

Ideal Milk Ticket

THE old-fashioned pass-book has been discarded by every up-to-date factory.

The Monthly Statement Card below shows exact size front and back. It is made of stout Manilla, and can be either delivered by the milk-hauler, or sent to the patron in an ordinary envelope.

The Cards are now ready; Order Early.

Price, 25c. for 100; or a package of 1,000 for \$2.00, Post-Paid.

A factory with 100 patrons will require from 800 to 1,000 tickets during the season.

Monthly Statement

Of Milk delivered at the _____

Factory during the month of _____

By _____

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1900	1ST WEEK	2ND WEEK	3RD WEEK	4TH WEEK	5TH WEEK
	LBS.	LBS.	LBS.	LBS.	LBS.
Monday					
Tuesday					
Wednesday					
Thursday					
Friday					
Saturday					
Weekly Totals					
Per cent. of butter fat in milk					

Total milk supplied for the month.....lbs.

Total butter-fat supplied for the month.....lbs.

On the dates underlined the milk was sour or badly tainted.

The butter-fat test covers the milk supplied for the week or weeks intervening between the ~~last~~ test and the one indicated by the per cent. of fat in above table.

Mistakes or complaints if reported to the maker or the secretary, in writing, will be promptly attended to.

Read carefully and observe the rules, governing the care of milk, on the back of this card.

(FRONT)

THE CARE OF MILK

The quality and value of cheese or butter is determined very largely by the flavor. Nearly all the injurious flavors found in the finished product are traceable to the milk before it reaches the factory. Hence the importance of the patron giving the milk he supplies his very best care and attention.

The following rules, if carefully observed and followed, will greatly aid in obtaining a pure-flavored milk:

1.—Cows should have at all times an abundance of good, wholesome, succulent foods. No food that will produce bad flavors in the milk, such as turnips, turnip tops, etc., should be fed to cows supplying milk to cheese or butter factories.

2.—Good pure water should be supplied and cows should have access to salt at all times.

3.—The milking should be done in the most cleanly manner. Brush the udder of the cow carefully before commencing to milk. Milk with dry hands.

4.—When finished milking, remove the milk to a place where the atmosphere is pure and strain immediately through a wire strainer.

5.—Thoroughly aerate the milk before cooling it. This can be done by stirring or baling with a long-handled dipper or by pouring the milk several times through some suitable aerator. The morning's milk should be aerated as well as the night's milk.

6.—Keep milk over night in a place where the surrounding air is pure. Milk in pails hung a few feet from the ground will keep in good condition over night. If it is not possible to do this do not keep the milk in too large quantities in the milk cans.

7.—It is not necessary, unless the weather is extremely warm or it is required to keep milk from Saturday till Monday, to set it in cold or ice water.

8.—Give special attention to keeping the cans, pails, etc., clean; no wooden vessels should be used. Wash cans and pails first with luke warm water, then scald them thoroughly with boiling water and place to dry where the direct rays of the sun will reach them.

9.—If whey is returned in the milk cans, have it emptied as soon as the milk hauler returns from the factory and the cans thoroughly washed and aired as above.

By carefully observing these brief rules no milk need be returned from the factory sour or with a bad taint, and the patron will find his profits from the factory increased by the enhanced value of the product that can be made from good, pure milk supplied his cheesemaker.

(BACK)

Address :

The Farming World

Confederation Life Building, Toronto