the skim milk to run out without taking any of the cream. We would suggest having a bottom with three inches slant to carry off all sediment that may be at the bottom along with the first skim milk. But for general use we would recommend skimming from the top, as there will be less sediment in the cream. Where the cream has been forced up in 12 hours there will be more inches of cream than if the same milk was allowed to set for 24 hours, but the yield of butter will be about the same per hundred pounds of milk. Where the temperature of the milk cannot be lowered to 45 degrees we would recommend setting the milk for 24 hours. The per cent. of butter-fat in the cream depends on the amount of skim milk in the cream. The depth or inches of cream on the top of the can depends on the per cent. of fat in the milk and the temperature to which the milk has been cooled. There will be more cream on milk containing 4 per cent. butter-fat than on milk containing 3 per cent. There will be more on milk cooled to 42 degrees than on the same milk cooled to 50 degrees.

As an educator for dairy farmers we know of nothing equal to the Babcock milk tester, which is simple and easy to operate, and would strongly recommend all dairy farmers to have, in some way, their individual cow's milk tested (also the skim milk) as we know there are a large number of unprofitable cows fed and kept which should be disposed of. Each cow should give at least 6,000 lb. milk, which should make about 250 lb. butter per year. The skim milk should be tested that the farmer may know whether he is getting all the cream out of the milk. We have frequently tested skim milk from farmers, showing from 1 to over 1½ per cent. of butter-fat, which means a loss of about 25 per cent. of all the butter-fat in the milk, or in other words a loss of from 20 to 25 cents per hundred pounds of milk. No expensive creamer is necessary to get all the cream out of the milk, so long as you can maintain the proper temperature, as it is the temperature of the water about the milk which does the work and not the creamer into which the cans or pails of milk are placed. Any ordinary box or barrel which is clean and will hold water, will do the work as efficiently as the most expensive creamer made.

Where shallow pan cream is taken to a creamery the milk should be set in a clean cool room at a temperature of 60 degrees and lower, for 24 hours, but no longer, as all the cream will be up in that time and of a better quality than if allowed to remain longer, as the cream being exposed to the air in warm weather becomes thick and tough and will not run through the strainer at the creamery, which means a loss to the other patrons who supply good cream. Such cream should be rejected, as it is better to lose one patron than ruin the reputation of the creamery, as it is difficult to make good flavored butter from shallow pan cream because there are very few milk rooms throughout the country which are fit to set milk in. Good flavor