

contamination. Dirty stables and surroundings, filthy cows and unclean dairy utensils are common enemies of the good flavour so much desired in milk, cream and butter, and it is such conditions that our dairymen are asked to remedy. The germs require for their existence and growth food, moisture and a favourable temperature, and warm milk and cream is one of the most favourable mediums known.

In addition to being cleanly in one's habits and thus preventing the entrance of germ life into our food products the dairymen should aim to control the growth of those that inevitably find entrance into the milk. This can be done by observing low temperature. Milk a clean cow, with dry hands, into a sterilised tin covered milk pail, and in surroundings where the atmosphere is pure and free from flying dust particles. Following this, separate the milk immediately and cool the cream to a temperature of 55 degrees or below and maintain it at that temperature until delivered at the creamery. The cooling can be done readily by putting the cream in an ordinary "shotgun" can and placing this can in cold water.

If you can provide ice for cooling purposes so much the better, and while some may not have the conveniences for storing ice for use during the summer months, I hope you will take the precautions to provide for it with the least possible delay. The market for creamery butter is becoming more particular each year and this condition can only be met by improved methods on the farm among which the cooling of cream with ice takes first place.

BULLETIN ON CARE OF MILK.

I shall not occupy the time of this convention any further on the matter of the producer's responsibilities in sending clean, sweet cream to the creamery, but I shall ask you and the patrons of your creamery to read and put into practice the recommendations outlined in Bulletin No. 15 of the Department of Agriculture, Regina. This publication has been prepared especially for creamery patrons and deals fully with this subject. It is printed in English and German and may be had free of charge. It can be studied at your leisure and I think there should be no excuse for any dairyman failing to adopt the simple means suggested for taking better care of the milk and cream on the farm.

In conclusion, there are three governing factors in our dairy work that influence the quality of the finished product, viz., the farmer, the creamery manager and the department. The responsibility of the farmer is the greatest, next to his is that of the buttermaker, and finally the department. The department's usefulness embodies ascertaining the market requirements and making recommendations accordingly, together with general educational work. If the farmer and buttermaker fail to comply with the information given we need not expect to become progressive and secure or extend our trade. Let us work in harmony to secure this end by using our best endeavours to send clean, sweet cream to the creamery; have it manufactured into fresh, clean flavoured butter, neatly put up, which will permit selling it in the best market for the highest price.