

Creamery Department

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

Creamery Instruction Work

The reports of the Creamery Instructors received by the Department of Agriculture this season, covering up to the end of June, show some increase in the quality of the butter made. In Northwestern Ontario, where most of the creameries are, pastures have been excellent, and cows are milking well, though the number milking is, on the whole, not as large as a year ago. Butter has sold rapidly, at good prices.

There is considerable improvement in the sanitary condition of creameries. The buildings are in better shape, and the makers, for the most part, doing better work. The quality of the cream being received shows little improvement. Many creameries only gather twice a week which is not half often enough, at least for the hot weather.

It seems difficult to effect an improvement in this direction. Churn butter cannot be made in the summer months, and gather the cream only twice a week. Some farmers may have facilities for caring for the cream properly, but most of them have not. One can of inferior cream will injure the quality of the whole churning. At least four times a week should be the rule for the warm weather. Gathering every day during July and August would be better.

Moisture in Butter

The law limiting the legal amount of moisture in butter to 16 per cent. has made it imperative that some simple and accurate plan of determining the moisture content be evolved. The old methods are either inaccurate or else require expensive apparatus and a considerable knowledge of chemistry. After a great deal of study and experimentation the Dairy Department of the Iowa Experiment Station has worked out a method which has proven very satisfactory.

By the use of this plan any creameryman can with a very little practice make quick and reliable tests of the amount of moisture in butter. He will then be enabled to avoid exceeding the legal limit, and at the same time, keep from letting the percentage of moisture run too low which detracts from both the quality of the butter and the amount of the overrun. Bulletin No. 97 of the Iowa Experiment Station, gives complete instructions for carrying out the method.

Salt that makes good cheese better—improves the flavour and the keeping quality. Salt that dissolves evenly, every grain salting the curd thoroughly—

Windsor Cheese Salt

—acknowledged by cheese-makers throughout the length and breadth of Canada to be the very best obtainable.

At all grocers—and costs no more than other brands. 124

rying out these moisture determinations. Copies may be obtained free of charge from Director C. F. Curtis, Ames, Iowa.

A Government Managed Creamery

The Birch Hills creamery commenced operations on July 1st. The company operating it has every reason to hope for success, as the farmers in the district have unanimously promised their support, and have been anxiously waiting for the creamery to open for business. The building was erected according to plans prepared by the dairy branch of the Department of Agriculture, and the plant is thoroughly modern. Mr. J. W. Gibson, who is in charge, is well qualified to assume the responsibilities of the work, and is exceptionally well pleased with the prospects.

The company have requested the Government to undertake the management of the creamery, which the Honorable T. R. Motherwell, Commissioner of Agriculture, has consented to do. This creamery is the best in the province.

Acting Official Referee at Montreal

In order to meet occasional requests for the services of a referee for butter and cheese, Mr. J. Burgess, a member of the Dairy Commissioner's staff, has been assigned to duties at Montreal, which will permit him to examine, on request, shipments of butter and cheese, over which there is a dispute as to quality. Examinations will be made and certificates given only when the request comes from both buyer and seller.

Mr. Burgess may be addressed at Department of Agriculture, Custom House, Montreal, or Telephone Main 4154.

It may be added that Mr. Burgess is well qualified to perform the duties of a referee. He is an experienced cheese and butter maker and has been on the Dominion Dairy Commissioner's staff since 1902. He was superintendent of the Government curing room at Woodstock, Ont., until it was closed in 1906. Since then he has been inspector for the dairy and cold storage branch in Western Ontario. J. A. Ruddick, Dairy and Cold Storage Commissioner, Ottawa.

Under a new ordinance reported for passage before the city council of Manitowac, Wis., every owner of a cow in the city must have a license. Even if no milk is to be sold, and the total supply is to be used for family wants, the license must be in evidence. The measure provides for no fee, but gives the city health department the power to demand the inspection of premises and to file complaints and to revoke licenses. Dairy-men of the city are at a loss as to the practical success of the new measure.

Adjust the Separator to separate the milk so the cream will test between thirty per cent. and forty per cent. and as soon as the separating is over rinse the separator with a little sweet skimmed milk so as to wash all the cream off the bowl. But do not use so much as to run down your test. Then the cream should be put in cold water and if no connection with windmill or spring can be had, the water should be changed once or twice. The cream should also be stirred, so it will get nearly as cold as the water when pumped. Never mix cold and warm cream together. Have two cans, so that you need not pour your cream together until you are ready to separate again.

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to the Cheese Maker's Department.

Guard Against Open Weak-bodied Cheese

Frank Herna, Chief Dairy Instructor for Western Ontario

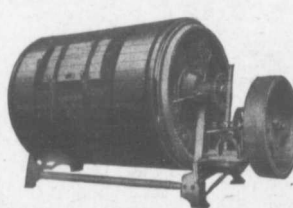
This is the time of year when some of us are almost sure to get caught with weak-bodied cheese. Shipping cheese early, and while green, the tendency is for some of us to take chances on leaving too much moisture, and salting the curds too soon. We try to get the cheese to break down in a few days with the result that after a few hot days some of this style of cheese, in curing rooms not properly protected from the heat, becomes open and weak in body. Even in cool curing rooms cheese of weak body are not satisfactory. One cannot be too careful with the culture at this time of year, since leaving it exposed, without covering, allowing it to come in contact with unsterilized utensils, allowing flies to get into it even for a moment, selecting milk for propagation that may not be pure, may cause the culture to become kassy, and if introduced into the milk of the vat, will produce "pin-holes" curds, becoming a source of detriment instead of a benefit in the manufacturing process. Developing too much acid on the culture is another condition that should be guarded against, since in warm weather, high acid cultures are more likely to occur than in cooler weather. A good pure culture of mild acid

content, when properly prepared, and properly used, is a great help in handling the milk during hot weather. It is better to return all milk which is detected at the weigh stand showing gassy or other taints, since 100 lbs. of impure milk will spoil 10,000 lbs. of pure milk when mixed together. The tendency during hot weather is for the curds to work fast, yet, at the same time, to contain gas or other taints. The secret of making a firm, smooth-textured cheese is in getting the curd firm and properly shrunk, while in the whey, before sufficient acid has developed for dipping. When the milk is working fast this can best be accomplished by finer cutting, and if the case is urgent, faster cooking, according to the development of acid. Finer cutting is to be preferred rather than higher cooking temperatures, although some makers claim very good results by raising the temperature one or two degrees. The faster the curd is working, or, in other words, the faster the acid is developing, the finer the curd should be cut. By using a $\frac{1}{4}$ inch perpendicular wire curd knife, with a $\frac{1}{4}$ inch ordinary horizontal knife for first cut, no difficulty will be found in getting a fine, yet even cut of the curd, so that a firm, well cooked curd will result, before too much acid has developed.

HAVE CURDS RIGHT AT DIPPING

Dip with a reasonable acid, and get rid of extra moisture at this stage by stirring the curds in the sink before piling. Remember that a certain amount of moisture has to be got rid of in order to assure a close firm body in the cheese. Proper handling of the curd in the whey, and the right amount of acid at dipping, controls this to a great extent.

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