

In the Dairy

Where the Cream-Gathered Creamery Pays

Down in Maine the cream-gathered creamery has obtained a big foothold. There are creameries an operation that have as many as 2,800 patrons. The farmer there believes in sending no cream but cream to the factory, the skim-milk being retained at home for the calves and pigs. The cream is gathered three times a week. A gatherer will frequently drive 12 miles to get his load and return to the creamery with a couple of tons of cream.

A New Cheese Box

A new cheese box made of tin with a wooden lid and bottom, with heavy hoops to keep the entire box solid, was invented some time ago by Messrs. A. T. McArthur and F. Pablow, of Perth, Ont. Recently a shipment of fifty boxes of cheese was made from an Eastern Ontario factory to Montreal in these new boxes. The box question is a prominent one and the results of this test will be looked for with interest.

A strong feature of this new box, as claimed by the inventors, is that it will withstand the rough usage on an ocean trip. Other advantages are that it ensures ventilation for the cheese no matter in what condition the boxes are packed, and that the parts can be shipped to these factories in small bulk and put together in the factory at a cost of ic. per box. In the inside of the box are four strips of wood, about two inches in width, nailed horizontally to the inside, and in spaces between these slats are four of five perforations to admit a perfect circulation of air.

The Value of the Farm Separator

Speaking of the value of the hand separator an experienced Ohio dairyman says:

"Why is it not better? I used to send my milk to the creamery each morning in summer. Night's milk was held over by cooling; in the morning the new milk and it were mixed in the vat, heated up to 85 degrees and separated, etc. Now the milk goes from the cow and is separated, the cream is cooled and put in the ice chest safe from contact or contamination."

"I am deeply impressed with the belief that in future the dairy work will be done by the hand separator on almost every dairy farm, not only from the scientific standpoint but from the basis of economy. The principles involved in its use on the farm are many and conspicuous. Cash values follow in its wake every day, and every line of work enhances the output in live stock, and in the finished product that leaves the farm. Where the hum of the hand centrifugal is heard there we find advancement, not only in the dairy, but other industries rise up to match the rise and progress of agriculture. Eight to ten cows are enough to demand the purchase of some standard make of hand separator."

Running the Farm Separator

In Bulletin No. 135, on the Cream-gathering Creamery, compiled by Prof. H. H. Dean and A. A. McFeeters, the following good advice is given on handling the farm separator:

"For those patrons who have six or more good cows, a hand separator is a great help. If some power is available, such as steam, electric or tread, it reduces the labor and expense to have the separator run by

power other than hand. However, these machines are now made so that hand power is practicable. There is no best separator. No one machine has all the good points, and no one is free from all defects. There is, also, in many cases, as much difference between machines of the same make as between those from different manufacturers. The best cream separator is the one which can cream the most milk in a given time, leaving not over five-one-hundredths of one per cent. fat in the skim-milk, and giving a cream testing not less than twenty-five per cent. fat, and at the same time can be purchased at a reasonable price, with a guarantee from the manufacturer that it will do the work claimed for it, or the machine is to be removed without cost to the purchaser.

"The most convenient place for a separator is in a room connected with the stable. The whole milk is then convenient for separating and the skim-milk for feeding. This room, however, as well as the machine should be kept clean. This involves carrying hot water from the house for cleaning, and frequently this is neglected, and the room and the machine are often found in anything but a cleanly condition."

Causes of Tainted Milk

The tainted milk which reaches many of our cheese factories and creameries during the summer is caused chiefly by the following: Undesirable germs that get into the milk during and after milking; the absorption of foul odors; an impure water supply, and by improper feeding.

Every patron should see to it that his milk is not contaminated by any of these causes. Cleanliness in milking and handling the milk; keeping it in a pure atmosphere and providing the cows with pure water and good food will prevent this contamination.

Ripening Butter Instead of Cream

A few issues ago we published the account of some tests made at the O. A. C. by Prof. Dean in cooling pasteurized cream to the churning temperature, adding a pure culture starter and churning immediately without ripening. There were two churnings of the same cream, one ripened in the usual way, and the other treated as described above. When scored, the former scored 41½ in flavor and the latter 42.

In the "Dairy Record," an American butter-maker, who says in this plan a method by which Saturday's cream might be worked up so as to save handling on Sunday, gives his experience as follows:

"I made four churnings with this method, noting the flavor of the butter and the churn yield. Enough starter was added in the vat before starting to separate to make about 20 to 25% starter. The cream was cooled immediately from the pasteurizer to 48 to 50 degs., by running over coils of a Boyd vat and the cream was continually stirred by running the coils. About an hour after the separating was finished the cream was put in the churn and the finished butter was in the refrigerator a little after noon."

"The butter churned this way had a very mild, sweet taste when first made, and after standing a few days developed enough flavor to compare very favorably with the butter from ripened cream. I kept a sample of this butter with three samples of but-

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