

WORKMANSHIP.

Although the grade of a given churning of butter is based largely upon its score for flavor, the matter of workmanship is, of course, an important contributing factor. Even the most competent buttermaker is unable at times to secure the flavor he desires in the finished product, on account of defective raw material, but even if the flavor be defective, there is no reason why any buttermaker should not put uniformly good workmanship into each churning of butter and at least do his part to secure for it the best grade possible.

A very large proportion of the butter packed into 56-lb. boxes finds its way into the retail trade in the form of one pound "bricks." Therefore, poor workmanship in the packing alone will inevitably cause added labor, expense or short weight troubles to the dealer who does the "bricking."

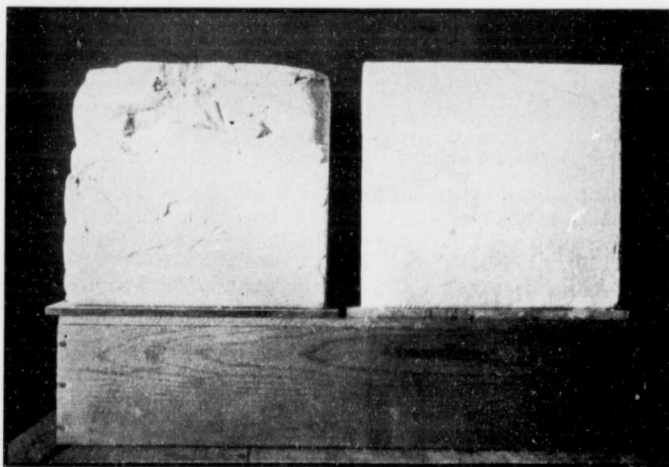


FIG. 2.—A CONTRAST IN WORKMANSHIP.

Every buttermaker should see to it that the butter made under his direction is being properly packed. It is a simple matter for him to "strip" one or more packages from each day's churnings and examine the workmanship with the critical eye of the buyer. This is what the Official Grader aims to do when he places the score and grade on any lot of butter.

The matter of packing is illustrated in a striking manner in Fig 2, which shows two "stripped" 56-lb. packages of butter. Assuming that these two packages were identical in quality as to flavor, texture, color and salting, the package shown to the left would not be worth as much as the other to the buyer who cuts the butter into one-pound bricks and sells it in that form.