

In the first place, the successful creamery buttermaker has had training and experience and brings more or less skill and accurate knowledge to bear on his work. The creamery buttermaker is supplied with a full outfit of utensils and apparatus which enable him to recover a maximum quantity of butter from the milk. The creamery buttermaker gives careful attention to the ripening of the cream, so as to develop desirable flavours and to prepare it for churning with as little loss as possible. Careful attention is paid to the matter of temperature in the cream during the ripening process and at the time of churning. No guess work is allowed in this connection, all creameries being supplied with thermometers for that purpose. The creamery buttermaker who knows his business pays careful attention to the packing of the butter, puts it in a neat, well finished package, and makes it as attractive looking as possible. Creamery butter, which gives satisfaction, is not allowed to remain in a warm place to develop rancid flavours, but is protected from injury by being kept at a low temperature.

Neglect of these essentials is what makes much of the difference between creamery butter and dairy butter, and it is with a view of giving some information on these points that this bulletin has been prepared.

I have the honour to recommend that it be printed for general distribution.

I have the honour to be, sir,
Your obedient servant,

J. A. RUDDICK.

Dairy and Cold Storage Commissioner.

OTTAWA, Ont., May 1, 1907.