

1. The selection of a district, some distance from the city, where a large supply of milk can be procured within a small radius, and where the supply of drinking water is abundant and pure.

2. A thorough and systematic examination, by a competent veterinary surgeon, of all cows in this district owned by farmers wishing to sell milk. In the case of diseased or otherwise unhealthy cows being discovered, they must be disposed of, and the whole herd pronounced healthy, before the dairy will agree to take the milk. This will be followed by a regular monthly examination by the veterinary surgeon of all cows on farms supplying milk to the dairy, with a discarding of any that show signs of bad health.

3. A constant supervision of the food and surroundings of the cows giving milk, by an inspector appointed by the Dairy, to insure milk and cream free from bad odors or taints, caused by bad food or unsanitary surroundings.

4. An agreement with the farmers that they shall, at all times, exercise the greatest care in selecting the food of the cows; that they shall not feed frozen roots, brewers' grains, or slop of any kind, but only the best of grain, hay, roots, and corn.

5. That the milk must be removed from the stable immediately after milking to a suitable milk-house, then strained, aired (to remove cowy odors), and cooled to proper temperature.

6. That the cans must be locked before shipping, to prevent tampering on the road.

7. The milk, on arriving at the dairy, to be strained immediately, sampled, and tested to determine its quality; the results of these tests to be handed to customers from time to time.

8. The greatest care to be exercised in washing and scalding all cans, bottles, utensils, etc., used in holding the milk.

9. Clean, bright waggons, cans, and utensils to be kept, and good, attentive drivers, who will look to the interests of their customers as well as to those of their employers.

By attending strictly to the above points, the Kensington hopes to merit a still larger share of the public patronage. If the plan meets with the support expected, the proprietors will, in time, put in a Pasteurizing apparatus, with other improvements, by which all milk and cream can be thoroughly sterilized before being delivered.