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POTAS

#### Handling of Culture

Alex. McKay, Dairy School, O.A.C., Guelph

The next step is to provide a suitable place to heat and cool the milk with the least possible work. For this purpose a box should be made large enough to hold all the cans ne-The best method of handling culculessary to contain the culture retures in ordinary cheese factory work quired for one day. This box should
is to provide cans about 20 inches be made of wood for several reasons. This box should

The Makers' Corner

Butter and Cheese Makers are invited to send contributions to this
for these cans. We find the small of the purpose
and to suddest subjects for discursion.

The makers' Corner

Butter and Cheese Makers are invited to send contributions to this
for these cans. We find the small
for these cans. We find the small of the purpose
and to suddest subjects for discursion.

The past ston is to provide a spitcode can be successed in making and keeping
the past ston is to provide a spitcode can be successed to the stone of the temperature better. The
suddered so that all soams are pervicely smooth. Have suitable lifes
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suddered so that all soams are pervicely smooth the small soams are pervicely smooth. Have suitable lifes
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SOURCE OF PURE CULTURES SOURCE OF PURE CULTURES

The next step is to obtain a pure
culture. This may be had from any
of the dairy supply houses, as they
are put up in dry form, and can be
held for some time, and when started
held for some time, and when started according to directions will give good results. When selecting the milk for results. When selecting the milk for cultures, if possible get it from the same source from day to day; this will be one step towards getting and maintaining a uniform acidity.

maintaining a uniform acidity.

The best results are obtained by placing the cans in the tank surplacing the cans, then turning the lids on the cans, then turning the steam on and heat as gradually to a temperature of 180 F. This may be done without removing the lids at all done without removing the light at an as it is not necessary to stir the milk when either heating or cooling, and if stirred it only adds to the danger contamination from outside sources.

COOLING THE CULTURE

After heating and holding at that temperature for about 15 minutes run temperature for about 15 minutes run the hot water off and turn on the cold water, allowing it to run on un-til the milk is cooled to the total to degrees F, or lower, then heat the water surrounding the cuns to about 60. Allow to stand at that temperature for a short time, when the milk will also be at that temperature. I would like to emphasize this point, - do not uncover the milk for any reason while heating and cooling, and only raise the lid slightly and pour in the mother culture, dropping it at In the mother culture, dropping it at once and seaving the culture strictly alone until it is required for use. We find that about one ounce by measure to every 10 pounds of milk gives very good results.

When the culture is ready for use it should be thoroughly broken, then a small sample taken from it to pro-pagate the next day's culture. We should provide a glass recepticle for should provide a guass reception for this purpose, one which will stand steam, as it is very hard to keep any other clean. This sample should be other clean. This sample should be put away in a clean, cool place until wanted for setting the culture for the wanted for setting the culture for the following day. By paying strict at-tention to cleanliness and tempera-tures cultures may be carried on indefinitely.

#### Mottles in Butter

The following is an extract from the 20th annual report of the Wiscon-sin Agricultural Experiment Station: sin Agricultural Experiment Station:
"Professors Sammis and Lee of the
Dairy Department have continued
their work, begun a little over a year
ago, on the cause of motion there.

By emulsifying dry butter-fat,
previously freed from casein by filtering through paper, with water by
means of the homogenizer, and then
sa'ting the product, butter was promeans of the homogenizer, and then sating the product, butter was pro-duced which showed typical mottles when the sait was not evenly distri-buted throughout the mass. Motting of butter may thus be produced en-tirely independent of the casein. "Examination of such butter un-der the miscons described by the case

der the microscope shows that in the der the mission of the portions which are lighter in co.or, the water is present in the form of innumerable minute dropiets, thus innumerable while these layers openie, while removing these layers opeque, while in the darker portions, the dronlets of water are much larger but fewer in number, thus rendering the butter more translucent."

Salt is an essential part of the dairy cow's ration.

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