

In conclusion, we would say to anyone who gets a separator: If you are not familiar with it, get some person who has had experience to assist you in setting it up. The very high rate of speed at which cream separators run makes them somewhat dangerous in the hands of inexperienced operators.

BUTTER-MAKING IN THE CREAMERY.

By T. C. ROGERS, INSTRUCTOR.

Cleanliness.—Every butter-maker should be clean. All are not clean. Some of our creameries and cheese factories are not so clean and orderly as they should be. There is room for much improvement, both outside and inside. There is no good reason for lack of cleanliness. None should disgrace the dairy industry by careless, dirty habits. All should determine to clean up and be clean.

First, improve the outside appearance of the creamery by removing all stones and rubbish that may be lying around. Straighten the fences and wood-pile. Improve the approaches to the factory. Plant shade trees. Rake the yards, and keep them clean and orderly. The appearance of many old buildings may be improved by applying a coat of whitewash to the outside. A coat of thin whitewash on the inside is a good disinfectant and improves the appearance.

Paint all the appliances a light color. A bright yellow looks well. Use something in the paint to give it a hard finish when dry. If you cannot get this work done for you, do it yourself. The rooms will have a more orderly appearance if everything, not in daily use, is removed from the shelves and tables.

Use plenty of salt and boiling water to clean the churn and other wooden utensils. First, rinse the inside of the churn to remove any butter that may be sticking to the sides; then scald three times with boiling water. Use a dipper full of salt in the last water. Steam the churn frequently and scour with salt to keep it sweet and clean. A tablespoonful of borax in the last water is recommended. Do not cool the churn with cold water after cleaning it, but give it plenty of fresh air, and you will not be troubled with mould, nor with a foul smell in the churn. A rubber hose connected with a steam pipe in the centre of the room is very convenient. Use lye in the hot water occasionally when cleaning the floors and gutters. A rubber scraper is handy for drying the floors. Give the rooms plenty of fresh air.

SEPARATOR CREAMERIES.

Flavors.—As flavor has the greatest influence on the market value of butter, it is necessary for the butter-maker to refuse in a courteous manner all milk tainted with bad flavors.

If troubled with bad flavors which cannot be overcome by the use of a good starter and ripening at a low temperature (60° F.), nor by appealing to the patrons, then pasteurization of either the whole milk or the cream may be practiced.

Pasteurization is the heating of any liquid to a temperature of 155° to 160° F. and holding at that temperature for twenty to thirty minutes, and afterwards cooling it. Its use in butter-making is to remove bad flavors due to bacteria, feed, drink, or absorption by the milk from the surrounding atmosphere.

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