

DAIRY THE DAIRY

CLEAN PACKAGE FOR BUTTER

Carefully Packed Product Gives More Enjoyment to Consumer Than Slip-Shod Parcel.

(Prepared by the United States Department of Agriculture.)

For the same reason that a man prefers to eat his meals from a clean tablecloth he prefers to get the butter he eats in a clean and attractive package—it helps him to get more enjoyment from his food and that means he really gets more value out of it, even though carelessly packed products may contain just as much food value as those that are put up carefully.

The package into which butter is put is of more importance than most



Working Butter Before Putting in Package.

food packages, because the product which it holds is extremely sensitive to outside influences, especially odors. Men who have made a business of studying market conditions and methods have long given attention to the package problem and they are still at it. This year at the National Dairy show, held in St. Paul, Minn., October 8 to 15, the United States Department of Agriculture had an unusual show of butter packages that proved of as much interest as a lot of curios. The department has collected packages from the various countries of the world that make butter in considerable quantities, and they were shown in comparison with packages that are used in our own country. In addition there were examples of good and of poor packing.

FAVOR SWEET-CREAM BUTTER

Product in Storage for Year at Norfolk, Va., Scores Higher Than That on New York Market.

After remaining in storage for one year, samples of sweet-cream butter recently inspected at Norfolk, Va., scored higher than the highest score for butter quoted on the New York market. These samples, which received scores averaging 93.47, were representative of 1,000,000 pounds of butter packed for the United States navy under the supervision of the United States Department of Agriculture. The scoring was done by a specialist from the dairy division and a representative of a commercial butter firm in New York city.

"This butter, which was made for the navy last year," said the inspectors, "was of such fine quality that we cannot neglect the opportunity to comment upon the comparatively small amount of extra work required to produce a product of this quality as compared with the average butter found on the large markets."

This butter was made from a perfectly sweet cream, with a comparatively high salt content and low moisture. The moisture content did not exceed 13.5 per cent. After one year in storage only one sample scored as low as 92½. Of the other 50 samples, 24 scored 94, two scored 93½ and 24 scored 93.

Consumers who are accustomed to a pronounced flavor in butter do not at first show favor to sweet-cream butter as it is somewhat lacking in this respect when fresh. A demand for sweet-cream butter, however, is growing steadily, according to butter dealers handling this product. On being held in storage the flavor becomes more pronounced, and for this reason sweet-cream butter is often scored higher after storage than when fresh. For storage purposes such a butter is far superior to the ordinary butter, which usually loses in quality during the storage period.

DAIRY FACTS

APPLE-PECTIN AS COW FEED

Pulp Should Prove Valuable Adjunct to Fare of Animal When Compared With Silage.

(Prepared by the United States Department of Agriculture.)

That dried apple-pectin pulp should prove a valuable adjunct to the fare of the dairy cow is the conclusion drawn from analyses and feeding trials conducted by the bureau of chemistry, United States Department of Agriculture, in collaboration with the Bureau of Animal Industry. This feed made a favorable showing when compared with dried beet pulp and corn silage.

Apple-pectin pulp is the by-product remaining after pectin has been extracted from apple pomace, or, as it is sometimes called, cider-press cake. After the pectin has been extracted about three-fourths of the total weight of the pulp is water, rendering it subject to rapid spoilage. Heretofore it has been thrown away, but it has been found that when the pulp is dried it can be kept for a considerable time and, because of its reduced weight, handled and shipped economically. Some manufacturers have recently installed evaporators for drying the pulp in order to market the product for stock feed.

The feeding experiment included a preliminary test with one cow for a period of 20 days, and a later one with 6 cows. The dried pectin pulp was always mixed with three times its weight of water several hours before feeding. In the first test the cow was fed corn silage for 20 days, then, after a transition period of 5 days, she was given pectin pulp for 20 days, and, after another transition period of 5 days, she was fed corn silage for another 20 days. In all these periods grain was fed in connection with the roughage.

The average production during the corn-silage feeding-periods was 312 pounds of milk and 14.65 pounds of butterfat. During the period when



A Convenient Arrangement for Feeding Cows Which Saves Much Labor.

pectin pulp was fed the cow made 356.9 pounds of milk and 15.68 pounds of fat. Although this test showed that the pulp produced 14.7 per cent more milk and 7.1 per cent more butterfat than the corn silage, the results can not be considered conclusive.

In the second and more extended experiment the pectin pulp was compared with dried beet pulp, a feed that it resembles more closely than corn silage. The 6 cows were fed for 30 days on beet pulp soaked with three times its weight of water, then, after a transition period of 10 days, they were fed for 30 days on pectin pulp soaked with a similar quantity of water. The soaking was from one feeding time to the next, but in warm weather the pulp should not be allowed to soak for more than one or two hours. The pectin pulp contained approximately 7 per cent crude fat (not all of which is true fat), 7 per cent crude protein, and 26 per cent crude fiber, as compared with 0.5 per cent crude fat, 8 per cent crude protein, and 20 per cent crude fiber in beet pulp. The two feeds are similar in being able to absorb water readily.

The cows while on the ration containing the beet pulp produced 4976.5 pounds of milk and 171.86 pounds of butterfat; while on the pectin-pulp ration they produced 4376.7 pounds of milk and 152.93 pounds of fat. Forty pounds of the wet pulp were offered to each cow daily. The palatability of the pectin pulp did not appear to be so high as that of the beet pulp, since the cows did not eat it so readily. It seems that pound for pound of dry matter the pectin pulp is superior to corn silage and perhaps intermediate between the silage and beet pulp.

The loss of appetite for the pectin pulp by some of the cows may be attributed to the fact that it was the less familiar feed and that the second test was conducted during the summer when cows are more apt to tire of such feeds.

THE DAIRY EDITION



This is the dairy edition we have been promising to our readers for the past six weeks. We believe we are offering you the best in stories of the dairy business from those who know what they are writing about from experience.

In one respect we are a little disappointed in this paper. We failed to receive the support of all the dealers in dairy machinery and appliances and also our local users of dairy produce ---only one man in this business using space--- S. B. Holt.

We have faith in Scio as a dairy center---and we'll tell the world so---through pure-bred stock and modern dairy machinery.

The Community Club will be back of the dairy industry---join it and boost, and if you are not already a reader of the Tribune, now is the time to hand us your subscription.

THE TRIBUNE

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VIOLET RAY

Coming

Next Week

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