

## University of Kentucky---College of Agriculture

EXTENSION DIVISION

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Published in connection with the agricultural extension work carried on by cooperation of the College of Agriculture, University of Kentucky, with the U. S. Department of Agriculture, and distributed in furtherance of the work provided for in the Act of Congress of May 8, 1914.

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### Dairy Troubles in the Spring of the Year.

By J. J. HOOPER

The coming of spring brings troubles to the dairymen in three ways:

- (1) A lowering of the cream test.
- (2) A decline in the quality of cream.
- (3) Bad flavors in the milk and cream due to weed flavors and strip-per cows.

#### LOWERING OF CREAM TEST

Freshening of cows and turning to grass at this time causes them to produce a larger quantity of milk of lower richness. When a cream separator is supplied thinner milk it produces thinner cream unless the cream screw is changed. If the herd milk has averaged 4.25% and the cream has been testing 42.5%, and the richness of the milk is reduced to 4% the cream from the separator may be reduced to 40%.

#### DECLINE IN QUALITY OF CREAM

The cold temperatures of winter help the cream producer to keep the cream sweet and pure. When warm weather arrives, he may not be equipped to take proper care of his cream. A cool-

ing tank placed between the well and the stock tank should be constructed so that the cream may be cooled by the cold water which is pumped to the stock tank. This box will prove an inexpensive and efficient method for cooling cream, altho the use of ice will help materially.

The following suggestions may aid in improving the quality of cream :

1. Keep the milk as clean as possible and separate immediately after milking.
2. Wash the separator bowl each time it is used. The bowl parts should always be kept dry when not in use.
3. Set the separator so that it will skim a cream testing 35 to 40 per cent of butter fat.
4. Cool the cream as soon after skimming as is possible. The cream should be cold when it is mixed with cream from previous skimmings. Keep all cream in cold, running water and stir it at least twice a day to keep it smooth.
5. Deliver the cream at least twice a week.

#### UNDESIRABLE FLAVORS IN CREAM

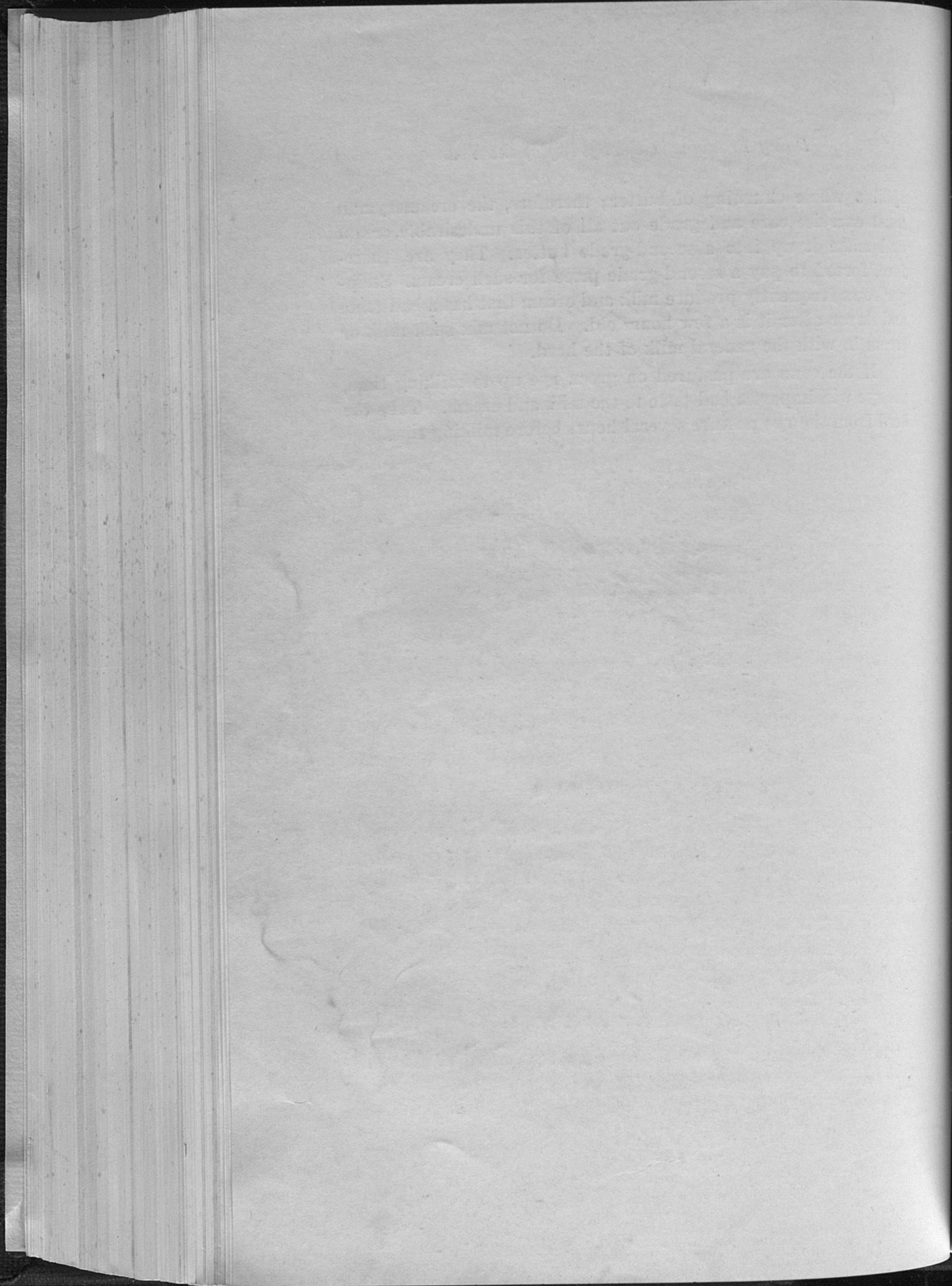
Probably the most undesirable flavor that contaminates cream during the spring months is that of onions. The flavor is caused by the cows eating the succulent green tops of the weed commonly called wild onion or wild garlic, which infests pastures at this season of the year. There is no satisfactory method for removing this flavor from cream; hence, dairymen should try to eliminate the flavor by removing the cause. All infested portions of the pastures should be fenced off so that the cattle cannot eat this undesirable weed, or the pasture may even be abandoned temporarily. By removing the cows from the infested pasture several hours before milking, the onion flavor will be reduced.

If the cream producer cannot keep his cows from eating wild onion, he must be content with selling his cream as a second-grade product. A small amount of onion-flavored cream will



spoil a whole churning of butter; therefore, the creameryman must exercise care and grade out all of this undesirable cream and make it up into a second-grade butter. They are, therefore, forced to pay a second-grade price for such cream. Stripper cows frequently produce milk and cream that has a bad taste and flavor after it is a few hours old. Do not mix such milk or cream in with the general milk of the herd.

If the cows are pastured on green rye up to milking time, the rye will impart a bad taste to the milk and cream. Take the herd from the rye pasture several hours before milking time.



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