Straining the Milk.

Remove the milk as soon as possible from the stable and immediately strain it through several thicknesses of cheese cloth. Place the cheese cloth over the bottom of the strainer and secure it with an easy fitting tin hoop. The cloth must be removed and well washed, first in tepid water, then in scalding water, after each time of using.

Remember straining only removes *visible dirt*. Our endeavor, should be to keep the dirt entirely out of the milk. It Is the dissolved, unseen dirt that is really harmful.

Creaming the Milk.

Shallow Pans. This method is the oldest, and is still used when but a few cows are kept or when ice cannot be secured or the supply has become exhausted. Tests of the skim-milk show that when the milk has been properly set and skimmed, the loss of milk-fat is no greater from the shallow pans than from creamers. The milk should be set in clean, bright tins, and should not exceed three inches in depth. It is most necessary that the milk room be clean and free from all odors, as milk so readily absorbs any taint that may be in the atmosphere. The temperature should range between 50 and 60° F. Avoid having the milk close to the wall or in a strong draught, so as not to have a leathery coat form over the cream, due to rapid evaporation. Skim before the milk thickens. Loosen, with a thin bladed knife, the cream from the sides of the pan. Lift the pan to the edge of the cream can, tilt it to allow a little of the skim-milk to wet the edge of the pan, then with the aid of the knife, quickly glide the sheet of cream into the cream can.

Dilution System. Many devices have been put on the market for creaming milk by adding a certain percentage of cold water. We have tried several, and do not recommend any. There is danger of contaminating the cream by using impure water. It robs the cream of its flavor.

The loss of milk fat is usually heavier than when the deep cans are used. The skim-milk is too much diluted for feeding purposes.

Creamer. If the cream is raised by the deep setting system, the cans should be placed immediately in water the depth of the milk and the milk brought as soon as possible to 45° F. or below, and held at that temperature. *Use plenty of ice.* It is economy to have ice always in the water, and just as necessary to use it in the winter as in summer. A water-tight box or barrel will do as effective work as an expensive cabinet creamer. We prefer a slant-bottom can, with a tap to draw off the milk. Having the slant carries away any sediment and permits all the skim-milk to be drawn off.