

Advantages of Cream Separators.

A number of letters having been received at this office desiring information regarding the advantages to be derived from the use of the cream separator over the older-fashioned methods of creaming milk, we publish herewith the statements of a number of farmers and farmers' wives who have had experience with the separator, giving their opinion, and their reasons for the same.

FIVE YEARS' EXPERIENCE WITH SEPARATOR.

I have used a separator for over five years, and I would not part with it if I could not get another.

I think a farmer would be safe in getting a separator if he had from 7 to 10 cows, for which a hand separator would be sufficient with a capacity of 25 gallons per hour.

I consider the power separators the better. As for myself, I have been using the horse tread-power, which is a three-horse power. I only use one horse for running the milk, and the power can be used for cutting feed or grinding grain. I think if I were getting again, I would get a gasoline engine, which would run it steadier.

I consider that with the separator I get more of the cream off the milk, sweeter butter and

will be fully justified in investing in a separator. I have used a National hand separator for the 9 cows I milked this year with entire satisfaction and would not think of going back to the old system of creaming by gravitation. I have milked the 9 cows and separated the milk myself all within 2 hours. A hand separator is sufficient for handling the milk of 15 cows, and perhaps more. I have had no experience with power separators. Among the advantages of the separator over other methods of creaming milk are that it is cleaner and quicker, and that more cream can be gotten from the milk, as (especially in warm weather) it is hardly possible to get all the cream by setting it either in deep cans or shallow pans. Another advantage is that you have the milk sweet and warm for feeding to the calves, without the labor of carrying it to the house, heating it, and carrying it back again to the barn.

For best results I find that the separator should be run a little faster than the agents state is necessary. I use separator oil, adding a little coal oil if it gets thick or does not run freely. For cleaning, I take out the inside of bowl and clean thoroughly immediately after using each time, first washing with warm water, using a brush, and then scalding it with hot water and drying it. I have had no test of the skim milk made. For securing a thicker cream

heating, etc. Always run separator at as high speed as the printed instructions allow, being sure to have the milk at about the same temperature as it came from the cows, even if it be necessary to add a little hot water in very cold weather. It is a good plan to warm the bowl before starting with a little warm water. I have always used a rather light oil, applying just a little each time before using.

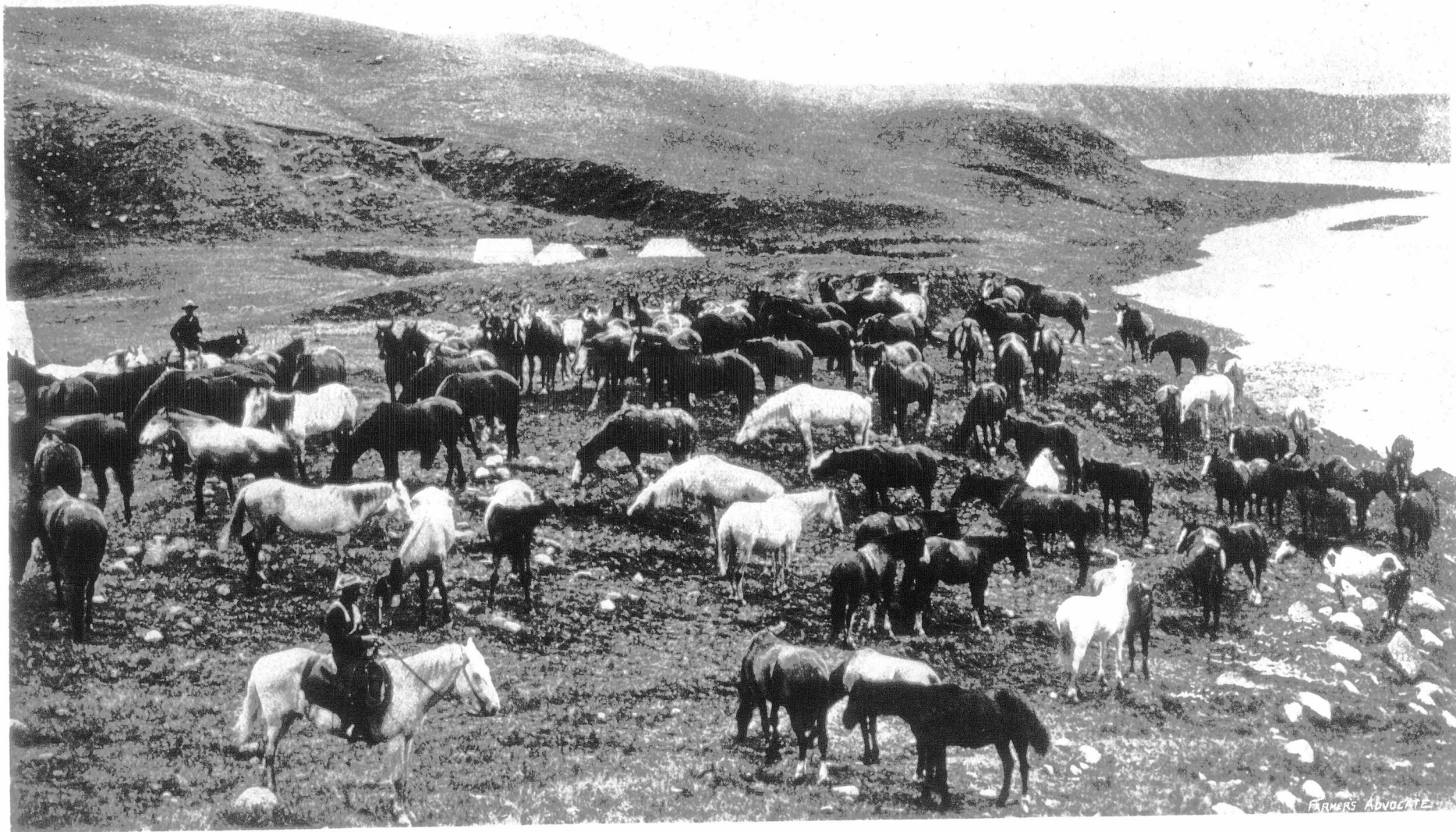
We have never had the skim milk tested for butter-fat, except to set it in creamers and put it in cold water, to find out if we were losing any quantity of cream. Sometimes there would not be any sign of cream; other times there would be. I suppose this could only be accounted for by the milk being run through at too cold a temperature or at too slow a speed, or perhaps both.

My practice of regulating the thickness of the cream has been to increase the inflow of milk for thin cream or decrease the inflow for thick cream.

I would like to say further, while I have never regretted getting a separator, yet there is work in connection with it that needs to be attended to regularly, and that by the male portion of the household. Persons who can wholesale their milk or send it to a good cheese and butter factory 9 or 10 months in each year, can perhaps make nearly as much money, considering their outlay and labor, as if they had a separator.

Middlesex Co., Ont.

R. H. Harding.



EXPANSE COULEE, BELLY RIVER, S. ALBERTA. HORSES OF LANE'S ROUND-UP CAMP, JUNE, 1901.

more of it, and it commands a better price in the market.

Unless it is run perfectly smoothly it will not do its work properly. We have never used any but the regular separator oil, and we have never had any trouble. I have put some on, more or less as needed, every time it is run. For cleaning the bowl, after the new milk, we run through about 1 quart of skim milk, then (in the winter time) about 2 quarts of boiling water, which is put in after the power is stopped and while it is vibrating. In the summer time we use cold water. Then, we have a regular brush for cleaning it with. For the tinware, they are first washed with cold water, then scalded.

We never had any testing done, but there is no cream rises on the skim milk when it is left standing.

We merely turn a screw in the bowl of the separator one way to thicken, the other way to thin it.

We have an Alexandra separator, number 72, which, I think, is the most durable, easiest handled and easiest cleaned of any which I have seen. Any boy is able to handle it.

Middlesex Co., Ont.

Robert H. Judd.

CLEANER AND QUICKER CREAMING.

I consider that any one having 8 to 10 cows

when cows are in flush of milk, I turn the screw down one turn, and I find that the butter comes quicker when the cream is thick. For thinner cream, when cows have been longer in lactation and giving less milk, open the bowl a little by turning the screw back. I think it is important that the cream gathered for a churning should be well mixed and then allowed to stand at least 5 or 6 hours before churning.

Middlesex Co., Ont. Mrs. Joseph Robson.

HAND SEPARATOR SUFFICIENT FOR 15 TO 20 COWS.

In my opinion, any farmer keeping five good cows and manufacturing their milk into butter the year 'round, cannot afford to be without a separator. A hand separator is sufficient for 15 to 20 cows if its capacity is 25 to 30 gallons per hour.

I have had no experience with power separators, but I always have considered that tread power would be much harder on a separator than hand power.

The principal advantage of a separator is skimming more cream out of the milk than by ordinary practice, but it is also a great advantage to be able to feed the milk to calves, etc., without any further trouble—carrying, skimming,

EXPERIENCE WITH TREAD-POWER SEPARATOR.

I consider that ten cows will warrant any farmer in using a separator. I think a hand separator may be used satisfactorily with 25 cows. A No. 2 Alpha will skim from 350 to 400 lbs. per hour.

For more than 35 cows I prefer a power separator. I have a tread power which has given good satisfaction. I run belt to a shaft and then to the separator to stop any jar that may be caused by the running of tread power.

One great benefit or advantage of the separator over other ways of skimming milk is that it takes far less time to take care of the cream than it does of the milk, and the skim milk is always sweet and warm for the calves, and 20 per cent. more butter will be made with a separator than without it, and the cream has a far better flavor. Care should be taken to not start the separator too quickly, to always allow it to stop of its own accord, and to maintain a regular speed during operation. I use separator oil with good satisfaction, oil always before starting and while running if necessary.

I run a little hot water through when I am finishing up, and find it removes the milk and cream and makes it much easier to clean. I wash the separator immediately after using and dry

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