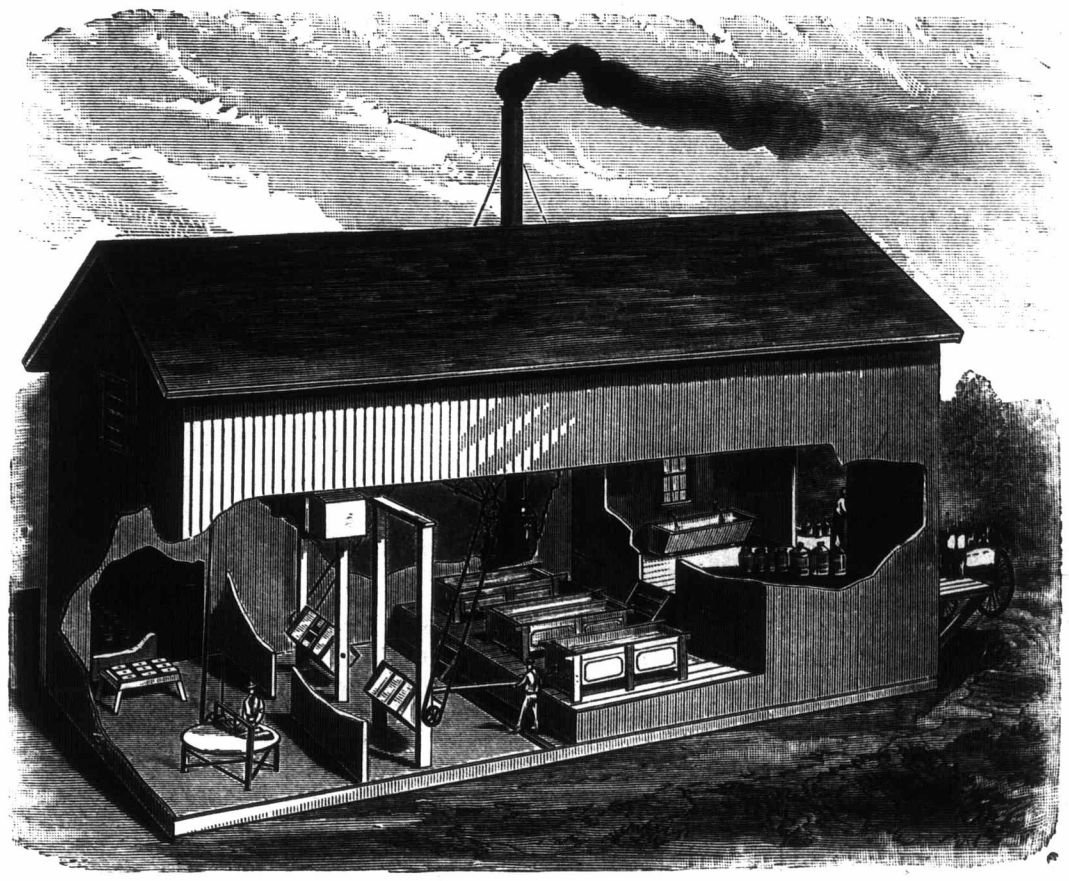
The Dairy.

A Good, Low-Priced Creamery.

We have obtained of Charles P. Willard & Co., 280 to 284 Michigan Street, Chicago dealers in dairy supplies, the following plans, specifications, and illustrations of a building for a good low-priced creamery. The lumber is counted at Chicago prices but our readers can easily adapt the calculations to the prices in their particular localities. Much of the creamery apparatus would have to be procured from the other side, but the lower prices of machinery here would counterbalance freight and duty, so that the following estimates would very closely apply to Canada :



A MODEL CREAMERY.

Main creamery building 20 x 40 ft.; ice-house 20 x 30 ft.; boiler-room 16 x 18 ft.; divided as follows and for use as described :

Main part divided into five rooms ; receiving-room 9 x 20 ft., slanting floor and drain. Can be used for receiving and straining cream, washing cans, etc.

Floor elevated four feet above sills. Cream-room 12 x 20 ft.; slanting floor draining on to churn-room floor ; used as a cream tempering-room ; also floor elevated two feet above sills.

Churn - room (9 x 20 ft.) has floors on a level with sills, slanting toward cream-room, with drain at the junction with elevated floor of cream-room.

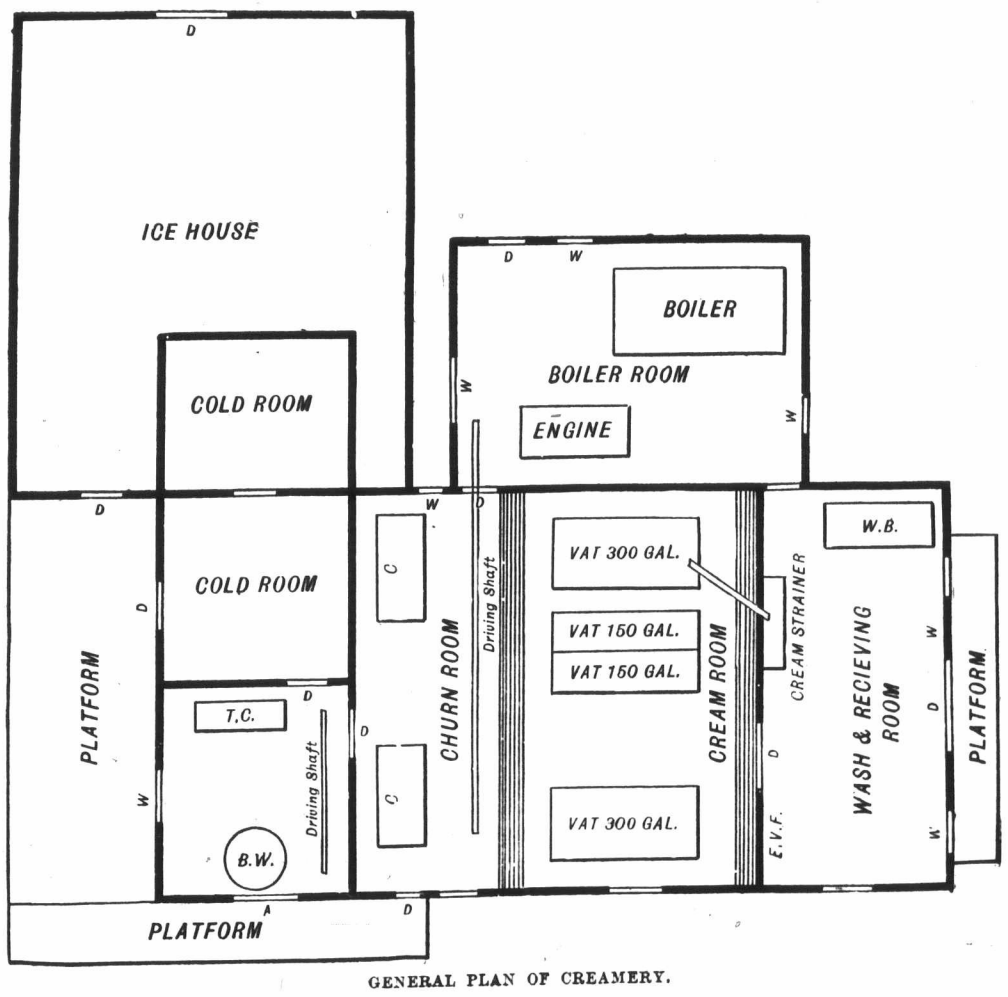
Butter-room 10 x 10 ft.; slanting floor; drain connects with main drain in churn-room.

Cold-room No. 1 (10 x 10 ft.) can be used as storage for salt, tubs, or butter.

Cold-storage room No. 2, for storing butter, is 10 x 10 ft ; is built in ice-house and is covered with galvanized iron, and surrounded with ice.

The creamery is built in the following manner :

Sills (6 x 8) on stone or brick foundation. Joist for elevated floor (2 x 8) spiked to studs supported in centre with 4 x 6 timbers, shored up on pillars. Ends shored up with 2 x 4 studs ; outside walls 2x4 studding 12 ft. long. On outside of studs nail rough in. boards; paper with building paper, fur on it with in. strips; side with drop-siding or stock, boards stripped ; on inside of studs rough - board-paper, fur out with inch strips and ceil with fence flooring, ceiling overhead with fence flooring ; floor laid with clear flooring ; partitions ceiled on studs set flatways, on both sides, leaving two-inch air space. Cream and churn-rooms can be in one, or partitioned, as desired.



GENERAL PLAN OF CREAMERY.

The above-decribed creamery has capacity sufficient to manufacture from 700 to 1200 lbs. of butter a day. To enlarge its capacity add to the width of main building. The raised floors are constructed for convenience in handling cream. Cream taken into receiving room, strained and carried into vats through conductor pipes; also from vats to churns through conductor pipe, saving all lifting of cream in cans, rendering it possible for one man to do one-half more work than in a creamery without raised floors. An office can be taken off of wash-room if desired.

The following will