

The Construction and Internal Division of Creameries.

GENERAL IDEAS. — CONSTRUCTION OF THE BUILDING. — PLACING
THE MACHINES AND APPARATUS IN THE DIFFERENT
APARTMENTS. — MACHINERY. — MAINTENANCE
OF CREAMERIES. — GENERAL INFORMATION.

I. — GENERAL IDEAS.

Object of this Bulletin. — The object of this bulletin is to make known the rules to be followed in the construction and management of creameries ; as well as other important matters of which it is necessary to be informed for the proper selection and utilization of the machinery in these establishments.

The information contained in this chapter applies also to cheese factories.

Choice of a plan. — When a person, unacquainted with the milk industry, proposes to put up a creamery, the first thing he will do is to acquire all the information he can from the various manufacturers of his district. He will visit the different establishments to learn what is best in each of them, so as to combine in his own as complete a plan as possible.

Unfortunately all butter makers are not of one opinion as to the best methods to be adopted in establishing a creamery. Some prefer one way, some another, often without considering the reasons inducing their preference, which may be affected by mere local considerations, or from the fact