

patrons, whose highest moral aspiration is limited to an effort to keep the self-appointed commandment, "Thou shalt not be found out." The adulteration of milk by the addition of water, the removal of any portion of the cream, or the keeping back of any part of the strippings is forbidden by the Dominion statutes. Any person who is found out so doing will not escape lightly. The inspectors appointed by the Dairymen's Associations have been equipped with suitable and competent testing instruments, and have been instructed to render every assistance to cheesemakers, looking forward to the prevention of adulteration and the conviction and punishment of those who may be found guilty of the practice.

MATTERS MOST NEEDFUL OF CARE.

In the following short paragraphs I have ventured to gather helpful advice on the matters most needful of care:

(1) Milk from cows in good health and apparent contentment only should be used.

(2) Until after the eighth milking it should not be offered to a cheese factory.

(3) An abundant supply of cheap, succulent, easily digestible, wholesome, nutritious feed should be provided.

(4) Pure cold water should be allowed in quantities limited only by the cow's capacity and desire to drink.

(5) A box or trough containing salt, to which the cows have access every day, is a requisite indispensable in the profitable keeping of cows.

(6) Cows should be prohibited from drinking stagnant, impure water. The responsibility for the efficacy of that beneficial prohibition rests wholly with the individual farmer.

(7) Wild leeks and other weeds common in bush pastures give an offensive odor and flavor to the milk of animals which eat them.

(8) All the vessels used in the handling of milk should be cleaned thoroughly immediately after their use. A washing in tepid or cold water, to which has been added a little soda, and a subsequent scalding with boiling water, will prepare them for airing, that they may remain perfectly sweet.

(9) Cows should be milked with dry hands, and only after the udders have been washed or brushed clean.

(10) Tin pails only should be used.

(11) All milk should be strained *immediately* after it is drawn.

(12) Milking should be done, and milk should be kept, only in a place where the surrounding air is pure. Otherwise the presence of the tainting odors will not be neglected by the milk.

(13) All milk should be aired *immediately* after it has been strained. The treatment is equally beneficial to the evening and morning messes of milk.

(14) In warm weather all milk should be cooled to the temperature of the atmosphere after it has been aired, but not before.

(15) Milk is better for being kept over night in small quantities rather than in a large quantity in one vessel.

(16) Milk-stands should be constructed to shade from the sun the cans or vessels containing milk, as well as to shelter them from rains.

(17) Only pure, clean, honest milk should be offered. Any deviation from that will not always go unpunished.

CREAM-GATHERING AND CHURNING IN THE PRIVATE DAIRY.

By JAMES STONEHOUSE, Instructor in Buttermaking, Ontario Agricultural College.

MR. JAMES STONEHOUSE was born in the county of Ontario. He was brought up on a farm and followed farming as a business in that county till 1834, when he went to seek his fortune in North Dakota. After some years of residence there, he decided to return to his native country. Having always had a strong inclination towards dairying, he attended the Dairy School at Guelph, and took the full course there.—Mr. Stonehouse is a strong believer in carefulness and cleanliness as the all-important factors in successful buttermaking. He attributes the success he has had as a dairyman, beyond what is due to the thorough instruction he received while attending the Dairy School, to the habits of carefulness and cleanliness which were fixed in him from his earliest years by the precepts and example of his mother in the farm dairy in his boyhood's home. And he says that his experience has

proven to him everywhere that the only successful butter-makers are those who believe (and, moreover, act upon their belief, and insist upon it in others) that too much care cannot be taken in the whole process of buttermaking, from the moment the milk leaves the cow's udder all the way to the final packing of the finished product for market.—The following very practical article by Mr. Stonehouse has been prepared from an article contributed by him to the Dairy Bulletin, issued by the Ontario Department of Agriculture about a year ago.

PURE MILK AND ABSOLUTE CLEANLINESS NECESSARY.

Whether the object is to make the cream into butter on the farm or to send it to a creamery to be churned and marketed, the first point to be