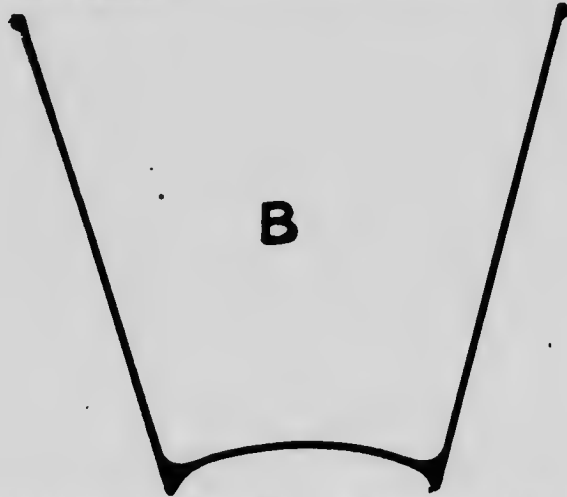


to a temperature of 55 degrees Fahr. or below and maintaining it so, makes it easily possible to produce cream of high quality. In this regard I should strongly urge that you avoid:

Allowing the milk to remain at a high temperature for several hours before separating.

Permitting the cream to remain after separating without being cooled.

Putting the cream in a cool place and allowing the temperature to reduce gradually.



(b) The same pail properly flushed with solder which makes it easy to clean.

By substituting and practising the following procedure much better results will be obtained:

Separate the milk immediately after milking.



The covered milk pail will reduce contamination by 25 per cent.

Cool the cream with cold water immediately after separating to a temperature of 55 degrees Fahr. or below, with ice in the water if possible to have it.

Keep the cream cold until it is delivered at the creamery.