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CARING FOR CREAM ON THE FARM

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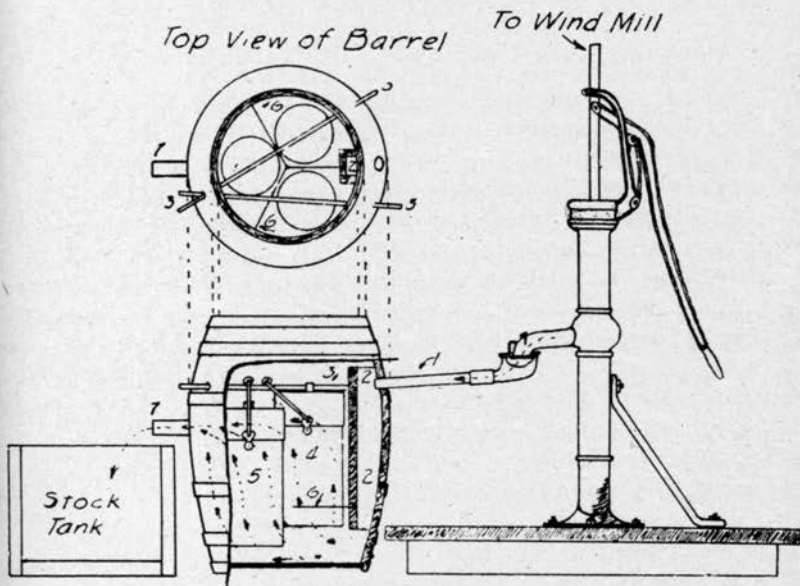
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It is an economic proposition for a producer of cream to dispose of his product at the best possible price. Yet a good many do not stop to consider that their cream must be of the best quality in order to command the highest price. In order to pay the highest price for cream the buttermaker must make a very good marketable grade of butter, and to do this he must have a good grade of raw material from which to make his product. His finished product will be no better than the cream from which it is made. Therefore, if a farmer expects to receive the best market price for his cream, he must produce a quality of cream which will warrant such a price. Do not condemn the cream buyer if he does not pay you for No. 1 cream; perhaps your cream is not of good enough quality to command the price of No. 1 cream. Ask him why your cream did not grade No. 1, and then strive to remedy the trouble:

The following rules offer suggestions for caring for cream on the farm.

1. Keep the cows clean.
2. Use covered milk pails.
3. Milk with dry hands.
4. Remove all milk from the barn immediately and separate it at once.
5. Set the separator so that it will skim cream that will test from 35 to 40 percent in the winter and from 40 to 45 percent in the summer.
6. Wash, scald, and dry the separator and all utensils immediately after using. The separator bowl may be dried in a warm oven, tho the oven should not be so warm that it will melt the tin on the bowl parts. Setting utensils in the sun is a good practice, as the sunshine acts as a germicide.
7. Keep all utensils and separator parts dry when not in use.
8. Cool the cream immediately after skimming by setting the can in cold running water. Construct a cooling tank so that the cream will be cooled with the water that is used to fill the stock tank.
9. Never mix warm cream with cold cream. Cool the cream before mixing it with previous skimmings.
10. Do not allow the cream to freeze in cold weather.

11. Stir the cream at least twice a day ; this will keep it smooth and free from lumps. Do not use a wooden paddle for a stirrer, as it is unsanitary.
12. Deliver cream frequently, at least twice a week in winter and three times a week in warm weather.



A PROPERLY CONSTRUCTED COOLING TANK

1. Inlet, usually $1\frac{1}{2}$ inch pipe. 2. Wooden trough, conducting water to within 3 inches of bottom. 3. Sticks, holding cans in place as shown by cut. 4. Shows position of half filled can; run stick thru handle in cover to prevent it from sliding out from under the stick. 5. Shows position of can when filled. 6. Shows position of wire which prevents the cans from tipping. 7. Outlet, usually 2-inch threaded nipple.