

milk, and the temperature of the milk all affect the test of the cream, it is not difficult to understand why it may vary considerably. A variation in the test does not necessarily mean any loss to the patron. Every separator has some device for changing the test of the cream. In most cases the adjustment is at the cream outlet. If so, by turning the cream screw in, the cream will be richer, and by turning it out, the cream will be thinner.

All the parts of the separator which come in contact with the milk or cream should be washed in luke warm water, to which has been added a small quantity of sal soda or other cleansing powder, and then thoroughly scalded with boiling water each time the separator is used.

*Location of Separator.*—In some cases the separators are placed in the cow stables. This may be a convenient arrangement, but it is not by any means a proper place for separating milk, unless a special room, well ventilated and lighted, is partitioned off to exclude the stable odours and dust. This room should have a smooth cement floor, which can be easily cleaned.

*Advantages of a Rich Cream.*—It is doubtful if there is any one thing which injures the quality of gathered cream butter so much as *thin cream*. Thin cream is responsible to a large extent for the old sour cream flavour so frequently found on gathered cream butter.

Many patrons have the idea that a large amount of cream should give a correspondingly large amount of money, forgetting that they are paid only for the butter fat in the cream, or the butter made from the fat.

Skimming a rich cream is a decided advantage to the patrons in more ways than one. The following table shows the advantage with reference to hauling and the amount of skimmilk retained on the farm, of skimming a rich cream with a herd of ten cows averaging 4,000 lbs. of 3.5 per cent milk.

TABLE I.—TOTAL MILK 40,000 LBS. TOTAL BUTTER FAT 1,400 LBS.

Per cent fat in cream.	Sent to the Creamery.		Kept on the Farm.	
	Butter Fat.	Cream.	Skimmilk.	Skimmilk.
	Lbs.	Lbs.	Lbs.	Extra lbs.
20. ....	1,400	7,000	33,000	-
25. ....	1,400	5,600	34,400	1,400
30. ....	1,400	4,662	35,338	2,338
35. ....	1,400	4,004	35,996	2,996
40. ....	1,400	3,500	36,500	3,500

The foregoing table shows that there is the same amount of fat sent to the creamery in all cases, but a very great difference in the amount of skimmilk left on the farm. An additional advantage is that there is less cream to take care of, and it is easier to keep it sweet.

Table II shows the results of experiments conducted by the Dairy Division, on keeping thick and thin cream from the same milk under exactly the same conditions for different periods.