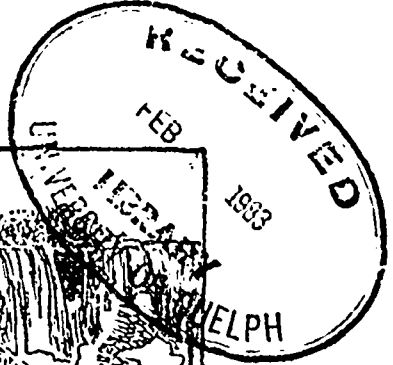


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AND ORGAN OF THE ONTARIO BEE-KEEPERS' ASSOCIATION.

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No. 43 | 303

WELLAND, ONT., WEDNESDAY, JULY 2, 1884.

TERMS: ONE DOLLAR
For Annual
IN ADVANCE

MARY ANNE OF ST. LAMBERT, 9770,
A. J. O. C.

Dropped March 26, 1870. After dropping third calf was tested for butter for nearly a year. Test began May 29, 1883, and ended May 3rd, 1884, eleven months and 5 days. Total quantity of butter, 867 lbs., 14 1/2 ozs., ready for market. Total quantity of milk, 8,470 lbs., 19 1/2 ozs. She was served by Canada's John Bull immediately after her great official test, Sept. 23rd to Sept. 29th, seven days, when she made 27 lbs., 7 1/2 ozs. First half of this week she made 12 lbs., 13 ozs. when on much lighter diet, but in the last three and a half days on heavier feed she made 14 lbs., 12 1/2 ozs. She was served but once only, immediately after this test, showing she had not suffered by the feeding or she would not have held.

Her two full sisters tested as follows: Naind of St. Lambert, 22 lbs., 2 1/2 ozs.; Crocus of St. Lambert, 17 lbs., 12 ozs.; average for three full sisters, 22 lbs., 7 1/2 ozs.

DOES SALT INCREASE THE WEIGHT OF BUTTER.

We publish the following from the *Brokers' Gazette* because of its direct bearing on the question of shortage as between creameries and their patrons. Many claim that their cream overruns, and are entirely honest in their claim, whilst it has long been clear to us, that were their butter prepared for a distant market, as is that of the creameries, there would be in many cases a shortage:

"The question whether the tests should be made in salted or unsalted butter is one deserving of brief discussion. My own experience is, that unsalted butter is a very uncertain quantity, and whether it will gain or lose by salting depends largely upon how it is worked before the salt is put in. One morning last summer two or three friends met at my dairy. While there the question was raised whether butter gained or lost in salting. The cream of the herd was placed in two churns, and churned simultaneously. Butter came first in the small churn, coarse grained and yellow, and was washed in several waters, worked dry in a Reid butter worker, and weighed. It was then salted, the salt being weighed in, one ounce to the pound, was reworked and reweighed. It was a strictly gilt-edged article and was immediately packed for shipment. Here are the weights.

Unsalted, well-washed dry butter..... 17.05
Salted and reworked..... 17.03
Loss in ounces..... 3
Particular attention is asked to the other

churning. The butter came too soft, but of excellent color, and was treated precisely like the other sample, except that it was too soft to be passed through the butter-worker, and the salt was worked in, and the water and brine apparently thoroughly worked out by hand.

Unsalted, well-washed soft butter ... 22.03
Salted and reworked 22.01
Apparent gain 1.01

This sample was too soft for packing or making into rolls, but to a casual observer it would seem about as dry as the other, and to need only cooling in order to be marketable. But my dairyman at once pronounced it full of moisture, and insisted that it be put aside and reworked the next day. I therefore took charge of it, and next morning it was reworked and

weighed again, making only 26.08 1/2 of strictly marketable butter.

Here we have an apparent gain in the first instance of seventeen ounces, but a final loss from original unsalted weight of 27 ounces, and from extreme salted weight, while soft, of forty-four ounces, nearly 1 ounce and 1 1/2 ounces to the pound respectively. This is rather an extreme case.

Subsequent experiments led me to the following conclusions:

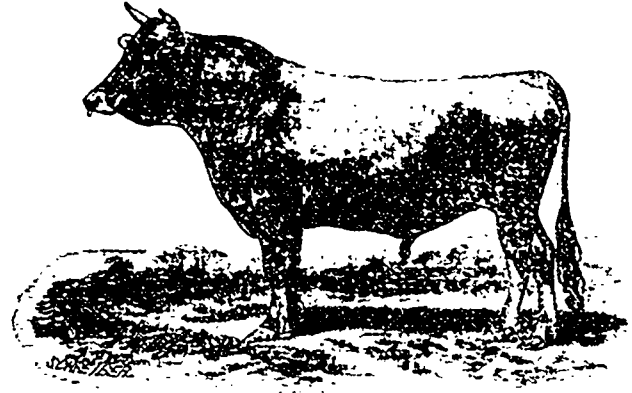
- 1st. That if the butter is unwashed or is washed in clear water, it will lose by salting, and the loss will average from one-half to one ounce to the pound.
- 2nd. That if it is washed in a brine of moderate strength it will gain by salting—seldom, however, as much as one-half ounce to the pound.
- 3rd. That if washed in a very strong brine it will gain about the weight of the added salt, but will contain quite too much salt to be a first-class table-butter.
- 4th. That if the butter is worked, washed and salted in the usual manner, then set aside for twenty-four hours and reworked, it will be fair to compare it with any other sample that has been similarly treated. On several occasions I weighed ten pounds of butter apparently ready for the market, kept it twenty-four hours, reworked and reweighed it. The loss in one instance was as much as four ounces. This was in very cold weather at midwinter. There would probably be less loss during spring and summer, as the salt would strike through the butter more rapidly.

The Guernseys are to have their herd book in England, where a hopeful future is expected for this fine dairy breed. It appears that dairying is now looked upon as the most profitable department of agriculture in Britain.

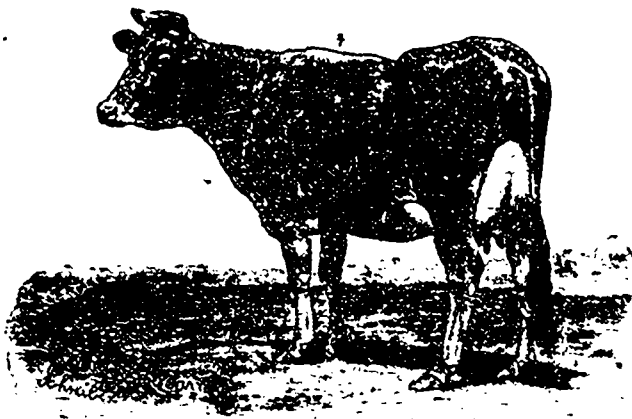
For cows that do not clean properly the following is recommended:—Take parsnips, cut up fine, a little bran sprinkled over, and give about half a bucketful at a time. It is an excellent feed at any time and makes the finest of butter.

Application has been made to the customs department at Ottawa, to allow the importation of an article called tea dust. An analysis of this article shows it to be composed of tea, a plentiful admixture of sand, and other ingredients. The inland revenue authorities decided that the article was injurious to the public health and could not be admitted into Canada.

Will Mr. Cornelius Smith, of Elm Grove Apiary, please send us his P. O. address.



THALMA, 1288.



MAID OF ST. LAMBERT, 12965.

Statement of Committee appointed by the American Jersey Cattle Club to take a test of the Jersey cow "Naind of St. Lambert" 12965. (Weight about 850 pounds).

Dates.	Weather.	Temperature.		Milk.		Churnings from June 11th to 11.	Butter.		Witnessed by.
		Air. P. M.	Cow P. M.	A.M. lbs.	P.M. lbs.		Unsalt'd lbs. oz.	Salted lbs. oz.	
June 6th.	Fair.			Stripped	Dry				M E Wold.
7th.	Fair.	86 deg.		17 1/2	21	2 1/2			Weld & H E Alvord.
8th.	Fair.	70 deg.	102.5	16 1/2	18	3 1/2			Weld & Alvord.
9th.	Fair.	86 deg.	102.2	16 1/2	19	2 1/2			Weld & Alvord.
10th.	Showers.			17 1/2			11 12	10 14 1/2	Weld & Alvord.
11th.	Cold rain.	68 deg.	100	2 1/2	17 1/2	28			Weld & Alvord.
12th.	Cold fog.	68 deg.	101	2 1/2	22	4 1/2			Weld & Alvord.
13th.	Very foggy.	63 deg.	101.2	20	29	4 1/2	10 11 1/2	11 4	Weld and H. H. Fuller.
Seven days.						27 lbs milk	11 7 1/2	22 2 1/2	