

5. Use four or five inch glazed tiling with tight joints from the factory to the bed. These should be laid below frost. Ordinary drain tile may be used where there is no danger of polluting the water. A pump-log, or a tight wooden trough above ground may be used in summer to convey the liquid from the building.
6. Locate the filter bed as far as possible from factory—at least 300 feet.
7. A bed 20x20 would be ample for a factory making 150 to 200 tons of cheese, and also butter in winter. Two beds, 10x20, which could be used alternately would be more satisfactory than one bed.
8. Excavate about two feet below the surface of the ground, and use the dirt for banking the sides.
9. Place a row of five inch drain tile in the bottom and at the centre of the bed. They should extend through the outlet side of the bed with a clear fall of three or four inches to the ditch or stream below. The joints of the tile should be covered to prevent the sand getting inside.
10. Fill from three to five feet of coarse sand on top of the tiling. About fifty loads of sand would be needed.
11. If two beds are made, have the top surface slant six or eight inches towards the outlet side of the bed. If one bed is used have it slope from both sides towards the centre, and place the tiles at the bottom and in the centre.
12. A wooden trough placed at the outlet of the factory drain should have wooden slides or gates to run the water on one side or on one bed at a time. Alternate them daily or weekly. The distributing trough should scatter the material over the whole length of the bed.
13. Keep the bed clear of weeds. Rake the top surface occasionally.
14. In winter furrow the top of the bed and cover the furrows with boards in order that the water may get below the snow and ice.
15. The top three or four inches may have to be removed and fresh sand applied in four or five years.
16. If the bed receives a small amount of attention it will improve in purifying power each year, and will do service for many years.
17. To remove grease and dirt from an underground tile drain connect the "blow-off" of the boiler with the mouth of the drain. Where this is not practicable run plenty of hot water into the drain after cleaning up each day.

MILK TESTING.

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By the term "milk-testing" we usually mean the testing of milk to determine its richness in fat or other solids, and for the detection of adulterations.

The two instruments most commonly made use of in the testing of milk are the Babcock tester for the purpose of determining the percentage of fat, and the lactometer to determine the specific gravity of milk.