

Makers should be exceedingly strict in the milk which they accept or receive; unfortunately the increasing number of small factories makes this duty or task a most delicate one to carry out; often, a simple observation upon the quality of his milk, although perfectly true and correct, will be sufficient to induce a patron of the factory to go to some rival establishment, frequently bringing with him some of his friends and relatives; thus putting to trouble and inconvenience a maker, who, as a matter of fact, has only conscientiously fulfilled his duty in protecting the general interests of his employers.

The patrons of factories, even more than the makers themselves, should be thoroughly convinced that the bringing of milk other than that of the very first quality in every respect, to a factory, is a fraud. So soon as this conviction becomes well established, the task of the maker will be simplified, to the great advantage of all persons concerned.

Nevertheless, before giving advice to others, makers should both in their persons and in their factories set an example of the most scrupulous cleanliness. A maker, of a dirty or slovenly appearance, will not carry any authority over his patrons, while otherwise the latter would hardly dare to present themselves at the factory with bad milk, if in the establishment, every thing showed the highest degree of order and cleanliness. The maker should above all things set a good example in this respect.

From practice, a good maker is very soon able immediately to distinguish good milk from bad. The odour which escapes from the can, upon opening, and the appearance of the milk itself give good indications. Still there may be doubtful cases; and when these arise, the immediate employment of the Babcock and of the lactodensimeter and also of the acidimeter is fully pointed out. In Bulletin No. 2 the use of these instruments is explained in detail.

#### SKIMMING.

**Importance of proper skimming.**—The skimming of milk is an operation which demands the best attention of the maker. In well skimmed milk there should not remain more than one half pound of fat to 1000 lbs of milk : 0.05 by babcock. If, from 4 to 5 lbs per 1000 lbs remain, which is frequently the case, especially in factories where the babcock is never used, there is a return of from 4 to 5 lbs less of fat to the 1000 lbs than there was reason to expect (and this loss may take place even without any very great degree of negligence). If, for example, the factory receives an average quantity of 8000 lbs of milk per day, the loss would be from 32 to 40 lbs; and,

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