

If extra help or mechanical power are available, the separator may be started soon after milking commences, so that the cream and skim-milk are separated shortly after the milking is done. Where this is not practicable, the separating should take place as soon as possible after milking. The bowl of the separator should be wet and warmed by pouring in a quart or two of hot water before allowing any milk to enter. This prevents the cream sticking to the bowl, and allows of a more complete separation. The speed should be as uniform as possible, at the rate recommended by the manufacturer. A little above this speed, five or six turns to the minute, will do no harm. The supply can should, as far as possible, be maintained nearly full of milk. After all the milk is out of the supply can, a quart of warm water may be added to the bowl to flush out the cream. The bowl should then be allowed to stop of its own accord, then be washed. The slime on the inside of the bowl should be burnt. After washing and scalding, the parts should be exposed to the air in a clean place. The skim-milk tubes and all parts not easily cleaned with a brush should receive special attention at the hands of the person responsible for washing. Sometimes bad flavors and sour cream result from improperly washed machines. It is needless to say that the machine should be thoroughly washed after each time of using. Merely rinsing with cold water and washing once a day or once a week is not sufficient.

Immediately after separating the cream should be set in cold water and stirred until it reaches a temperature of about 50 degrees. Fresh cream should not be added to cream from previous separations until it has been cooled down to below 60 degrees. Warm, fresh cream added to the older cream causes unpleasant fermentations, which give the cream a bad flavor.

RICH CREAM ADVISABLE.

Not more than ten or twelve per cent. of the whole milk should be taken in the form of cream. Where scales are convenient, it would be well for those using the hand separators to weigh the milk and cream occasionally in order to see how much cream is being taken. Where there are no scales, the cream should be measured. From ten gallons of milk not more than one to one and a quarter gallons of cream should be taken. Using too much water or skim-milk to flush out the bowl will cause a thin cream.

The advantages of rich cream are :

1. The patron has more skim-milk for feeding stock.
2. It costs less for hauling the cream to the creamery.
3. Less labor and expense are required in cooling the cream at the farm and factory.
4. Less vat and churn room are needed for a given amount of butter.
5. There is less danger of the cream becoming too sour.
6. There is less loss of fat in the buttermilk by churning rich cream, and the quality of the butter is better because it can be churned at a lower temperature than can poor cream, or cream containing a low percentage of fat. The cream at the farm should not test less than twenty-five per cent. fat from the hand separator.