

## Creamery Department

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

### Get Scales for Testing Cream

C. A. Davies, Victoria Co., Ont.  
For some time I have been considering the advisability of using the scales for weighing my cream samples for testing and since reading an editorial in Farm and Dairy of Jan. 12, I have fully decided to use the scales.

I have and I am convinced that we as creamery men must do all in our power to satisfy our patrons.

In all cream gathering creameries there is such a vast difference in the richness of the cream received. With the pipette system of testing we are encouraging the sending of thin cream and that is something we should strive to keep at a minimum. We want a clean flavor in our cream which is much easier kept sweet and with a rich cream the patron has more skim milk for feeding purposes.

By using the scales our over-run may be lower but we have the satisfaction of knowing that our patrons are all used fairly. I heartily endorse all that Mr. Newman has said about this matter and will do as has been requested; viz., send him a note that all creamerymen adopt this method of testing cream.

Note.—What have other creamerymen to say about this matter? A full discussion upon this question is in order.—Editor.

### Brighter Men Needed\*

Prof. H. H. Deans, O.A.C., Guelph  
It is no reflection on the men at present engaged in creamery work to say the business would be improved if brighter men were attracted to and remained connected with the business.

\*Extract from an address delivered at the recent Dairyman's convention in St. Thomas.

## TOO BAD

Too bad any woman must wash a complicated cream separator. Too bad anyone is misled into thinking complicated bowls are necessary. Look at the upper picture. Those 52 disks were all used in one common disk machine that was discarded for a Sharpies Dairy Tubular.

Look at the lower picture. It shows the only piece used inside this wonderfully light, dainty, sanitary, easy to clean, wear-a-little Sharpies Dairy Cream Separator bowl. Any wonder Tubulars probably replace more common separators every year than any one maker of such machines. Tubulars are simpler, faster and cleaner than any other separator.

Tubular sales exceed most, if not all others combined. The manufacture of Tubulars is one of Canada's leading industries. The only manufacturer—The World's Best. Write for Catalog No. 253

Dealers in all provinces are cordially invited to write for the new 30 Year Old Sharpies Dairy Cream Separator. Winnipeg, Man. King and James Sts., their headquarters during business week.

THE SHARPIES SEPARATOR CO.  
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creamery industry. Chas. Reade in one of his books says, "Better is a bright, cheerful, and weary road than a horse litter." To change this into modern dairy language we might say, "Better is a bright butternut in the creamery than an automobile or an air-ship for gathering cream."

We need men like Goldsmith speaks of in his "Deserted Village."

"He tried each art, reprov'd each day, and then  
Allured to brighter worlds and led the way."

These are the men who hold the destiny of the creamery business in their hands, and we must not expect all to be clear sailing. The creamery business has its ups and downs like everything else. Carlyle expresses this idea in one of his apothegms, "The brightest triumph has a bar of black in it and night always have been brighter." Another writer says, "We hesitate to call pain and sorrow evil, when we remember what bright characters they have made." All this leads us to express the hope that our dairymen shall not get discouraged at results below expectations, for give up because of apparent failures.

### ADVANTAGE OF INSTRUCTION.

A term at the Dairy School will give a man encouragement, insight into the creamery business and enable him to solve creamery problems which cannot be solved so easily in any other way. There ought to be a double number of students at present in attendance at the two Dairy Schools of the Province. The founder of Cornell University, located at Ithaca, New York, said, "I would found an institution where any person can find instruction in any branch of dairying. To sum up the creamery problems they may be grouped as follows:

How to get more cream per cow, per acre, per herd, per season.  
How to get more butter per gallon or per 100 lbs. cream.  
How to get more money per pound of butter.

How to get better cream, better butter, and better managed creameries. And finally how to secure and retain brighter men, better educated men whose hands, and minds and hearts are in the creamery work. In this latter it is to be found the main work of the revolving arm chair butternut makers, who may not know all the details of buttermaking and creamery practice, but who are, or should be, an inspiration to the toilers on the farm and in the factory.

### Instruction and Equipment of Cream Haulers

"The cream haulers for the creamery operated in connection with the Guelph Dairy School, are provided with spring balances for weighing the cream," said Mr. Stratton in discussing this matter at the recent creamery meeting held at the O.A.C. Samples are taken with the ordinary dipper and carried to the creamery in oil-test bottles which fit into a neat case provided for the purpose. The samples are taken after the cream has been poured into the creamery pail; they have always worked out all right. Some doubt was expressed as to the spring balances being lawful. Mr. Stratton replied that such a scale was lawful for dairy purposes. When they first started using scales, they had equipped their haulers with beam scales. The spring balances proved much more satisfactory. The scale used has a capacity of 60 pounds. A pot hook at the back of the cream hauler's gill suspends the scale while weighing.

Previous to its use, the creamery had used the measuring stick. All

loads are checked as soon as they come in. Since they never allowed anything less than one-half pound, the cream haulers' weight tallied well with those at the creamery. Some days the hauler was a little ahead, again he was somewhat behind. From their experience, Mr. Stratton said that he would strongly recommend the scales for cream haulers. Mr. J. W. Newman of Lorneville, while discussing this subject, said that he had spent money on spring scales and the hauler had taken them away from him. Since then, he had been suspicious of such scales. The main thing is to have the weighing properly done. "Cream drawers," he said, "could run away with one's profit one's business. They need a great deal of instruction. I always go with a new man and instruct him just how to do the work."

"There is no use of one attempting to get a good sample by simply stirring it with the dipper. It must be poured. I have our haulers pour the cream until haulers are satisfied that it is mixed thoroughly. We do not intend anyone not to change cream haulers if he have a good one for the sake of a little extra money. Not unlike butter makers, the older the cream hauler gets in the business the wiser he becomes and the more he is worth."

"The Silver Creek creamery when our company took it over," said Mr. Forester, manager of the Pure Milk Company, Hamilton, "was using jacketed cans and they measured their cream with the stick. The weights at the creamery tallied well with the measure but at the end of the month, the samples were found to be incorrect. We did not get as much butter as we paid for pounds of fat. We thought that the cream haulers had not poured the cream sufficiently before taking the sample. We put the pails in the individual cans. These have stopped the leak."

"Rather than risk the mistakes of cream haulers we installed our present system of individual cans. The maker now takes the samples and weighs the cream. In this way one man is responsible for the weighing and testing instead of six."

### Thickeners used in Cream

It is pretty well known that a number of articles called cream thickeners are on the market. These are intended to be added to cream for the purpose of giving it an appearance of greater density and richness than it really possesses. Gelatine is a constituent of most of them; but calcium succrate (Succrate of lime) gum tragacanth and other substances are often present. Some of the cream samples of this collection were examined for 'this purpose and evidence of gelatine was quite definitely found in four samples; while reactions sufficiently clear to justify a declaration of trace of gelatine were obtained with nine other samples.

Evidently cream producers of Canada are not above suspicion of employing those entirely disreputable methods of giving a fraudulent appearance of richness to the product. This mode of fraud is particularly harmful in cases where a Dairy Company counts among its patrons, a few who are guilty of the use of thickeners. It may be the aim of such a company to supply honest cream; but, by intermixing ignorantly, a few gallons of the sophisticated article, a whole day's output may be contaminated. Of course, in such case, the company must be held responsible, should adulteration be detected. It is quite true that the guilty patron of such a company could not be supposed to have any advantage to himself, provided that his cream was sold on its fat content; but agents interested in the sale of these 'cream thickeners,' have been known to be represented as to lead the purchaser to believe that his cream was actually improved

by their use. The only safeguard which a Dairy Company can have, is the periodical testing of its cream for these adulterations. — McGill, chief Revenue Department.

### Securing Cream of High Quality in Saskatchewan

W. A. Wilson, *Suplt. of Dairying*  
Every creamery man should be legitimately enforced without injury to the work is being given to the quality of the cream delivered at the creameries in Saskatchewan. All the patrons are supplied with thermometers, which are tested and guaranteed correct before being sent out. Instructions for their use accompany them and managers are instructed to responsibly insist upon the cream arriving at the creamery at a temperature of 55 degrees or under.

Patrons are asked to skim a 35 per cent. cream. Without exception creamery managers are being held responsible for cream coming from patrons who are sending rich cream. A man who is careful enough to skim a rich cream usually takes extra precautions in carrying for it. The individual who sends a 20 per cent. cream or under is very often the reverse.

CONTRACTING INDIFFERENCE  
If he can be induced to skim a 35 per cent. cream and increase his carelessness will to some extent be counteracted and the average quality of the cream improved. Our efforts were rewarded last year by the average increase in the fat content of cream by six per cent., the season's average being 28 per cent.

In all our work we endeavor to make butter with splendid keeping qualities as our best markets have to store butter for a considerable length of time. It is owing to this fact that butter made during September or the early part of October is preferred to that of any other month during the year. This is during the period that the weather is cool and before cows are put into the stable.

INDIVIDUAL CANS  
The old system of gathering cream in jacketed cans is being gradually replaced by individual cans. At the present time only cream wagons are using jacketed cans. When satisfactory arrangements are made on these routes they will be replaced. The individual can is a strong feature in favor of quality. It permits the manager to criticize, reject the cream and instruct the patrons. It also induces greater care on the part of the patron from the very fact that he knows his cream is subject to the judgment of the buttermaker, which is not the case when the large gathering cans are used.

The Balcock Test is the 'bug-bear' of the creamery business to-day. The farmer is kicking and he has a right to kick. Those who are responsible for making tests of cream with the Balcock test have not made the study of the test that they should. They have tried to do their best, but that best has not been good enough. — J. W. Newman, Victoria Co., Ont.

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sensation.  
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