

13. To wash milk pails, milk cans, strainers, etc., they should be first rinsed in lukewarm water, next washed with hot water, and then be scalded, after which, put them in a nice place to air and dry. Do not wipe dairy tinware with a dishcloth. Make a bonfire of all the old dishcloths that are used for wiping dairy utensils and the flavor of the milk will go up 10 per cent.

14. Milk should be sent to the factory of the same quality as given by the cows. Nothing should be added to the milk and nothing taken from it (except bad odors). Removal of cream, keeping back "strippings" or skim milk, or "first milk," should be prohibited. It is as great a crime to keep home skim-milk, or the "first milk" from a cheese factory as it is to keep home cream or "strippings." Adulterated milk is milk to which anything has been added, or from which anything has been taken. Persons offering for sale such milk should be prosecuted.

15. The patrons having done everything to supply the makers with good, pure milk, it is the duty of the factoryman to make first-class goods. Patrons! step into your factory occasionally and see that everything is neat and clean in and around it, and that there is good cheese or butter on the shelves or in the store-room. If it is not so, ask why, and if the defect is not remedied, insist on a change of maker next year.