

*By Mr. Farrow :*

Q. Would it not be better to take the cream direct from the farmer in the first place? A. We could not give him the right measurement under such an arrangement. Then, in the second place, farmers are not provided with the means of getting all the cream from the milk such as we have. We could extract more cream from the same quantity of milk than they could, and we could make a better quality of butter from it.

*By Mr. Hesson :*

Q. Would they get their own skim milk back in each case? A. Yes.

*By Mr. Farrow :*

Q. They would have to draw it themselves? A. When they draw the milk to the factory they have to return with the cans, and it will be no greater labour to take the refuse milk back.

*By Mr. Cochrane :*

Q. Then there is this to be considered also: that the time and labour spent in handling the milk under the ordinary system on the farm would be saved if it is sent to the factory? A. Yes.

Q. You contend that the advantage of your centrifugal system is that you can get more butter from the milk, and of better quality, than by the ordinary system? A. Yes; you can safely count on from 10 to 15 per cent. more, and sometimes in the summer even more than that.

*By Mr. Farrow :*

Q. You said under the farmers' system they do not get as much cream from the milk as with the separator. If we do not, it is not lost, so long as we have the milk to feed to calves or pigs? A. Yes; but I would not think it very profitable to feed butter to pigs.

Q. We would not feed very much of it? A. You would feed from 15 to 20 per cent.

Q. Oh, I think not? A. Yes; unless you keep ice you would.

Q. We do use ice? A. But how many farmers use ice as a rule? I will venture to say not 10 per cent.

Q. Those in our district who raise the cream all have ice-houses. A. I don't deny that, but how many in the whole country have them? But even with ice you would lose 15 per cent. at the farm.

*By Mr. Fisher :*

Q. Is it not necessary for the farmers to have ice to keep their milk sweet over night? A. Not if proper care is taken to keep it in a cool and clean place.

Q. For instance, keeping it in the ordinary cellar? A. I do not like to keep milk in an ordinary cellar, unless it is perfectly sweet.

Q. How do you propose to arrange that? A. Our process is, that as soon as we milk we cool it down with water to a temperature of about 60 degrees, and then leave it in a good place. If it could be kept out of doors, covered with something, so that it could not be interfered with, it would do well. That is our experience, and the experience of all cheese makers in Ontario.

Q. But it is generally supposed that cream rises in the milk more slowly in a falling temperature? A. Yes; that is an admitted fact.

Q. Well, that milk having been lowered in temperature to a point at which you can keep it, eventually, I think, some of the cream would necessarily be lost? A. No; because you would keep agitating the milk while you were lowering the temperature.

Q. But you don't keep lowering it all night? A. When you get it down to 60 degrees it will not go much lower than that.

Q. And the next day you raise it? A. Yes; we raise the temperature.

*By Mr. Fisher :*

Q. Can you separate, by the centrifugal system, the cream from milk which has stood 12 hours? A. Yes; perfectly, if we know how to do it. If the milk is kept over night it must be cooled down to about 60 degrees. In cooling, the milk loses