

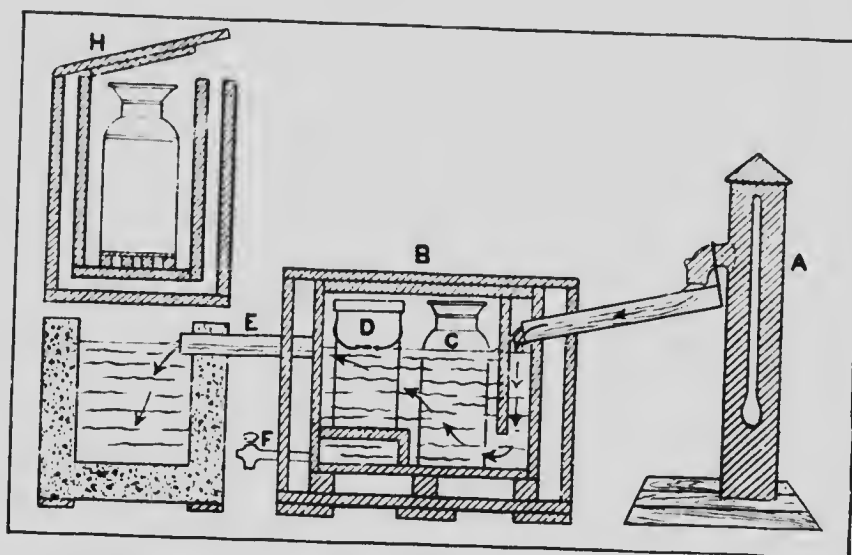
9. Unless you have a supply of spring cold water, use a well insulated cooling tank and cool the cream either by pumping water for the stock through it, or by means of water and ice (see illustration below).

10. Make frequent deliveries of cream your practice - not less than twice and better three times a week in summer. Don't use too large a shipping can, but suit its size to that of the herd.

11. Cover the can while on the road with a clean blanket. Wetting the blanket helps to keep the cream cool.

To produce cream of high quality which will make the finest butter and capture the best markets, take as your motto

CLEAN CREAM COLD CREAM SWEET CREAM
FREQUENT DELIVERY



Insulated cooling tank, between well and watering trough. The tank should be housed over.

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| A. Pump. | cream, raised from bottom of tank by 4 to 6 inch stand. | F. Small pipe, with valve for emptying the tank to clean it. |
| B. Cooling tank. | | G. Watering trough. |
| C. Shipping can. | E. Overflow to watering trough. | H. End view of tank. |
| D. Plain shotgun can for collecting | | |

Description of Tank

The sides and bottom of the tank here shown are made by using 2 by 4 inch studing, putting paper and one ply of matched lumber on both the inside and the outside, and filling the four-inch space with dry mill shavings or sawdust. The tank is then lined with galvanized iron. There should be a three-quarter-inch pipe in the bottom of the tank, with a valve on it, to empty the tank when necessary. The depth of the tank and the height of the over-flow should be suited to the height of the cans. The cover of the tank is made of two plies of lumber, with damp-proof paper between, and is coated on the under side with shellac. Let the top ply of boards in the cover run lengthwise and the under ply crosswise of the tank. The inflow pipe should enter near the top of the tank and go nearly to the bottom.