

Handling the Farm Separator

The hand power cream separator is the most reliable and best method of skimming milk at the farm. Some of the advantages over the other methods are: (1) Less loss of fat in the skim milk, (2) a better and more uniform quality of cream, and (3) the skim milk is in the best possible condition for feeding young stock. All the separators on the market will do efficient skimming if properly handled.

It is important that the separator run smoothly. Any trembling or shaking of the separator while skimming will cause a loss of butter fat in the skim milk. Only special separator oil should be used, and it is well to make a run about once in three weeks, using kerosene oil on all the bearings.

In skimming, three things must be observed: (1) The speed of the separator must be maintained according to the directions sent with it. The only reliable way to do this, is to count the number of revolutions of the crank by the watch. A low speed means loss of fat in the skim milk. (2) The flow of milk into the separator should be uniform. (3) The temperature of the milk should not be under 90 degrees, and for that reason, the best time to separate the milk is immediately after milking. A low temperature is also liable to cause loss of fat in the skim milk. The faster the milk passes through the separator, the less complete is the separation, and a thinner cream is given. One of the questions often asked by patrons is: Why does my test vary so? When one knows that the speed of the machine, the flow of the milk, and the temperature of the milk all affect the test of the cream, it is not difficult to understand why it may vary considerably. A variation in the test does not necessarily mean any loss to the patron. Every separator has some device for changing the test of the cream. In most cases the adjustment is at the cream outlet. If so, by turning the cream screw in, the cream will be richer, and by turning it out, the cream will be thinner.

All the parts of the separator which come in contact with the milk or cream should be washed in luke warm water, to which has been added a small quantity of sal soda or other cleansing powder, and then thoroughly scalded with boiling water each time the separator is used.

In some cases the separators are placed in the cow stables. This may be a convenient arrangement, but it is not by any means a proper place for separating milk, unless a special room, well ventilated and lighted, is partitioned off to exclude the stable odors and dust. This room should have a smooth cement floor, which can be easily cleaned.—From Bulletin No. 15, Dairy Commissioner's Branch, Ottawa.

Sweet Cream Butter

Bulletin No. 13 of the Dairy and Cold Storage Commission's Series, Ottawa, gives a critical study of the sweet cream butter-making process by Frank T. Shutt, chemist, Dominion Experimental Farms, and directions for manufacture of butter from sweet or unripened cream by J. G. Bouchard.

Mr. Shutt, reporting upon the work, states that by the sweet cream process there is no greater loss of butter fat than in the ordinary method with ripened cream and that the keeping qualities of the butter by the sweet cream method are distinctly superior to those of the ripened cream butter. According to his report the sweet cream method might well be adopted by all our creameries with beneficial results. It is just a question, however, whether it can be worked out satisfactorily in the gathered cream creamery, owing to the ripened condition of the cream when the butter-maker receives it.

Mr. Bouchard briefly defines the "sweet" cream method as differing from the more common plan in that it excludes the ripening of the cream. The process is as follows: The cream is cooled as soon as it comes from the separator—a fairly large quantity of pure culture, used as a starter is added to it, and churning is begun at once.

To successfully operate it, however, certain conditions must be strictly adhered to. The percentage of fat in the cream must be high enough to allow of churning within a reasonable time at a low temperature. It must be varied according to the season of the year, the more or less advanced period of lactation of the cows and the quantity of starter to be added. A safe rule is to separate in such a way as to have in the cream two-and-a-half to three-and-a-half times the percentage of fat contained in the milk. The cool-

ing of the cream is important. If the churning is to be done immediately after skimming the cream must be cooled to 40 degrees or 42 degrees, but if the churning is to be delayed a couple of hours a temperature of 50 degrees or 52 degrees will be low enough, provided that temperature is maintained up to the time of churning. The starter must be carefully prepared as upon it will depend largely the flavor which the butter will have.

More About Green Cheese

Much has been written and said this season about the shipping of green cheese, Canadians, however, are not the only sinners in this respect. In Scotland the practice seems to be carried on to a larger extent than here, if recent reports are to be relied upon. Messrs. Andrew Clement & Sons, cheese exporters, Glasgow, Scotland, writing to "The Scottish Farmer" in a recent issue on the subject of green cheese say:

The fault was had last year in Canadian cheese, but nothing compared to the green cheese many Scotch farmers are sending out at present. In the Glasgow market on Saturday one heaver came across no less than five lots of flat cheese, which had been well lifted into June, some of the cheese not being more than ten days old. Farmers may reply that if the merchants are willing to take cheese so green it is their own look out, but they must remember that some of the merchants have not the farmers' interest at heart (or they would not take delivery of cheese not matured), for if prices require to be put down to a low basis to keep up the consumption, it is not the merchant that suffers; in fact, he gains, former experience having proved that farmers are easier to deal with when prices are low than high."

This grievance is a serious one. In Scotland, as here, the

farmer is not to sell until to ship. doubt, so give it, as the farmer buyer may for his chately, is whether it ship or n against his profit appears in any future come to 1 from the green cheese done, the I continued, only co-oper putting the "green" of man's wa soon cease.

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