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DAIRY BULLETIN

BY THE

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INTRODUCTION.

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A very important factor in the production of cheese or butter is the healthful condition of the factory and its surroundings. The building should have good drainage and a plentiful water supply. Hot water must be used in large quantities in order to keep everything clean. Where plenty of water is used, it is necessary to provide means to carry the water and its impurities to a safe distance from the factory. The practice of allowing whey, skim-milk, buttermilk and wash water to go through leaking floors, underneath the building, or to run on top of the ground near the factory, near a dwelling place, or near a public road, is one which cannot be longer tolerated. As these by-products decompose in the hot weather, the most objectionable flavors are produced, and at the same time a breeding ground for the worst types of bacteria is provided. Neither will it do to send this waste matter into a stream, or onto a farm, as it causes offence to owners of stock, and the maker runs the risk of tainting the milk supplied.

METHODS OF SEWAGE DISPOSAL.

1. By running it through drains into a creek or ditch, or on top of the ground in a neighboring farm; swamp or waste land,