

leaks in the fittings or elsewhere, don't start up with things out of order, for your first month will be a very busy one, and you will have little time to spend in fixing up things out of order, and which are always growing worse, until fixed. Perhaps the make of Separator is new to you, run it until you are thoroughly acquainted with its motion and manipulation, take it apart and get well acquainted with its various parts. Doesn't your engine need tightening up? take up the slack and get it running smoothly and silently. As likely as not, your water pipes need attention, and drains may be out of order, such things do happen you know, yes, and without anybody touching them. in the winter. Belting, appliances, tinware, flooring, all need an inspection and putting in order as well as a getting acquainted with.

Your creamery and surroundings may not be ideal, but you must make the most of them. During a long career a buttermaker will make butter under all sorts of circumstances. Because you have seen cream run right from separator to cream vat or from vat to churn, is no reason why you should not put the cream into the vat and churn with a pail if so situated. If improvements and greater facilities are needed, prove yourself to be efficient under the adverse circumstances, and the proprietor will be more likely to recognise and carry out your just demands. Try not to be discouraged, you will be sometimes I am sure, but pull yourself together when in a fix, and use your intelligence. If one way won't succeed, try another, there are many roads to Rome.

With care and proper usage, your machinery should be very little the worse for the season's operations. Don't be afraid of using oil, until you have learned just how much is needed; after that, be saving.

Learn to understand your patrons, be civil but firm, refuse all bad milk, for your own as well as the patron's protection, but do it inoffensively, and try and point out the mistake made.

Handle your separator as you would a baby, and if you have not had experience of this sort, then handle it as delicately as you would an egg, there's not much difference. Yes, you may be in a hurry some September morning to go to the Exhibition, and feel inclined to bang things round, and abuse delicate machinery, then bear in mind the egg idea, I'm a Father myself, and I say don't!

Oh! dear (this is mild) I've been churning for

nearly five hours, and no sign of butter, the churn's full up with froth.

To-morrow, you must either put less cream in the churn, or have it at a lower temperature, or both; at present you must take half of your whipped cream out of the churn and make a second churning, I hope you'll be through before dark.

Soft butter, hard butter, streaky butter, mottled butter, all have their turn without a moment's notice perhaps, all due to a little carelessness, a moment's listlessness, the lack of one more cake of ice, a few pounds of steam, or a few more turns of the butter worker.

Don't forget for one moment that a little slackness in buttermaking, may have far reaching results to the disadvantage of all concerned. Is there need to preach cleanliness? Ah! is there not? To be clean is to be always clean, clean one day and dirty the next, is dirty.

Get into regular habits, get up steam and churn at the same time every morning, commence separating as early as possible, so that the patrons need not waste all the morning at the creamery. Remember that any quantity of washings with lukewarm water, won't do what one washing with boiling water with washing soda in it will.

A clean personal appearance betokens a clean creamery, in this connection, have a place for everything; such things as pails, brushes, scrubs, salt barrels, etc., are not as a rule ornamental and are best out of sight, but may easily present a pleasing appearance if placed neatly in a methodical manner, on the shelf or table.

The yard around a creamery is what first impresses a visitor, have it clean and sweet, no spilled milk, no litter from wood-piles or other sources.

This then should be the ambition of all, to produce the best article under the circumstances at the lowest cost, to set an irreproachable example of cleanliness to the patrons and others, and to encourage the milk producers to increase their supply so that, year after year, may witness increased profits, which although meaning increased work, must always mean increased salary.

I hope any beginners reading my remarks will accept my suggestions in the spirit which inspires them, a realisation of how great a perseverance, steadiness and cleanliness is necessary to make a success of buttermaking.

H. WESTON PARRY.

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