

4. Carelessness on the part of either the cream-gatherer or the butter-maker will lead to a considerable difference between the actual yield of butter and the yield as calculated from the oil test; while the actual and calculated yields will correspond closely if all parts of the work have been carefully done.

Where wide differences occur on account of carelessness on the part of some one or more of the cream-gatherers, it is advisable for the butter-maker, if possible, to churn the different loads of cream separately in order to locate the carelessness.

CARE OF MILK FOR CHEESE FACTORIES AND CREAMERIES.

BY J. H. FINDLAY, INSTRUCTOR IN HOME DAIRY.

Patrons should exercise great care in the handling of milk supplied to cheese and butter factories. The cows should be kept in clean, light, warm and well ventilated stables during the winter. Food likely to taint the milk should not be fed at anytime. They should have access to pure water and salt at all times. The cow's udder should be brushed with a damp cloth or with a soft brush before commencing to milk. The milking should be done with clean, dry hands, and as quickly as possible, care being taken to get the "strippings," which are the richest part of the milk.

The main points to observe in caring for milk are:

1. Immediately after milking strain through a fine wire and cloth strainer.
2. Remove the milk as soon as possible to a place where the air is pure.
3. Aerate by using a dipper, by pouring, or by an aerator.
4. Keep the night's and morning's milk separate as long as possible. Use pails hung on hooks fastened to a pole under roof to hold each cow's milk separate over night.
5. Do not cool milk for cheese-making, unless when holding Saturday night's and Sunday morning's milk until Monday. In hot, muggy weather, or at any time when it is likely to be over-ripe, milk should be cooled.
6. Cool milk for the creamery to 60° or below after aerating.
7. Protect the milk from rain and sunshine by having covered stands with latticed sides to allow a free circulation of air around the milk can or pails.
8. Wash all cans, pails, etc., immediately after use, in warm water; then with scalding water; and where possible, steam them. Wash cans at the factory or creamery wherever practicable.
9. Do not return whey, sour skim-milk, or buttermilk in the milk can.

CARE OF CREAM FOR CREAM-GATHERING CREAMERY.

Either deep-setting in ice water or the hand cream separator may be used in creaming milk for the cream-gathering creamery. Cream from deep-setting cans should be placed in cold water and be kept sweet until the driver calls for it. Cream from the hand separator ought to be cooled to the temperature of the cream in the can before it is mixed with the older cream in order to prevent souring, which would be likely to occur if the warm cream from the separator were mixed with previous skimmings. At each addition of fresh cream the whole should be well stirred to insure uniformity of test and to save time.

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