4. Separating the milk in the stable.
5. Improperly cleaned separators.
6. Keeping the c. ·m in cellars or other places where there are roots or vegetables.
7. Keeping the cream for several days at a temperature over 55 degrees.
8. Cows drinking water from stagnant ponds, or the leakage from barnyards.

Conditions that are Necessary to Produce Fine-flavoured Cream.

Pure Water.—The cows should have at all times an abundant supply of pure water to drink. When cows are compelled to drink the water of swamps, muddy ponds or sluggish streams and ditches, in which there is decaying animal matter, including their own droppings, there is a constant menace to their health, and unless the cows are in good health, they cannot give first-class milk. Moreover, the mud, often full of foul germs, which collects on the legs, flanks and udders of the cows and falls into the milk at the time of milking, is a direct source of infection.

Salt.—When cows have free access to salt at all times, they will keep in better health, will give more milk, and the cream from this milk will have a better flavour, and keep sweet longer, than when they do not get any at all, or receive it only at intervals.

Milking.—Cleanliness in the stable is desirable at all times, but especially at milking time should the stables be clean and free from dust. The udders, teats and flanks of the cow should be 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.

The Hand Power Separator.

The hand power cream separator is the most reliable and best method of skimming milk at the farm, and the only method that can be recommended. Nearly all the separators on the market will do efficient skimming if properly handled.

Handling and Care of the Separator.—It is important that the separator runs smoothly. Any trembling or shaking of the separator while skimming will cause a loss of butter fat in the skimmilk. Only special separator oil should be used, and it is well to make a run about once in three weeks, using kerosene oil on all the bearings.

In skimming, three things must be observed: (1) The speed of the separator must be maintained according to the directions sent with it. The only reliable way to do this, is to count the number of revolutions of the crank by the watch. A low speed means loss of fat in the skimmilk. (2) The flow of the milk into the separator should be uniform. (3) The temperature of the milk should not be under 90 degrees, and for that reason, the best time to separate the milk is immediately after milking. A low temperature is also liable to cause loss of fat in the skimmilk. The faster the milk passes through the separator, the less complete is the separation, and a thinner cream is given. One of the questions often asked by patrons is: Why does my test vary so? When one knows that the speed of the machine, the flow of the