

Cleanliness and the maintenance of a cold temperature are the necessary principles involved in producing a high-grade cream. Your co-operation is earnestly solicited.

The purpose of this circular is briefly to point out the causes of bad flavors and other defects in cream, and how they may be prevented. All defects in milk are passed on to the cream, and in turn to the butter. We begin to determine the flavor of the butter in the production of the milk and end with the finished product.

## CAUSES OF DEFECTS IN CREAM

1. Feeding of cows upon plants that taint the milk, such as Stink Weed, Leeks, etc.
2. Cows' udders and teats in an unclean condition at milking time.
3. Using unclean, wooden, galvanized or rusty pails and cream cans.
4. Keeping cream in cellars, or other places where there are roots, vegetables, or an impure atmosphere.
5. Keeping the cream for several days at a temperature over 50 degrees F.
6. Cows drinking water from stagnant ponds.

## CARE OF CREAM

1. Provide pure water both for your dairy cows to drink and for the washing of dairy utensils.
2. Use good tin utensils with the seams thoroughly flushed with solder, and keep them thoroughly clean. Discard rusty cans or pails; they injure the cream. In cleaning them use with warm water; wash with hot water containing a little washing powder (or soda) scald with thoroughly hot water, and then place in a pure atmosphere in a clean place and in a position to drain. Use a fibre brush for washing; a cloth is not satisfactory.
3. Maintain clean surroundings and in a cleanly manner.
4. Cows should have free access to salt at all times. They will keep in better health; will give more milk; the cream from the milk will have a better flavor, and keep sweet longer than when they do not get any at all, or receive it only at intervals.
5. 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.
6. Keep the separator in a clean place and cleanse it every time it is used. Sterilize the bowl after washing by dipping it in scalding water; treat the covers similarly.
7. Promptly COOL the cream from the separator in a separate vessel to a temperature of 50 degrees or below if possible. A good plan is to set the cream pail in cold water and ice while separating. Use a good dairy thermometer in your work and don't guess at temperatures. Be sure the scale of the thermometer is correct. A tested one can be secured from any reliable dairy supply house.
8. Hold the cream in the collecting can at the same low temperature and stir every time a new lot is added. This is to keep the skim milk from settling to the bottom. Use a plain shot gun can, with a cover, for cooling the cream before adding to the larger lot, or collecting can, and keep it covered at all times.