

THE CARE OF CREAM FOR BUTTERMAKING.

BY

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The manufacture of butter in creameries on what is known as the gathered cream plan is becoming more and more general throughout Canada. The advantage of having fresh warm skim milk for feeding purposes, the desire to avoid the risk of getting disease in their herds from the mixed skim milk from a larger number of farms, together with a lower cost of hauling and, in most cases, a lower cost for manufacturing the butter, makes the system popular with many milk producers.

On the other hand, the fact must be recognized that in most cases a change from the system of separating the milk at the creamery to that of gathering the cream, has resulted in an inferior quality of butter being made, for the reason that the quality of the cream separated at the farms, when delivered at the creameries, is not as fine as that from milk separated at the creamery.

Cream which is separated on the farm can be delivered to the creamery in as good condition as that which is separated at the creamery. It is simply a question of the patron who skims his milk at home taking proper care of the cream and having it delivered to the creamery often enough.

It is admitted by all creamery authorities that finer butter can be made from cream which is sweet when delivered at the creamery, than from cream which is sour and curdled. It is well known that any taint that may be in the milk or cream will be to some extent carried into the butter. Therefore, the producer will see at once the responsibility resting upon him in securing a fine flavoured butter at the creamery.

In the production of fine flavoured cream, the same precautions must be observed as those which are necessary in furnishing milk to separator creameries or to cheese factories. The following are some of the essential points:—

Feeds that will Injure the Flavour of the Butter, and which should not be

Fed to Milch 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.