I give herewith our daily records for the month of October, which is the last month in which we separated every day. It must be born in mind however that although recorded on the same date as that on which the skimming was done, the cream in every case was churned on the following morning. For recording the grain and flavour of the butter the following a bbreviations are used, for grain, R. stands for right, O. W. for overworked, O.C. for overchurned, and U.W. for underworked; for flavour, G. stands for good, F. for fair, B. for bad.

The unfortunate presence of so many B's, towards the end of the month was entirely owing to the persistence of the patrons in feeding turnips and in some cases tops.

In further explanation of our record, I would say, that the outside temperature is taken at 7 a.m. each day, that two No. 1. Steam turbine Alpha de Laval separators are used, that "Conn's B. 41" culture is used for a starter, followed for a week or ten days by buttermilk; that all our b utter is retailed weekly in Montreal which accounts for only one working, and that salt is added according to the amount of moisture remaining in the granular butter so as to leave 3 per cent in the finished product.

Variation in an ount of milk separated per hour is due to the milk arriving faster some days than others, and on Saturdays but one separator is used.

H. WESTON PARRY.

	1	2	3_	4	5	6	7	8	9
a. Outside temps 7 a. m	60°	54°	310	35°	390	51°	50°	340	50°
Commenced separating	7 a. m.	1	7 a. m.	7.15	7.20	7.05	7.15	7.15	7.15
Finished "			9 a. m.	9.30	8.20	S.45	8.15	8.35	S.25
Length of time			2 hrs	2.15	1 hr	1.40	1 hr	1.20	1.10
No lbs. milk separated			4740	8983	3296	5S05	3280	5095	4202
" " " per hour	1140		2390	3980	3296	3480	3280	3800	3600
Skim milk tested	.02		.02	.01	.02	0	0	0	.01
Whole '. '			4.20	4.22	4 16	4.34	4.38	4.38	4.40
b. Temp. of cream room	54°	54°	540	53°	490	53°	49-	47°	480
Acidity of cream after sep g	.119		.102	.119	1.02	.119	.102	.119	136
Cooled cream to	54₽		55°	58°	56°	56°	56°	560	55°
Held for how long	30 hrs		30m.	30m.	30m.	30m.	30m.		23 hrs.
	9 a. m.			10a.m.	9 30	10.45	9.45	0 a.m	
Kind of starter used			B.M.	**		"	"	"	B. 41
Temp. cream is set at	58°		58°	80°	60°.	58°	60°	60°	65°
Time cream is put in churn					6 a. m.				7.45
Length of time ripening	21 hrs	••••	20½ h	19.45	20 hrs	18.45	19.45	19.45	23.15
c. Temp. of churn room	48°		49°	470	53°	480	420	50°	420
of cream in churn	550	•••••	56°	590	590	55°	57°	580	57°
Actuity	.595		.595	.595	.612	.527	.561	.544	.5G1
Amt. color used (if any)	∄ oz.		3 oz.	l∤ oz.	Tr Oz.	¦4 oz.	ıπ oz.	18 OZ.	∄ Oz.
Churning started			7.20	8.20	7.12	7.20	7.20	7.20	8.20
" finished	7.55		8 a. m.		7.40	S 10		Sa. m.	S.45
	35 m.	••••••	40 m.	60m.	28m.	50m.	30m.	40m.	25 m.
Temp. butter came at		••••••	570	590	599	58°	55°	58°	57°
of water for washing			54°	540	540	52°	490		563
No. of washings	1	•••••	1	I	I I	1	1	1	1
" workings	1		1	1		1			1
Amt. salt per cent	5	********	4,0	3 ,70	41 R	41 Ř	5	31 R	4
Grain		****	R	R	G	F	R F	F	ĸ
Flavour	G		G	G		286	_	251	G,
Total butter lbs	209		229	434	160		160		207 '
Lbs. milk 1 lb. butter			20.70	20.70	20.60	20.30	20.50	20.30	20.30
Buttermilk tested	.03	******	.03	.04	.OL	.02	.05	.05	.03
•								,	•

The Separating of Milk.

Essentials to perfection. The separators must be running at a proper speed, the speed depending on the class & build of the machine. They must be kept scraped thoroughly clean & entirely free from smell, so as to prevent any taint or odour in the cream & skim-milk.