

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.

Australia's Butter Industry

The Australian States are giving more attention to dairying. The Queensland Dairy expert has outlined a very ambitious program which he hopes to reach up to. It is as follows:

Compulsory grading of cream; compulsory payment on a basis of flavor as well as fat percentage; compulsory examinations of managers for certificates of proficiency in the grading of cream; compulsory attraction of milk; compulsory carriage of milk and whey in separate vessels; cessation of the practice of pooling, where small suppliers, as neighbors, use the same cans; compulsory stamping of the date of manufacture and churning number on each box of butter.

Those recommendations were all opposed by the industry when first mooted, excepting that with regard to pooling cream. This practice is now prohibited in Queensland. This expert expects that all his recommendations will ultimately be adopted, though it will take time. When the compulsory grading of butter was first talked of in Australia the factorymen said it would be the ruin of the industry. They have since learned that it is a feasible scheme that has worked to the general advancement of the butter industry of that country.

The Australian government now contemplates the establishment of a Bureau of Agriculture to superintend the commonwealth's export products. When it is formed most of the above recommendations may come into force.

Grading Cream

Editor Canadian Dairyman and Farming World.—I have read a good deal about how to improve the gathered cream system. In your issue of April 22, an article on this all important subject is published. Three points are emphasized, viz: gather cream often enough to prevent deterioration; use individual cans; and grade cream after it reaches creaming. If I am gathering cream twice a week and increase to three times I increase the drawing expenses one-third. So that if it costs one cent a pound of butter at two trips a week, three trips a week means one and a half cents a pound for draw-

ing. So that your "bagatelle" means one-half a cent extra, which you say will amount to a good sum, with which I agree.

The question is, can I sell my butter for a half cent extra to pay the extra cost of drawing? I doubt it. If I can secure an average score of 64 points in 14 contests including London, and Toronto Fairs, Western Dairy Association competitions and scoring contest held two years ago, do you think I can get sufficient extra for butter to pay for the extra expense in drawing?

Individual cans? I would like very much to have the experience of creamerymen on this point. How does it pan out when a cream wagon starts out at 7 o'clock in the morning and within half an hour gets a can of cream from a patron who only has a few cows and therefore only a few pounds of cream? The can is put on wagon and on goes the driver till nearly six at night. He arrives at the creamery with probably between 40 and 50 cans. The temperature during the day had reached 85 degrees or over. How can the creamery man judge rightly between the can of cream taken up first and the one taken last? Might not the first can have been in good condition when taken, but have heated up on the way and arrived in over ripe condition? It would be graded seconds, and should the patron be punished?

Then there is the grading. If a creamery man gets 100 or 200 lbs cream not first quality and only has one churn that will churn from 1,500 to 2,000 lbs, what is he to do with it? He would also have to have extra vat accommodation for different grades of cream.

It would be very unfair, I think, to send home cream after it has been all day on the road because it arrived at the creamery in not first class condition.

You may well ask, "Is it practicable?"

Now, Mr. Editor, I have not written this in capricious spirit, for I am anxious to adopt the best methods that are practicable.

I hope some who have had experience on any of these points will help us out.—Mack.

Note.—This is a good practical letter. Are there not others who can enlighten our correspondent on the question raised? Let there be a liberal response to his request. The article in April 22nd issue to which he refers, set forth the ideals which managers, makers and patrons of cream gathering creameries should reach up to. They should not be impracticable in any well-ordered creamery. Gathering cream oftener than twice a week is advised by the best dairy authorities during the warmer weather, as also is the use of individual cans. Grading cream before churning may seem impracticable to some factories, but it would do much towards securing a better quality of cream.—Editor.

You may think that the inside of your churn or milk or cream pipes, which are unclean cannot be seen; but the fact is known in the market to which your butter goes.

Factory inspection affords such opportunities for the private adjustment of the quality with buyers, that makers will take advantage of it, rather than expose conditions and chance the losing of a patron. He can better afford to pay a cut in price, or, what is more frequently the case, cut weights, to make up the loss occasioned by the acceptance of milk not in proper condition, for the production of standard qualities.

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