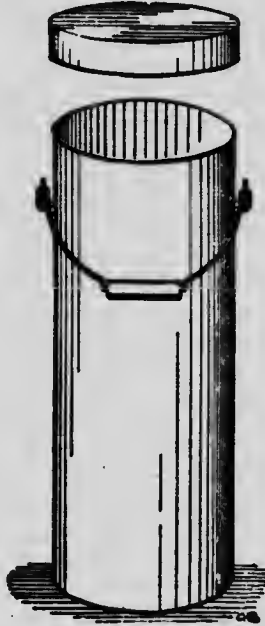


water tank. This can is durable, easily cleaned, and covered. While the tin is strong it is not too thick to retard cooling. Stir the cream occasionally while it is being cooled, say about once every two hours, and when the fresh cream has been reduced to the temperature of the older cream they may be safely mixed. Never mix the fresh cream with the old before cooling.



A SUITABLE CAN IN WHICH TO COOL MILK AND CREAM.

THERMOMETERS.

Every dairyman should use a thermometer because without it one must guess at the temperature. The practice of using one's finger to ascertain this is not modern or reliable. The cost of a thermometer is about 25 cents. Its accuracy can be determined by placing it under one's tongue for about two minutes when it should register 98 degrees. This is the approximate temperature of a person in good health. Whatever the thermometer may vary from this may be noted and subsequent readings corrected accordingly.

RICH CREAM.

Another factor which will assist in producing good flavoured cream is to skim it rich so that it will test at least 35 per cent. Germs feed on the ingredients of the milk serum, or the substances contained in the skim milk. Butter fat so far as is known is of little value as germ food. Between a 20 per cent. and 35 per cent. cream there is in every 100 pounds of each 15 pounds more of the milk serum in the former than in the latter. In consequence of this it is possible for more germs to be in the thin cream where there is more food for them, and deterioration is more rapid. Reduce