

now rarities. Perhaps this is due to the fact that the older people who used to make these things are now passing away and the younger people do not understand the process of manufacture.

This bulletin is published with the hope that it may be of some use in this direction and may result in having a better quality of butter manufactured on the farm, a renewal of the dairy cheese in our diet and an addition made of many of the soft cheeses, ice cream, etc., which could be made to serve a very useful place in our diet.

THE CARE OF MILK.

The first essential in the manufacturing of any dairy product is good *clean* milk. Many a *good* dish of dairy butter, cheese, or any other milk product has been spoiled by the milk, from which it was made, being tainted or having some foreign substance enter into it, and many persons have turned in disgust from using dairy products owing to the fact that, at some time or another, they have been given some product manufactured out of tainted milk. To get clean, pure milk, there are certain rules that must be followed and it must be borne in mind that there is only one reason for dirty milk and that is carelessness.

First, then we must have clean healthy cows, properly cared for and not fed with feeds that will taint the milk.

Second, Their flanks and udders ought to be clipped in the fall, and kept clean by wiping before milking.

Third, Use sanitary tin milk pails, with all seams, etc., properly soldered. The hooded pail is to be recommended. It will keep out a lot of dust, etc.

Fourth, Milk with dry hands.

Fifth, Remove the milk as soon as possible and strain. Use the funnel shaped strainer with two to four ply cheese cloth fastened on by either cord or a tin band.

Sixth (a) If the milk is to be separated, separate as soon as possible, seeing that all parts of the separator are clean and pure.

(b) If not to be separated, cool as quickly as possible to below 60 degrees, by placing in cold water.

Seventh, Always keep milk or cream where the air is pure and watch the temperature.

Eighth, Stir often using the saucer shaped stirrer, only when the cream is wanted to rise.

Ninth, Keep the separator, milking utensils, dairy and all that the milk or cream comes in contact with scrupulously clean by washing, scalding and airing after each time in use. Use also lots of common sense and the good flavor of whatever dairy dish you wish to make is assured whether it be a drink of milk, a print of butter, a cheese, a or a dish of ice cream, or any of the other delicious dishes.