

- (4) Skim a rich cream,
- (5) Keep the cream cool,
- (6) Churn at the temperature that will give a flaky granule in the butter,
- (7) Use clean pure water for washing butter, not more than three degrees colder or warmer than the buttermilk,
- (8) Put the butter up in neat, clean, attractive packages,
- (9) Keep everything in and about the dairy clean and attractive.

**NOTE.**—Copies of this bulletin in English or French may be secured free of charge on application to the Dairy and Cold Storage Commissioner, Ottawa.