

Pasteurisation Generalised.

A NEW ERA.

The farm pasteuriser is the greatest dairy improvement since the advent of the cream separator. Dairying is entering into a new era, that of pasteurisation, and the sanitation of milk, cream, and their products. It will be most welcomed by the public, on account of the dangers attending the consumption of the average raw milk and its products. It will be welcomed by dairymen as a practical and efficient means of improving the quality of gathered cream butter.

A NEEDED IMPROVEMENT IN BUTTER MAKING.

For reasons of economy, the farm separator plan of creameries is rapidly spreading, and will, no doubt, prevail in most of the dairy countries of the world. It has recently made great progress in the United States, Canada, Australasia, New Zealand, England, Scotland, etc.

In spite of all that can be said to the contrary, dairymen are forced to admit that the cream gathered plan of creameries does not produce the best butter. Considerable loss is incurred in the sale of such butter, particularly for export, and the plan needs to be much improved before it can be generally adopted, and give the best results.