

DAIRY AND CREAMERY

CLEANLINESS IN THE CREAMERY.

A number of our creamery patrons do not yet seem to realize the great importance of cleanliness in milking and the care of milk. In emptying the milk we find, in a large number of cans, a black sediment or dirt in the bottom, which shows that the udder and flanks of the cows have not been brushed off before milking, or possibly the hands of the milker were not washed before milking. Just a trifle of care and a little time taken in brushing the udder of the cow and milking with dry hands, would have resulted in clean milk. How long will we have to preach this gospel of cleanliness before it shall be understood and followed by our dairymen and creamery patrons?

Another thing in which great carelessness is shown is in the washing of the milk cans and utensils. It is not an exception, but it is very common at creameries where the skim milk is not pasteurized, to find a yellow substance around the seams and edges inside of the cans and covers. This is nothing but old decayed milk, which has not been washed off. This substance is full of putrefactive bacteria which lie in the seams of the cans, and the new sweet milk strained into such a can is impregnated with those bacteria and made impure and unfit for human food. The butter or cheese made from such milk will have an unclean, nasty or dirty flavor and under no circumstances should such milk be received at a creamery or cheese factory, or in any form whatever used as food. The dairy laws of Minnesota make it a misdemeanor subject to a fine of not less than \$25 nor more than \$100, or imprisonment from thirty to ninety days, to sell or bring in to any butter or cheese factory to be manufactured into butter or cheese, any unclean, impure, unwholesome or unhealthy milk, or milk which is sour, or milk from sick cows, etc. The creamery inspectors have a great and very annoying task in looking over the milk brought in to the factories or sold to customers in towns. I will readily admit that these good dairy laws are not enforced as strictly yet as they ought to be, as we hate to make trouble for people and have them pay a big fine, just for the sake of a dirty milk can, unclean milk, etc., but we sometimes have to do it in extremely bad cases, and I have personally deemed it necessary in several instances this summer, to have persons arrested for bringing impure milk in dirty cans to the creameries. In every heavy fine upon the parties thus arrested. Once a judge said, when I complained that it appeared rather hard to have a man arrested for such an offense, that it is necessary for the public at large, and for the preservation of the public health to look after these things. He said: "I like to have good butter and to drink a good glass of buttermilk, and I do not want to be filled up with injurious bacteria and yellow stinking stuff like this," pointing to the milk can which was brought into court as evidence. The farmers themselves have in all cases declined to pronounce the substance found in such cans as fit for human food. There is no good reason or reasonable excuse for such carelessness, and, further, it is not fair and just to the patrons of our creameries who take good care of their milk and always bring

good milk, that impure, sour and tainted milk from some patrons, should be accepted and mixed with the good milk, and paid the same price for, when the product manufactured from such poor milk alone would sell for a much lower price in the markets. Therefore, such milk is not worth as much as good milk. At many creameries, I am convinced, the butter would sell for half a cent more than what it now brings, were it not for the sake of a few patrons who nearly always bring tainted, unaerated and off-flavored milk, which is mixed in with the good milk, and thus spoils the fine flavor of the butter. I don't care how good the milk is at any creamery, if one can of poor milk is mixed with the rest, the taint and bacteria from this one can are going to grow and multiply to such an extent that a butter judge will pronounce the butter as "off" flavored or unclean in flavor, and thus will not be willing to pay the very top price which faultless, clean-flavored butter sells for. It will be sold for one-fourth to one-half a cent below.

But here is where so many of our creamery officers and patrons are fooled. The returns from the markets show that the butter sold for half a cent above the market quotation for that day, and they smile and think, now that is business, getting half a cent above highest quotations. Could they see the returns made the same day to all the creameries, they would find that a number of the best creameries got three-fourths of a cent above and not so very few got one cent above top market quotations. This is the truth and facts of the case, and those getting half a cent above should not for a moment think that they are getting as much as anybody else. But undoubtedly their butter is not worth any more, due to some poor milk or other causes.—Sam Haugdahl.

FARM SEPARATORS.

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