this Mr. Gracy did not agree with him, as he had been sur-prised in taking a census among patrons to find how many are in fav-or of the test when it is done right. or of the test when it is done right. It is this last point that Mr. Gracy found them to be afraid of, and this difficulty might be removed by ap-pointing official testers. Finally, it was moved by Mr. Brodie, and sec-onded by Mr. Murphy of Wellburn, that Mr. Herns be empowered to conduct and a commer conduct such a census.

The importance of keeping bottles properly corked was illustrated by reference to experimental work last summer. Samples were kept from the cream of three patrons in bottles stoppered in four different ways When the glass stopper was used, patrons were credited with 1,450 lbs. patrons were credited with 1,450 lbs. of butter fat; with the wood stopper, 1,444 lbs.; with the cork stopper, 1,420 lbs.; with the paper stopper, 1,422 lbs.; and with the open bottle 1,481 lbs. of fat. In a further experi-ment two samples of the same cream testing 24.5 per cent, wree taken on July 6th. On August 3rd, one sam-ple, kept in a corked bottle, tested 24.5 per cent, and that in an un-corked bottle 25.5 per cent. The temperature of the room in which these bottles were kept varied from these bottles were kept, varied from 60 degrees to 80 degrees. Another test showed 24.4 and 26.8 per cent. of fat at the end of four weeks. Com-parisons of daily, weekly, semi-monthly and monthly tests of the cream delivered by the three patrons mentioned before credited them with 1,404, 1,409, 1,399 and 1,422 lbs. re-spectively. These Prof. Dean con-sidered were within the limit of error. He noted a growing tendency towards daily testing.

ACIDITY AT SALTING. Mr. Alex. McKay, of the College staff, warned cheese 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 to sweet was as great as the danger of having too much acid, which in addition to causing a great loss in the whey, clusing a great loss in the whey, also destroys the quality and texture of the goods. Prof. Harcourt ex-plained the loss in the first instance by stating that there was not enough acid to cause the coagulating enough acid to cause the coagulating action of the rennet, and in the sec-ond instance with to much acid the casein is taken into the solution, and hence cannot be coagulated.

Mr. Smith who was appointed spec ial instructor last summer to visi

December 19, 1912.

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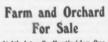
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