

4-21-1926

Letter, Albert Fenger to patrons of West Creamery, April 21, 1936

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COOPERATIVE EXTENSION WORK IN AGRICULTURE
AND HOME ECONOMICS, STATE OF MISSISSIPPI
Miss. A. & M. College, and U.S. Extension Service, County Agent
Dept. Agriculture Cooperating and Home Demonstration Work.

A. & M. College, Miss.,
April 21, 1926.

To the Patrons of West Creamery:

The first of a series of 8 cream scorings to be conducted at your local creamery this season, was held last week, Friday and Saturday, and the quality of your cream was as indicated on the enclosed card.

The object of cream scoring is to point out to you how you can improve the quality of the cream you are producing.

Cream receiving a score of 92 is considered good. Such cream is sweet and clean flavored, and will make butter of good grade, which will bring high price.

Only three patrons delivered cream with a score of 92 in this first scoring. In fact, the average of 182 patrons score was 85.25. You can see that there is a lot of room for improvement. You will notice on the score card that most of the points are deducted on flavor. We don't expect you to get 45 on flavor, as the most points given on flavor is 40-41. If you can improve your cream to score 37 - 38 on flavor you have done real well. As per the explanation on the score card one point is deducted for each 1/10 of one per cent acidity above 2/10 of one per cent.

The most pronounced objectionable flavors at this creamery was onion, old cream and unclean flavor.

Onion or garlic flavor is caused by the cows eating wild onions in the fields. Butter made from such cream is always sold at a sacrifice. To eliminate this flavor, keep the cows off from fields infested with onions.

Old cream flavor comes from keeping the cream too long before being delivered to the creamery. Cream should be delivered at least 2 to 3 times a week in the summer.

Unclean flavor as a rule comes from an unclean separator or utensils, which should be washed and thoroughly scalded after each time used.

Cream scoring is an educational feature. It has nothing to do with the test of your cream or the price you receive for butterfat.

Yours very truly,
Albert Fenger

APPROVED:
J.W. Willis,
Acting Director.

Albert Fenger,
Agent in Dairying.