

Uncleaned and improperly cleaned separators and dairy utensils.

Separating the milk in stables.

Exposing the milk and cream in an impure atmosphere.

Milk standing in or near stables, corrals, or foul surroundings.

Wooden, galvanised and rusty pails.

These objectionable methods and undesirable conditions should be avoided, and the following modern and cleanly methods substituted and practised and better conditions made prevail:

Wash or moisten the cows teats and udder before milking and milk with dry, clean hands.

Provide for plenty of sunlight and ventilation in the stables, and keep the walls, ceiling and floor clean and dry.

In summer, milk in a clean stable or grassy corral.

Wash the separator and dairy utensils immediately after each milking, first in lukewarm water, then in hot water, and finish by scalding with clean boiling water or steam.

Separate the milk where the surroundings are clean and the atmosphere pure.

Keep the cream vessels covered.

Use only tin milking pails. The covered pail is preferable.

EFFECT OF TEMPERATURE ON GERM LIFE.

The universal prevalence of germ life makes it impossible under general dairy practice to prevent wholly their entrance into the milk, or to produce milk that will not, in time, spoil or become rancid. By



(a) The ordinary type of pail showing sharp angles between sides and bottom which are difficult to clean.

observing the conditions with respect to cleanliness, contamination can to a large extent be prevented and the period which milk and cream will remain sweet can be greatly prolonged. Cleanliness supplemented by the practice of cooling the cream immediately following separating