

Cans without a tap should be skimmed with a funnel-shaped dipper, having a long straight handle and no wire around the rim. With a knife loosen the cream from the sides of the can; wet the dipper in water or milk, then lower it, point first, into the can, allowing the cream to flow evenly into the dipper. Repeat until all the cream is removed. Avoid getting too much skim-milk with the cream.

Milk should always set twenty-four hours before the skim-milk is drawn off, and thirty-six hours in winter is even better. Milk allowed to stand only twelve hours before skimming will give a cream testing from 16 to 18 per cent. fat, while the skim-milk will test as high as from .6 to 1 per cent. Cream from milk allowed to stand twenty-four hours will test from 18 to 22 per cent. fat, and the skim-milk from .25 to .35 per cent., or in other words we have in the latter case a richer cream and less loss in the skim-milk—two desirable conditions in the creaming of milk.

**CREAM SEPARATORS.** A separate article in this bulletin is devoted to the hand separators; otherwise, much might be said in favor of this method of creaming milk. It certainly is the ideal way of obtaining the cream. A separator, even with only a small herd, pays, for it means less labor, richer cream, less loss of milk-fat and warm skim-milk for the young stock.

#### CARE AND RIPENING OF CREAM.

Cream which contains from 24 to 26 per cent. fat, or in other words, cream which will make three pounds of butter per gallon is best suited for hand churning.

During the collecting of cream for a churning, the cream can should stand in the coolest place in the cellar in summer, while in the winter it may be kept in a room where the temperature ranges between 50 and 60° F.

The surrounding atmosphere should be clean and sweet. The can must always be covered. Have a tin stirrer which reaches to the bottom of the can and stir thoroughly, from the bottom to the top every time fresh cream is added.

Each time the can is emptied it should be well washed, scalded and put in the sunshine for several hours. In order to be able to do this, it is a good plan to have two cream cans.

When beginning to collect cream for a churning, add to your first skimming a culture or starter which you know has a clean, pleasant, acid taste and smell. This culture may consist of a cup or two of sour cream from your previous churning or the same amount of good flavored sour skim-milk. The reason for adding the culture is that the bacteria which you know produces a fine flavored butter may take possession of the new cream before other germs which might prove objectionable gain control of it.