

Skim the milk as soon after milking as possible, and cool the cream at once.

Skim the cream testing from 35 to 40 per cent.—the richer the cream the better it will keep. By skimming a rich cream, more skim milk is left at home for feed, and there is also smaller bulk on which to pay express charges.

Do not mix warm new cream with cold cream until it has been cooled.

Keep the cans of cream in a tank of cold water until time of delivery.

Wash the separator thoroughly after each separation.

Deliver the cream to the creamery early in the morning or to the railway station half an hour before train time.

Deliver the cream not less than three times a week during the summer, and twice a week during the winter.

Protect the cans of cream from the sun by covering with canvas or with a wet sack while en route.

The cut shows the simple cooling tank that may be built by any farmer. Such a tank may be build of wood or cement and should be made as high and wide as will be required to accommodate the cans as shown in the illustration. The length will depend upon the number of cans to be used at once.

SUMMARY.

In the conduct of their work, farmers, cream haulers and creamery managers should bear in mind that "quality" is the important factor in extending and securing the markets for butter. The quality of the cream depends upon the man, the flavour and quality of the butter depend upon the flavour of the cream, and the price depends upon the quality of the butter. There is a large market that wants good butter and is quite willing to pay for it. Our aim should be to supply the best. The whole matter of production, development, extension of markets, and, to a large extent, profits may be summed up in the one word "quality," and this in turn rests with the "man."