

hours the cream may be taken off by means of a cone-shaped dipper from the top, or the skim-milk may be removed from below the cream through a suitable tap. It is necessary to have a glass in the side of the can near the tap, so that the operator can tell when the skim-milk is all removed. Cans which are skimmed from the bottom should be either cone-shaped or slanting on the bottom, so as to remove any sediment there may be with the first-drawn skim-milk, and also in order to assist in removing all the skim-milk from under the cream. The skim-milk next to the cream line may contain an extra amount of fat but as a rule it should be drawn quite closely to prevent the cream being too thin.

Some cans are stationary in the creamer box. This plan saves the labor of lifting the cans in and out of the water, but they are more difficult to clean, and more liable to rust and leak when so fixed.

The cans should be treated similarly to the pans when washing them--empty at once, rinse with cold water, then wash with hot water, scald and put outside. Where a double set of cans are available, it will pay to allow the cans to set twenty-four hours, otherwise they must be skimmed and washed twice a day.

The cream should be kept in cold water until it is called for by the driver, which should be daily in hot weather, and not less than three times a week at any time. It is very important that the cream be kept sweet until it is delivered at the creamery. The patrons can assist in this matter by keeping the cream cold. All the cream on hand should be given to the driver. The plan of holding some of the cream back in order to get a higher test is not advisable, as it tends to spoil the quality of the butter, and is of no advantage to the patron, but rather a disadvantage, when the Babcock test is used.

**The Cream Separator.** For those patrons who have six or more good cows a hand separator is a great help. If some power is available, such as steam, electric or tread, it reduces the labor and expense to have the separator run by power other than hand. However, these machines are now made so that hand power is practicable. There is no best separator. No one machine has all the good points, and no one is free from all defects. There is, also, in many cases, as much difference between machines of the same make as between those from different manufacturers. The best cream separator is the one which can cream the most milk in a given time, leaving not over five-one-hundredths of one per cent. fat in the skim-milk, and giving a cream testing not less than twenty-five per cent. fat, and at the same time can be purchased at a reasonable price, with a guarantee from the manufacturer that it will do the work claimed for it, or the machine is to be removed without cost to the purchaser.

The most convenient place for a separator is in a room connected with the stable. The whole milk is then convenient for separating and the skim-milk for feeding. This room, however, as well as the machine should be kept clean. This involves carrying hot water from the house for cleaning, and frequently this is neglected, and the room and the machine are often found in anything but a cleanly condition.