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.

Butter-Making Growing

Though cheese is high in price, and is likely to continue so for this season, at least, there are no indications of a change from butter-making to cheese-making. The cream gathering creamery is here to stay. Farmers once accustomed to this kind of dairying rarely change, even though a larger direct cash return will result from patronizing a cheese factory. The cream gathering creamery is suited to districts where dairying is not made a specialty of. The cream can be hauled long distances at a comparatively low cost. The farmer with a few cows and a cream separator, can secure the cream and care for it with little trouble. He has the skim-milk at home sweet for young stock, and is enabled to follow a mixed line of farming to advantage. Because of these and other things, the cream gathering system holds its patrons from one season to another.

It was not so in the old days when the whole milk system was followed in creamery butter making. The skim-milk was of less value and often, because of its sour condition, of little more worth for feeding stock than whey. This placed butter-making at a distinct disadvantage, as compared with cheese-making. The profits from the latter were very much greater and no creamery could live along side of a cheese factory. In contrast to that condition, there are sections to-day that formerly made cheese, engaged in butter-making.

This is not saying that the cream-gathering creamery will eventually replace the cheese factory. No one expects that it will so long as the present demand for Canadian cheese continues. It would not be a wise policy to have it do so. There are many districts with well equipped factories, and every facility for making fine cheese. These should continue in the business. There is good money in it for the farmer who keeps good cows, and makes dairying more or less of a specialty. Many farmers have proven this, and are not likely to change over without there is some good reason for so doing.

Where butter-making will have its greatest expansion is in the newer districts. It is bound to become an important industry in the West. Every year we see the number of creameries increase. The western farmer must, more and more, engage in mixed farming. The keeping of live stock will soon be a necessity with him. Grain growing will continue to be his specialty. But in order to maintain the fertility of his land and to have something to fall back on when crops fail, he must take up some other line of farming. Fruit-growing he cannot do. Cheese-making involves hauling the whole milk to the factory. Where distances between farms are great, as they are in the west, the expense of hauling is costly. But butter-making, on the cream-gathering plan, fits in with these conditions. It enables the farmer to obtain a little ready money during the months when none is available from other sources. He can raise some young stock while so doing.

The home market is the chief outlet for the butter output. In the West every town and village becomes a market for butter. The number of towns increases every year. They grow in size just as quickly. The people must have butter, and at once create a demand for it, which the farmers of the West can supply at very little cost to themselves. Canadian cities, both East and West, are growing in importance and wealth, and the amount of butter required to supply them is increasing every year. The butter-maker, therefore, may always be assured of a market at home for most of his output. If there is a large surplus the export market is always open.

Home Butter-Making

In making butter on the farm, one of the most difficult things to determine is that state when the cream is the proper ripeness to be churned. It is difficult to get uniform results, having one churning like another. Acid tests have been invented for this work but a skillful and experienced butter-maker is able to judge closely as to the ripeness of cream for churning by its appearance.

Churns with no fixtures inside are the best. A revolving barrel churn is superior to other kinds. Such brings the butter by the concussion of the cream falling from one side to the other. Fill the churn to one-third or one-half full. Before putting in the cream, scald the churn with hot water and then rinse with cold water.

Bring the cream to the right temperature for churning before putting it in the churn. This may be done by surrounding the vessel containing the cream with cold or hot water as the cream requires. Always churn at as low a temperature as possible and have the butter come in a reasonable time. The colder it is churned, the less butterfat will be left in the buttermilk and the more perfect will be the granules of butter. Each butter-maker must determine by trial the right temperature to obtain the best results. The churning temperature depends, in some degree, on the breed of cows, the individuality of cows, the period of lactation, the feed, and, most important of all, the richness of the cream.

Use good, fine dairy salt for salting the butter. Never use the common coarse barrel salt which is so frequently used. After salting, working of the butter is necessary to get the salt evenly distributed and to expel a portion of the brine. It should never be worked in such a way as to injure the grain and give the butter a greasy appearance. After working, pack the butter immediately in neat, clean packages or put it in such form as is required by the market.

If making butter to put on the general market, put up an article that the market demands—the article it will pay the best price for. The best way to learn this point is to have your butter criticized by a dealer who knows what takes best on the market. Then profit by what he tells you.—W. M., Bethany, Ont.

Dairy Exhibits at St. John

The dairy exhibit at the New Brunswick Exhibition although not large, was of a high quality, particularly the cheese. The Judge, Geo. H. Barr, Ottawa, stated that while the cheese was made up in splendid shape, it lacked the nutty flavor peculiar to the "finest." The creamery butter was excellent and equal to any he had seen further west, most of it scoring over 97 points. While one lot of dairy scored over 96, yet the most of the exhibits were off flavor, resulting from the cream being too ripe and giving the butter an old flavor. The butter-making competition in which there were about a dozen entries was one of interest, and was superintended by C. W. McDougall and L. Daigle.

BUTTER AND CHEESE AWARDS

Cheese, 3 colored, Chas. J. Cooke, New Perth West, P.E.I., 1st; Leo Hughes, Kingora, P.E.I., 2nd; A. D. McLellan, Bridgetown, P.E.I., 3rd; James N. Carter, Winsloe road, P.E.I., 4th.

Cheese, 3 White, Cornhill Cheese & Butter Co., 1st; Petitcodiac Cheese & Butter Co., 2nd; C. J. Cooke, 3rd; Angus D. McLellan, 4th.

Butter, 2 boxes (25 lbs. or over) Sussex Cheese & Dairy Co., 1st; Eveleigh Dairy Co., 2nd; Brookfield Cheese Mnfg. Co., Brookfield, N.S., 3rd; F. G. Lang, North Tryon, 4th.

Butter, prints (24 lbs.) Sussex C. & D. Co., 1st; Brookfield C. & C. Co., 2nd; F. G. Lang, 3rd; Rosland Farm, Urbania, N.S., 4th; Eveleigh Dairy Co., 5th.

Butter, Crock or Tub (20 lbs. or more) Geo. McAlpine, Lower Gagetown, 1st; W. N. Sterritt, Grey's Mills, 2nd; W. J. King, Sussex, 3rd; Roper Bros., Charlottetown, 4th.

Butter prints (10 lbs.) Rosland Farm, 1st; W. J. King, 2nd; Roper Bros., 3rd; Josselyn & Young, Silver Falls, 4th.—W. F. S.

Pasteurized Sour Cream

Writing to the New York Produce Review on the question of pasteurized sour cream, H. Weston Parry, Oxford Count, Ontario, says:

"I have pasteurized a lot of thin, sour cream and have every reason to consider it advantageous. I always employ a lower pasteurizing temperature for thin cream than for thick, as there is less fat in a given volume to be acted upon, which consequently causes it to be more thoroughly heated. Another reason for using a lower temperature is that thin cream admheres on a revolving metal surface in a considerably thinner layer, which permits of more thorough heating of the fat globules than is the case with thick cream. Of course, a lower temperature is advantageous for thin cream too, on account of the more rapid "cooking on" which takes place at high temperatures. I have found 165 degrees F. to be high enough for thin cream and the subsequent cooling, of course, can be carried as low as possible, but not below 32 degrees F. However, I have been content to cool to 50 degrees F. and to churn at 52 degrees F. These temperatures give a good body and need not be maintained for as long a time as thick cream pasteurized at 185 degrees F. requires. Thin cream cools much faster than thick cream. I have not found any greater loss in handling pasteurized thin cream than pasteurized thick cream. I find the pasteurizing removes much of the objectionable flavor of both kinds of cream, and I use more starter in thick cream than in thin."

Mold on Butter

They are having trouble with mold on butter in some shipping centres. Perhaps this dry muggy weather is having something to do with it. There may be other causes. If the refrigerator at the creamery is not kept at a low temperature mold is sure to appear on the boxes, especially if they have been put in in a damp condition. If the refrigerator cars are not properly iced mold will develop.

Paraffining the tubs is said to prevent mold. Where the tubs are well soaked and the butter properly cared for when packed it reaches its destination in a bright and clean condition. A thorough soaking of the boxes in salt and water will also prevent mold. Soaking the tubs in water and rubbing the boxes on the bottom and sides well with salt will accomplish the same results. A thorough soaking however, does not mean dipping the boxes in water and taking them out again. They should be soaked for 24 hours. A good plan is to have a tank for the purpose. Place in this tank each day enough boxes for the following day's pack and put a weight on them to keep them under water. The water or brine should be renewed frequently or it will get stale.

Mold is an unsightly thing and butter-makers should use every endeavor to keep their butter free from it Sometimes butter arrives in a warehouse in such moldy condition, that it has to be cleaned and repacked to make it presentable. This detracts from its value and injures the creamery's reputation. Appearance counts for a great deal in the marketing of butter and makers should aim to have all they make in a clean, bright condition when it leaves the creamery.

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