

It is impossible to make a uniform quality of fine keeping butter without sweet cream, so as to control the flavor and keeping quality. It is, also, next to impossible to obtain sweet cream from the average farmer under present conditions. Experiments so far made to correct the flavor of over-ripe cream, have given indifferent results. Pasteurisation of our cream has been tried and abandoned by some Canadian and American creameries. My own experience with it goes to show that an ounce of prevention is worth 1000 of cure. Farm separated cream should be treated so as to keep sweet on the farm and until it reaches the creamery. We are now doing so with farm pasteurisation of cream, and from the practical results which we have already obtained, we can safely say that it can be done by the average farmer.

We have been getting pasteurised cream from farmers which remained perfectly sweet five days after the date of pasteurisation.

THEORY OF THE NEW PLAN OF CREAMERY WORK.

1. The greatest enemy of sweet milk and cream is bacteria. Bacteria multiply with immense rapidity, and may grow into millions in a few hours.

2. Another enemy of sweet cream is air. The kitchen milkhouse, etc., where cream separation and other dairy operations are generally done, are filled with bacteria. Newly separated cream is also filled with air by the centrifugal motion. This air should be expelled as soon as possible.

We must therefore:—

1. Destroy bacteria in milk and cream at the earliest stage of their growth, as soon as possible after milking, by pasteurisation.

2. Free the separated cream from air, prevent the further growth of bacteria spores, by immediate, and, if possible, intense cooling down to 40° to 45° Fahr., directly after pasteurisation.