



Keep the Separator in a clean place and clean it very often it is used.

creamery, the better are the flavor and keeping qualities of the butter made from it.

2. Proper pasteurization of cream materially improves the flavor and keeping qualities of the butter made from it, and the sweeter the cream, the greater the results obtained from pasteurization.

The importance of the forementioned essentials in dairying may be further emphasized by a study of the following resolutions passed at the last annual convention of the Manitoba Dairymen's Association:

RESOLUTION RE THE GRADING OF CREAM

1. Resolved, That this convention favors the strict grading of cream and the adoption of the following as a basis for so doing.

EXTRA FIRST GRADE—Cream that is both sweet and clean in flavor and whose consistency is smooth and even.

FIRST GRADE—Cream that is clean and fresh in flavor and whose consistency is smooth and even.

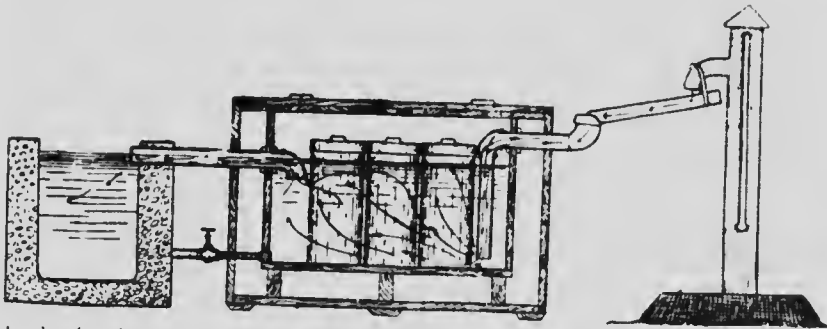
SECOND GRADE—Cream that is slightly stale, old or bitter, or otherwise slightly defective in flavor, but of a smooth, even consistency.

Cream below second grade to be classed as "off grade" and either rejected or paid for according to its value.

A difference of 2c per pound of fat should be made between "extra first" and "first," and a difference of 3c per pound of fat between "first" and "second" grade cream.

RESOLUTION RE THE PASTEURIZATION OF CREAM

2. Resolved: That this convention place itself on record as strongly recommending the proper pasteurization of cream at the creameries, as a means to producing a product more suitable for our markets.



Insulated cooling tank, between well and watering trough. The tank should be housed over.

Description of Tank (read paragraph 10 on page 4)

The sides and bottom of the tank here shown are made by using 2 by 4 inch studding, putting paper and one ply of matched lumber on both the inside and the outside, and filling the four-inch space with dry mill shavings or sawdust. The tank is then lined with galvanized iron. There should be a three-quarter-inch pipe in the bottom of the tank, with a valve on it, to empty the tank when necessary. The depth of the tank and the height of the over-flow should be suited to the height of the cans. The cover of the tank is made of two plies of lumber, with damp-proof paper between, and is coated on the under side with shellac. Let the top ply of boards in the cover run lengthwise and the under ply crosswise of the tank. The inflow pipe should enter near the top of the tank and go nearly to the bottom.