

## To the Patrons of Cheeseries and Creameries.

Read this circular carefully : pay great attention to its advice, and you will benefit thereby. If you send him good milk, the maker will turn out better products, will get greater yields, and return more money for the milk sent in.

The Directors of the Dairymen's Association of the Province of Quebec, earnestly beg the Managers of Factories to cause these instructions to be placed upon their list of rules, and to pronounce them obligatory on all their patrons.

### ON THE VESSELS IN USE.

**Washing.**—All vessels and utensils that are used to keep milk in, or are used in milking, whether cans, pails, strainers, dippers, or others, must every day be washed in warm water, rinsed in cold, scalded and thoroughly dried with clean cloths, or put to drain in the open air in a place free from dust and bad smells.

**Scouring.**—Moreover, they should be scoured out at least twice or thrice a week, with a weak brine or lye, or, preferably, with a weak solution of carbonate (washing soda) of soda. Lye and soda possess the property of dissolving all fatty matters in the vessels and cloths : besides, they prevent the fermentation of matters that may have escaped the eye of the good wife. Salt has the same effect, though in a less degree.

**The seams and solderings of the Vessels** must be carefully looked to in cleaning ; it is to these places that matters stick, and begin first to ferment and then to rot.

The can in which the butter milk or whey is carried back to the farm demands special attention that will be described hereafter.

**Tin—Tinning.**—Never use any other metal than tin in the dairy, as it is the only metal that has no qualities improper for that use. If your vessels lose their tin, entirely or even in part put them aside. Of course, earthen ware is not excluded.