

**Milking.** Cleanliness in the stable is desirable at all times, but especially at milking time the stable should be clean, and free from dust. The udders, teats, and flanks of the cows should be well brushed before milking. Only bright, clean, tin pails should be used to milk in. Galvanized pails are difficult to keep clean, and bad flavours have been traced to their use.

#### METHODS OF CREAMING.

There are three common methods of removing the cream from the milk: (1) the shallow pan, (2) deep setting, and (3) the hand separator. All these methods are used to some extent.

##### THE SHALLOW PAN.

This method has many defects, and we do not recommend it. Cream from this method is apt to be too thin, by having too much milk incorporated in skimming. The large surface exposed in the pans, and the length of time that it stands, favour the absorption of odours and infection which comes from dust, &c., and also result in the cream becoming leathery, making lumpy cream for churning, which causes heavy loss of fat in the buttermilk. The comparatively high temperature of the milk and cream in shallow pans encourages the development of bad flavours. Like all other gravity methods, the shallow pan leaves a large percentage of fat in the skim milk.

The best results from using shallow pans are obtained by setting the milk immediately after milking, in pressed tin pans without seams, about 3 inches deep, placing the pans on a cool surface, such as a clean cement floor, or in a large pan or box where cold water is allowed to run around the pans. Skimming should take place about 24 or 36 hours from setting. The cream should be taken off carefully by separating the cream from the edge of the pan with a thin bladed knife, when the cream may be run into a cream can, care being taken to run in as little milk as possible.

##### DEEP SETTING.

The deep setting method is a very decided improvement on the shallow pans. The best results, both as to quality and effective creaming, are secured by putting the milk,

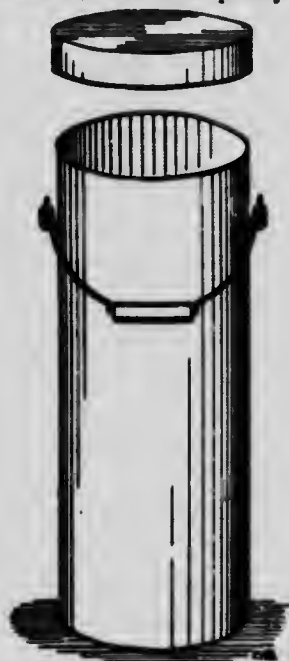


Fig. 1.

as soon as drawn, into cans about 8 inches in diameter and 20 inches deep. (Fig. 1). The cans are then placed in a tank containing ice water (Figs. 2 and 3) and left for at least 24 hours before skimming. Fig. 4 shows a convenient style of skimmer for the deep setting method. The tank will require to be 24 inches deep and large enough to hold as many cans as the herd will fill at two or three milkings. The tank must be water tight and provided with a 3 inch overflow 17 inches from the bottom, and also a plug at the bottom to drain off the water for cleaning. The tank should be fitted with a cover and the whole protected from the weather. It would be folly to use the deep setting method without ice in this country, where it can be put up so easily and cheaply, but if it is not available for any reason, the next best thing is to have the tank placed near the well, so that all water used for various purposes may be first pumped into the tank as shown in the illustration, and then allowed to overflow into the stock trough or other receptacle. If ice is used running water in the tank would only waste the ice.

