

2. Food and water.
3. Absorption of taints.
4. Undesirable forms of germ life (bacteria and yeasts). These small forms of plant life are the causes of most of the troubles in the dairy, and they get into milk and cream practically in proportion to the amount of dust and dirt that gains access to it. Finding the milk or cream an excellent food, they develop in it very rapidly if the temperature is at all suitable. The nearer this approaches blood temperature, the better they thrive. Hence the necessity for cleanliness and low temperatures.

NOTES ON THE CARE OF CREAM.

1. The cows should be free from any contagious disease, such as tuberculosis, and so should all persons who have to do with milking or the handling of the milk or cream.

2. A cow's milk should not be used for butter-making purposes either during the two or three weeks prior to her freshening, or after she freshens until it becomes normal, which usually means about five days.

3. No foods should be fed that will injure the flavor of the milk, such as turnips, decayed roots, mouldy hay, etc. Weedy pastures are a common cause of trouble, and we would specially mention the various weeds so prevalent in the fall in stubble fields and elsewhere, such as "stink-weed," etc.

A cow should not be allowed to drink impure water or wade through cesspools.

4. All the utensils used should be made of a good quality of tin, be so constructed as to be easy to clean, and have all seams and corners well flushed with solder.

In cleaning utensils, first rinse with *warm* (not hot) water, then wash with hot water containing a good washing powder, then thoroughly scald with water as near boiling as possible; after which place them in a pure atmosphere, in the sunlight, and in a position to drain. Use pure water and do the washing with a fibre brush.

5. Do the milking in a clean stable or yard, and do not feed dry foods just before milking, as these will fill the air with dust laden with bacteria.