

that they have always worked in a creamery constructed in a certain way and that they have become accustomed to creameries of that kind.

Our future creamery owner, in view of the contradictory information which he has picked up right and left, often finds himself very little further advanced than he was at the beginning. Then along come numbers of agents selling machinery and other things used in creameries, each one boasting of the superiority of his own particular machines. Our man trusting to one or the other, makes his choice and adopts a system more or less complete. The construction once commenced, difficulties arise, which must be overcome by altering the original design; this gives rise to extras which have the effect of making the new establishment cost from one quarter to one third more than was anticipated, of causing useless expenditure; the final result being that the creamery by no means fulfils all the desired conditions.

Take now a butter maker, well up in his business, who wishes to put up a creamery. In adopting his design he often allows himself to be influenced by certain details of construction to which he has been accustomed and in which he has confidence. To carry out his own ideas, he neglects other important details and the new establishment may turn out to be defective in certain respects and may cost him more than was at all necessary.

To avoid all these difficulties, uncertainties and useless expenditures, it is advisable to collect the results of the experience of the last years in this province, and from these to fix or determine the method of construction. Once a standard style is accepted as doing good work, no person need have any further hesitation, what is to be expected will be known before hand, and the amount of money which it will be necessary to expend.

On the other hand the manufacturers of machinery and other materials for creameries and cheese factories, will make arrangements to manufacture only such machines and apparatus as will meet the accepted standard. In a general way the adoption, of such a plan as the above, would result in advantages too numerous to be mentioned here.

Great advantages would particularly result in the uniformity of manufacture: the machinery of the factories being in keeping with the method of work usually followed and *vice versa*. Great advantage would also result in the facility of instruction, in the inspection and concerning the competition between different creameries, a subject which will be treated of later on.

The standardization is a matter the enormous advantages of which have been recognized for some years in most other industries and the tendency of

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