

## NOTES ON THE PRODUCTION AND CARE OF CREAM



Use of an over large cream can with a lot of stale cream inside leads to bad quality and low prices. Deliver frequently.

1. Keep **healthy cows** under sanitary conditions.
2. There are both pasture and stable **foods** that will injure the flavor of milk and cream. Avoid them.
3. Provide **pure water** for both your dairy cows and the washing of dairy utensils.
4. Use **good tin utensils** and keep them **thoroughly clean**. In cleaning them, rinse with warm water, wash with hot water containing a little washing powder, scald with thoroughly hot water and then place in a pure atmosphere in the sunlight and in a position to drain. Use a fibre brush for washing.
5. Milk a **clean cow**, in clean surroundings and in a cleanly manner.
6. Keep the **separator** in a clean place and cleanse it every time it is used.
7. **Separate the milk promptly**, while fresh and warm, and take a cream testing about 35 per cent - not below 30 and not above 40 per cent.

8. Promptly **cool the cream** from the separator in a separate vessel to a temperature of 50 degrees or below if possible. Use a good dairy thermometer in your work.

9. Hold the cream in the collecting can at the same low temperature and stir every time a new lot is added, to keep the skim-milk from settling to the bottom. Use a plain shot gun can, with a good cover, for keeping the cream in while on the farm, and **keep it covered** at all times.

10. For cooling purposes, use a well insulated **cooling tank** and cool the cream either by pumping water through it or by means of water and ice (see illustration on page 3).

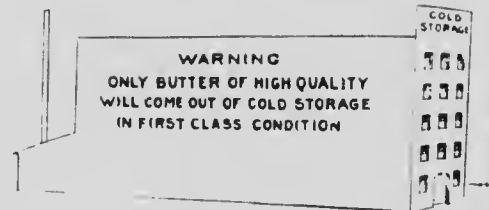
11. Make **frequent deliveries** of cream your practice - not less than twice, and better three times, a week in summer. Don't use too large a shipping can, but suit its size to that of the herd.

12. **Cover the can** while on the road with a clean blanket. Wetting the blanket helps to keep the cream cool.

To produce cream of high quality take as your motto:

**CLEAN CREAM**                      **RICH CREAM**                      **COLD CREAM**  
**SWEET CREAM**                      **FREQUENT DELIVERY**

Winnipeg, April, 1917.



He who runs may read