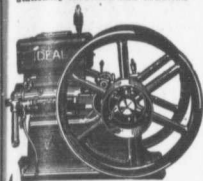


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SCHOOL

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By Miss N. Wood

A book prepared primarily for schools, but valuable to any one desiring to obtain a general knowledge of elementary agriculture.

Table of contents following will serve to give some idea of the arrangement, scope, completeness and general character of the work.

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Creamery Department

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

Production of Good Cream

The dairy farmer who has provided himself with the requisites for the production of pure milk and who has intelligently directed his efforts to that end will have taken the first step in the production of good cream. The second step is equally as important as the first and consists chiefly in the separation of the milk and in caring for the cream.

A sanitary milk house especially arranged for the handling of dairy products should be provided, to which the cream can be taken immediately after milking. This milk house or dairy should be equipped with a cream separator, a cream cooler, a cream storage tank, hot and cold water or facilities for furnishing these, and various utensils, necessary for a well equipped dairy.

The separator as well as all other dairy utensils must be thoroughly cleaned each time it has been in use. All apparatus should be sterilized after each washing. This is best done by the use of steam but where this is not available use boiling water.

COOLING THE CREAM

Immediately after separation the cream should be cooled to a temperature of 45 degrees F. if possible but if ice is not available fairly good results may be obtained if the cream is cooled with cold well water to the lowest temperature possible under such circumstances, which is generally to within two degrees of the water.

In the case of small dairies, a cream cooler is not absolutely necessary if other provisions for cooling the cream are provided. Good good results are obtained by the use of a water tank divided into two compartments. The first compartment, or that division of the tank into which the well water first enters, is used for the storing of the cream and the water for the cooling. Arrangements should be made for the water to flow automatically through overflow pipes from the first to the second compartment and then finally to the drain.

On farms where water is pumped for the stock, the overflow from the cooling tank should be discharged into a tank or reservoir to which the stock has access, thus making the water serve two purposes, that of cooling the cream and supplying the animals. The depth of the water in the tank should be one inch less than the height of the cream containers.

PRESERVING BUTTER

When the dairy farmer has done all the work necessary for the production of good cream it would be folly on his part to defeat his own efforts by keeping the cream until it becomes old and stale. Cream is a perishable product; therefore, to obtain the best results it must be used while it is still fresh. No one can make first class butter out of old, stale cream even though he be ever so expert or has at his command the best equipped of creameries. Hence frequent deliveries of the cream must be made.

The dairy farmer should realize that much of the responsibility for the quality of our creamery butter rests upon him and that the losses on account of a poor product will finally, in most instances, fall upon him. It is therefore, in his immediate self-interest to produce a grade of cream from which first-class butter can be made.

*A circular letter sent out by the United States Dairy Division.

Creamery Picnics

Now is the time to arrange for the creamery picnic, which in many places has become a regular annual event. Its main value to a creamery and a community lies in its promotion of a spirit of cooperation and good fellowship, hence in arranging for an affair of this kind it is well to have the idea of a picnic in mind rather than a farm picnic.

There should be speakers to discuss dairy and creamery subjects, but they should be few in number and their addresses brief, unless they happen to be exceptionally good and entertaining speakers. A picnic is a course of lectures, but an occasion for relaxation, entertainment and pleasure. Hence, music, singing, basket dinner, games and the like are just as important as the educational-making.

As usual, speakers may be secured from the agricultural schools, the dairy and food departments, dairymen's associations and like agencies at little or no expense, but it is necessary to decide on the date and arrange for speakers as early as possible, as the supply of the latter is limited and the demand great at this time of the year. Do not forget that it is a picnic and not a school house meeting you are arranging for, and be sure that it is well advertised, by hand bills and in the local papers, throughout the community. Without advertising the attendance will be disappointing.

A successful creamery picnic means a lot of work for those in charge, but as a stimulator of interest in dairying and the local creamery and a promoter of the right sort of feeling there is nothing to equal it. Managers and buttermakers who never have tried it should do so this year.—Dairy Record.

"Good Rich Milk"

C. F. Whitley, In Charge of Records, Ottawa.

The critical consumer of milk may give a snap verdict on the glass of "good rich milk" given him in the restaurant or at home, and may vaguely wonder what percentage of fat the milk is supposed to contain. Certain standards of richness are fixed by various countries, and by municipalities, while some purchasing companies and dealers also set a standard below which the milk must not fall.

The knowledge of the average test of the herd, interesting as it is, is not as valuable to the progressive dairyman as a knowledge of what each cow's milk tests. Whether it is 2.9, 3.4, 4.5, or 5.6 per cent. of fat depends on various factors, and can only be ascertained after systematic sampling and testing each testing sometimes reveals curious facts. A pet cow whose "good rich milk" was reserved for table use was recently discarded by a farmer when cow-testing proved to his dismay that her milk was nearly the poorest in the herd.

The average test of the herd is a vital matter to every dairyman whose milk is paid for at the cheese factory by the test; it is of decided importance to both creamery manager and patron when considering the by-product of skim-milk for feeding, and the loaded wagon for the cream-hauler. For two lots each of 16,000 pounds of normal milk may contain either 800 or 900 pounds of fat; one lot is scarcely the best for cheesemaking, while the other would be "good rich milk."

True the cows are now on clean pasture; but the necessity for precautions to maintain a clean milk supply are not less than in cold weather. For instance, all pails, cans, or brushes that are used in connection with the milk must be perfectly clean as bacteria multiply rapidly in a warm temperature.

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