

## Creamery Department

Butter makers are invited to send contributions to this department. Send questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

### Board Meeting of Western Dairymen

A meeting of the board of directors of the Western Ontario Dairymen's Association was held in the secretary's office, London, Feb. 2nd. Mr. Frank Herns was appointed secretary-treasurer for 1909. A committee was appointed to meet a similar committee that may be appointed by the Eastern Dairymen's Association to consider the proposition of conducting a Dairy Farm Competition.

It was decided that in case the Ontario Department of Agriculture did not wish to take up the Dairy Herd Competition this year, that the association would conduct such a competition along similar lines as last year, definite announcement to be made some time in April. A committee was appointed to select a city for holding the next convention. The office of official prosecutor was continued on similar lines as last year.

A committee was appointed to meet a similar committee from the Eastern Ontario Dairymen's Association to confer with the Ontario Department of Agriculture re "legislation for makers' certificates," the building of small factories in sections already well served by existing factories, and other matters in the interest of the dairy industry.

District meetings are being arranged for Western Ontario from Feb. 15th to 26th. Dates place of meetings, and speakers will be announced later.

### Fairness of Composite Test

I would like to have an expression of opinion through your paper, as to the fairness of a composite test of cream. I have tried making butter for several years, and always made a composite test to pay by. This month a composite test of each day's samples as they came in, and the result has proven to me that I have supported for some time, namely, the unfairness of a composite test.

Out of 72 patrons' cream, only one has a uniform test for one-half of one per cent. fat, to six per cent. fat. Not a single one has the same number of pounds. If a composite test is made of each patron's cream, it would be made for at a rate of eight lbs. more fat than they sent. Some will receive a correspondingly less amount, and with only a difference would be made in the price that could be paid for fat, only inasmuch as the gains or losses might affect it. The ones who would feel aggrieved would be the men who sent for less fat than the factory is likely to suffer in the long run.—Neil McPherson, Lambton Co., Ont.

We have been experimenting during the past season with reference to the fairness of a composite test of cream, but as our work is not complete, we should prefer saying very little about it at present. We find that in some cases there might be quite a difference between actual fat delivered, as determined by daily test and the fat which might be credited by means of a composite sample. However, think that unless creameries are prepared to put a special man in to do the testing, or have the samples sent to some central point, which is almost impracticable, my judgment is that the composite sampling is the only practicable method of testing in creameries as operated to-day.

Where creameries have 200 to 500

patrons, to test samples from these twice a week would mean that one man would be employed at it all the time. This is undoubtedly the best way to do testing, but I do not think it practicable under present conditions. It is altogether likely that the variations which occur in daily delivery tend to counterbalance each other and that the test of the composite sample at the end of the month will represent fairly well the average test of individual samples. If aliquot samples were taken from each delivery of cream, say 1 c.c. for each pound of cream it would no doubt tend to give better results with the composite sampling, especially in cases where there is considerable variation in the weight of cream delivered. We hope to have some further data on this point during next year.—H. H. Dean, O. A. C., Guelph.

### Cream Will Not Churn

What is wrong with cream when it foams and will not churn. The cream is kept warm. I always warm the cream before mixing it together. I am careful to wash the cows' udders before milking. The cows are well housed and fed on hay, freshened in June, corn and bran and corn in January. We have taken from Farm and Dairy for three years and think it is a good paper and one that every farmer should take.—J. E. M. Danford Lake, Ont.

There may be several reasons why cream will not churn easily. The length of time the cows have been in the condition of the cream as to thickness and acidity; and the temperature at churning. Cream from a cow that has been milking for a long period is frequently hard to churn. Keep the cream from the cow that freshened in January separate from the rest of the

cream. Cream from cows fed on dry food is often hard to churn. A little succulent food such as silage or roots will help. Do not feed turnips if they will flavor the butter. Feed mangels or sugar-beets instead. Thin cream is always harder to churn than thick cream. The less skim-milk there is in the cream the easier it will churn.

Then sour cream will churn easier than sweet cream. Care should be taken not to have it too sour or the butter will not be of good quality. The chief difficulty in making butter on the farm in winter comes from low temperature in churning. This may be the cause of the trouble our correspondent has. If he has no thermometer he should get one and find out at what temperature he has been churning. Any kind of cream can be churned, if the temperature is made high enough, even up to 80 degrees.

The temperature at which cream may be churned ordinarily may vary from 48 to 70 degrees. We would advise J. E. M. to try churning at about 60 degrees. If that does not help, raise the temperature to 70 degrees if necessary.

### New Zealand's Dairy Output

The report of the Dairy Division for New Zealand for the year ending March 31, 1908, has just been received. In view of the fact that New Zealand cheese at present occupies an important factor in the market the matter contained in this report is of interest to Canadians. Climatic conditions of the dairy products there as well as in Canada. One is surprised to find that they have severe winters there. The following extract has a familiar ring about it:

"A severe winter sets in the cows in a condition which was not the best for starting the spring's work. With many cows calving while in poor condition at the beginning of the season this important result (maximum production) was largely lost to a number of farmers. The cold, wet spring was unfavorable for the early regaining of depleted strength and vitality, and, as a consequence, cows were a long time in becoming capable of their best work."

The high prices current during the earlier half of the year under review were the means of influencing many creameries to make cheese instead of butter. Provided cheese prices keep in advance of butter more cheese will continue to be made. During the year butter prices advanced to a high point for about a week, which tended to create a feeling that the change to cheese had been ill-advised. But the price of butter returned to its former level and this feeling has subsided. We gather from the trend of this report that so long as conditions as to the value of cheese and butter remain as they were in 1907-1908 New Zealand will continue to convert a large share of her milk products into cheese rather than into butter. The total quantity of butter exported for the year was 259,555 cwt. valued at £1,449,271, a decrease of 49,300 cwt. in quantity and £212,032 in value.

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