

CONDITIONS THAT ARE NECESSARY TO PRODUCE FINE-FLAVOURED CREAM.

Pure Water.—The cows should have access to an abundant supply of pure water. When cows are compelled to drink the water of swamps, muddy ponds or sluggish streams and ditches, in which there is decaying animal matter, including their own droppings, there is a constant menace to their health, and unless the cows are in good health they cannot give first-class milk. Moreover the mud, often full of foul germs, which collects on the legs, flanks and udders of the cows and falls into the milk at the time of milking, is a direct source of infection.

Salt.—When cows have free access to salt they will keep in better health, will give more milk, and the cream from this milk will have a better flavour and keep sweet longer than cream from cows that do not get any salt at all, or receive it only at intervals.

Milking.—Cleanliness in the stable is desirable at all times, but especially at milking time should the stables be clean and free from dust. The udders, teats and flanks of the cow should be brushed before milking. Only bright, clean, tin pails should be used. Galvanized pails are difficult to keep clean, and bad flavours have been traced to their use.

THE HAND-POWER SEPARATOR.

The hand-power cream separator is the most reliable and best method of skimming milk at the farm, and the only method that can be recommended. Nearly all the separators on the market are efficient if properly handled.

Handling and Care of the Separator.—It is important that the separator should run smoothly. Any trembling or shaking of the separator while in operation will cause a loss of butterfat in the skim-milk. Only special separator oil should be used, except about once in three weeks when kerosene oil should be used on all the bearings for the purpose of cleaning.

In operating a separator three things should be observed: (1) Run the separator at the correct speed. A low speed means the loss of fat in the skim-milk. (2) The flow of the milk into the separator should be uniform. (3) The temperature of the milk should not be under 90 degrees, and for the best time to separate the milk is immediately after milking. A low temperature is also liable to cause loss of fat in the skim-milk. The faster the milk passes through the separator, the less complete is the separation, and the thinner will be the cream. One of the questions often asked by patrons is: Why do my tests vary so? When one knows that the speed of the machine, the flow of the milk, and the temperature of the milk all affect the test of the cream, it is not difficult to understand why it may vary considerably. (See Circular No. 14.) A variation in the test does not necessarily mean any loss to the patron. Every separator has some device for changing the per cent of fat of the cream. In most cases the adjustment is at the cream outlet. If so, turning the cream screw in makes cream richer and turning it out has the opposite result.

All the parts of the separator which come in contact with the milk or cream should be washed in luke-warm water, to which has been added a small quantity of sal soda or other cleansing powder, and then thoroughly scalded with boiling water each time the separator is used.

Location of Separator.—In some cases the separator is placed in the stable. This may be a convenient arrangement, but it is not by any means a proper place for separating milk, unless a special room, well ventilated and lighted, is partitioned off to exclude the stable odours and dust. This room should have a smooth cement floor, which can be easily cleaned.