In the Dairy

Look After the Milk

July and August are the months when bad taints in milk are most prevalent. Patrons of cheese factories and creameries should there fore give extra attention to the milk during these months. Cleanliness in the milking, in the care of milking utensils and in handling milking utensils and in handling the milk should be strictly observed. In warm weather most of the germs causing bad taints thrive best, and any filth or unclean spots left on the pails and cans are good places for them to grow in. Hence the need for the strictest attention to cleanliness.

There is some difference of opinion as to the real value of aerating But until some better plan milk. is evolved we would advise aerating all milk thoroughly immediate-ly after milking. When this is done ly after milking. When this is done the milk should be set in a place where the atmosphere is pure to keep over night. As to the value keep over night. As to the value of cooling milk there is also a dif-ference of opinion. To be on the safe side we would advise cooling the milk after it has been aerated to below 70 deg. Fahr. and on very hot nights to 60 deg. or under.

The farmer who supplies milk to a cheese factory or creamery cannot be too careful in handling the milk product, for upon this de pends very largely the quality of butter or cheese made from it. Look after the milk.

. Farm Separators Increasing

The farm separator is obtaining a strong foothold in the central Western States. In Iowa the hand separator cream gathered creamery is gaining ground very fast so much so that interested parties predict that it will in time supplant the separator creamery entirely. The responsibility for this increase rests largely with the separator agents who have been able to induce the farmers to buy separators by the hundreds and who can blame them.

The advantages of this system are summarized by an Iowa authority as follows:

I. Better skimmed milk for feed 2. The milk can be skimmed and fed at regular hours.

3. Not so much to haul to the creamery, hence less time and less cost.

4. The capacity of a plant can be increased.

The chief disadvantages are:

 A poorer quality of butter.
The application of hand power in the separation of milk.

The same authority then pertinently adds:

"If the hand separator system is the coming one, and no effective and systematic restraint can be wisely administered, then it is time for the friends of good butter to come out and give a helping hand toward improving the quality of cream, so that a quality of but-

ter, suitable to the taste of consumers and commanding the highest market price, can continue to be manufactured."

This last paragraph contains a lot of good common sense that some of the leading dairymen in Canada should profit by. As we understand the situation, the cream gathered creamery in this country has come to stay, and to attempt to check its growth by arbitrary measures as was done at Montreal early last month is 8 most foolish proceeding. The most reasonable and rational thing to do under the circumstances is to devise ways and means to improve the quality and allow farmers to retain the system.

Powdered Milk

The Department of Agriculture at Washington, are investigating new disvovery which promises investigating to be of much importance, especially to dairy farmers. It is that of manufacturing flour from milk. It is said that the apparatus has been perfected by which milk can be reduced to a powder, which is not sensative to heat and other conditions which vitally affect milk in its natural state. It is estimated that the cost of producing this milk flour will be about 25c. per 100 quarts and flour from skimmed milk will probably be sold at 12%c. a lb. Converted into flour skimmilk will have an added value. The secret by which milk flour is manufactured has not yet been made public. It is an altogether different product from any of the milk 's now on the mar-kay No is acid or lye is used , acid or lye is used manufacture of milk flour. in . The new produce will be shipped in tins, bags and barrels.

.

Want Licenses for Cheese and Butter Makers

The Montreal Produce Merchants' Association have asked the Quebec Government to appoint a tommission to examine butter and cheese makers' and issue licenses to competent men, these licenses to be granted to such persons as upon careful examination are found qualified to manufacture cheese or butter of firstclass quality; to judge correctly of the quality and condition of milk offered by different patrons, and to carry on the business in such manner that the interests of all concerned will be protected. The association further asks that

the Government forbid any person who does not hold such a license, to manufacture cheese or butter at any factory at which milk from various patrons is received, and at which the proceeds from all sales of the products are distributed among the patrons in propor-tion to the quantity, or to the quantity and quality of the milk supplied by them severally.

WHEN WRITING ADVERTISERS, PLE ASE MENTION THE FARMING WORLD.

