

A rectangular building is in general the most economical and to be recommended in preference to others. Although the apartment where the boiler is placed does not require walls so proof against cold as the other rooms in the creamery, it should still be well closed in; flooring is unnecessary. The boiler should not be placed in the same apartment as the separators, as it will give out too much heat in summer and also on account of the dust from the fire. It should be placed in a shed put up against the main building.

The skim-milk can be conveniently disposed of on the platform for the reception of the milk and it is generally unnecessary to make special arrangements to convey it to another part of the building; one platform will therefore be sufficient.

The cold room should be located as near as possible on the north or at least on the east side of the building.

The skimming room should be at the end of the building, opposite to that of the refrigerator. The room for ripening the cream and for the working of the butter should be between the skimming room and the refrigerator.

The ice house could advantageously be a separate building and could be built economically. The room for the working of the butter should be separate from that of the separators for two very important reasons: the first being that the temperature in which the cream is ripened and in which the butter is worked should be constant, while in the room of the separators the temperature is generally too high and too variable; in the second place, the separators and other machines always give out bad odours from which it is better to remove to a distance, the cream and butter. A partition is not so costly an article as to oblige one to go without it.

The opinion has often been expressed that great advantage would arise from placing the room containing the separators and the room following it upon different levels so that the cream could run directly from the separators into the cream vat and from there into the churn; but this arrangement, convenient, it is true, from certain points of view, generally increases the cost of the factory. It does not appear to have received the sanction of practice; we will therefore not specially recommend it here. The cream is now generally received in cans and carried by hand to the cream vat. Place all the rooms therefore on the same level.