

returns will be more satisfactory and the calves will thrive better.

6. "Would you advise a person who cannot make good butter to buy a separator to improve his make?" No. All the separators now in use will not make a careless, poor butter maker into a good one, and I still maintain that good butter can be made and is made by the rule of thumb and the flat pan. But it is not what I say, it is what the public say, and what do they say? It is this: Creamery butter is the most to be depended upon. Now I will give you a few of the reasons why it is better as a rule than butter made in other ways. The person who will go to the expense of starting a separator means business. He will follow out every detail, he will read and study. By studying he learns that the milk must be separated at a temperature of 85 or 90 degrees, that the cream must be then cooled down to 40 or 45 degrees, keeping each skimming by itself until there is enough to churn. Then it is mixed and brought up to 60 or 65 degrees for 12 or 24 hours, as the case may be, to get it to what is called the second acid. Now here is where the "know how" comes in. To handle the cream at this stage is, I find, where the good or inferior butter is made, and as to the churning, washing, salting and preparing for market any one can learn by reading. But with working the separator everything must be done by rule, the thermometer and the clock. There is a time in the fall of the year when the small quantity of milk given by the cows gets too cold to separate properly, so I aerate the night's milk and keep it until morning, then mix the morning milk with the night milk and bring the whole up to 90 degrees by using hot water. I put the water into the milk. I find it more satisfactory than separating the pure milk. I have found the Babcock test has helped me with the separator.

Naturally you would think that turning a little faster or a little slower would make no difference, but I find the speed must be regular and according to the printed directions sent with the machine. My own separator is a No. 2 Alexandra. I run it with a 2-horse tread power, using one small horse. The power stands at an elevation of 15 degrees, and the horse walks at the rate of $2\frac{1}{2}$ miles an hour.