

the germ and food content and the cream will keep sweet for a longer period. Besides, the farmer retains more skim milk at home for feeding purposes when a 35 per cent. cream is skimmed. Space for holding cream is saved and cost of hauling is reduced. To present a summary of advantages:

The cream will keep sweet for a longer period.
There is less skim milk sent away from the farm.
The space for storing cream is saved.
Cost of hauling is reduced.

FREQUENT DELIVERY TO CREAMERY.

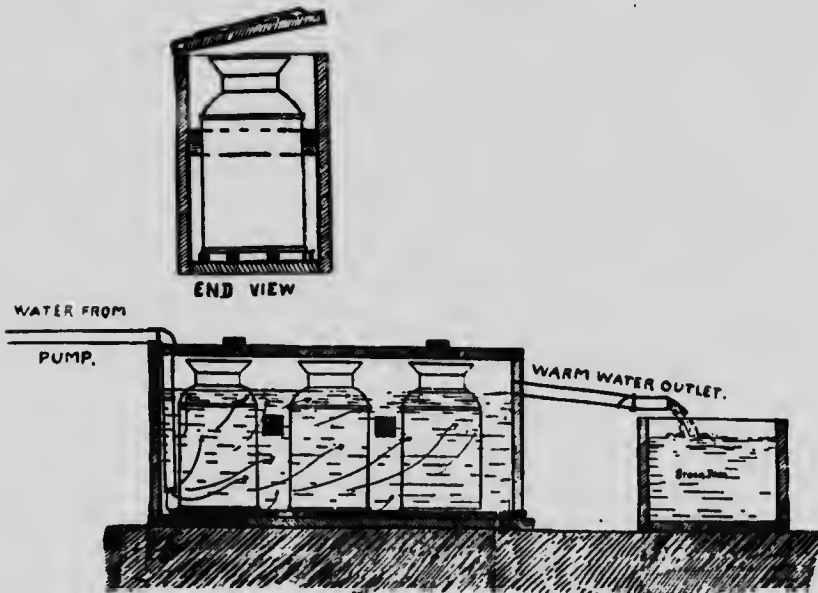
Still another means which will aid in producing first class cream and butter, is to have the cream made into butter before any strong odours develop. The common practice is semi-weekly delivery and sometimes only once a week. Three deliveries is much preferable where arrangements can be made to this effect consistent with economy.

METHODS OF PRODUCING CLEAN, SWEET CREAM REDUCED TO SIMPLICITY.

It is impossible to produce clean milk and cream unless the cows, stable, milker, utensils and separator are clean.

To wash milk utensils use, first, cold water for rinsing; second, warm water containing a small quantity of good washing powder, for cleaning; third, boiling water or steam for sterilising.

Use a metallic strainer; it is practically impossible to keep cloth strainers sweet and clean and free from bacteria.



TANK FOR KEEPING CREAM COOL WHILE HELD AT THE FARM.