THE CHAIRMAN: The next will be a few remarks by Prof. Benkendorf.

SECRETARY BENKENDORF: I have no set remarks to make this afternoon. If you will read over the conditions in regard to the district prizes you will notice that one of the conditions mentioned is that some one from the creamery must be present at these meetings. We have the 10 state prizes on the platform and in the case. These go to the parties getting the ten highest scores in the state. Then we have divided the state into ten districts and have two prizes for each district. If a buttermaker is here with his tub we want him to come and see me; I will be in this corner at the table, and will have you sign your name to this entry blank. If someone else from the creamery is here that will answer just as well. I think I stated in these conditions that the prize goes to the buttermaker, even though the manager is here, but we want to be sure that the buttermaker here puts his name on the entry blank, because we don’t want you to say afterwards you were here but you didn’t have time to put your name on the entry blank.

The scores will be announced tomorrow evening at the smoker, or mixer, at ten o’clock. You are not obliged to be present at the smoker, but if you have your name on that entry blank that will be taken as evidence that you were present at the convention.

(Owing to the unavoidable absence of Mr. Hayward and the lack of time on account of an already crowded program, this paper was not read, but because of its excellence is published as a part of the report.)

PREVENTION OF MOTTLES IN BUTTER.

By C. H. Hayward, Ontario.

Mottles in butter are well known to the buttermaker of today. The term applies to that difference, or unevenness in color which is sometimes seen in butter. It is noticed in the deeper color of certain portions; but generally the outlines of these portions are not clearly defined, and the difference in color appears simply as irregular, wavy, lighter and darker portions, spots and streaks.
To make a uniform product one must have absolute control of temperatures. If the creamery is equipped with modern machinery—temperature is the greatest thing in making, not only a good quality of butter, but a uniform product.

Uniformity of the product is of great importance.

A creamery can better hold the trade among its customers with a uniform line of butter, from one year to another, (even though that butter is not as good) than if the quality is varying all the time.

Nothing displeases customers, like having some gilt edge butter, and then to get from the same creamery a churning that is rather poor. If the two could be mixed together,—even though the quality of the butter is a little lower—it would suit the trade better.
The principal reason why creameries are shifting from one commission house to another is because of the fact that the butter varies in quality—and one of the greatest causes is mottles.

The commission man puts the butter out to a certain trade—and after establishing a fine line of customers—along comes a lot of mottled goods; "the customer kicks." "The commission man has to kick" and then a cut in prices begins.

Several conditions combine to produce this mottled appearance. Years ago we had no trouble with mottles when we separated all of the milk at the creamery. Now with the handseparator and all kinds and conditions of cream—it is the skilled operator who does not have his butter show mottles.

We strain all of the cream into the weigh-can, then again as it goes into the vat, and again as it goes into the churn. In doing this we remove everything that is or might be a cause for mottles.

After taking the temperature of the cream, see that the color is of the same temperature, and of good strong quality—so it may be relied on at all times. After churning, find the temperature of the butter-milk.

Be careful and have all the butter-milk thoroughly drawn off. Right here is the place to look out.

If portions of the granules are chilled below, or heated above the mass of butter, by the addition of too cold or too warm water, you will find little hard granules after the butter has been worked, for hard and soft butter will not work together evenly.

It is well to know the temperature of the salt at all times, and to warm or cool as the condition of weather demands.

A very good way is to moisten the salt. The water in the butter holds the salt in solution, therefore, if there is not enough moisture to dissolve the salt—and if it is not worked sufficiently—a mottled condition will result.

When butter is too cold at time of salting, some portions will remain practically unsalted—and mottles are sure to be seen.

The season of the year, whether the cows are fed on dry or succulent feed; the effects of this upon the percentage of hard and soft fats in the butterfat, and the changing of churning temperatures to meet these conditions should be taken into consideration.
Watch all the operations thoroughly.
Then the working principally should result in an elimination of mottles.

THE CHAIRMAN: The next on the program is an address by Mr. Thomas Corneliuson.

BUTTERMakers' Associations AND THEIR USEFULLNESS.

By Thomas Corneliuson, Dairyman.


MR. CORNELIUSON: Fellow members of Wisconsin Butter-makers’ Association: A short time ago Prof. Benkendorf asked me to prepare a paper to present to you at this convention, but at that time I did not have time to decide on a subject to present, and that is the reason why it was not announced in the program. Before I did decide the program had been printed. I wish to present to you the subject of Buttermakers’ Associations and their Usefulness.

It is well known that there is strength in union and that, therefore, things which are otherwise unattainable can be accomplished through united organized action; hence, men in many walks of life have formed and maintained societies of many kinds and for various objects. Thus, guilds, as the trade associations of earlier times were called, flourished more than a thousand years ago and continued their service well into the nineteenth century. These societies, however, were somewhat narrow in scope and devoted their efforts only to such work as would benefit their own membership. It remained for the present age to develop a class of trade associations the aim of which is not only to benefit their own members but society in general, and I believe it can be truly said that The Wisconsin Buttermakers’ Association belongs to this class.

Your association has given valuable service in the past. The various problems which have appeared from time to time have been