

Every farmer engaged in milk production should have a room in which to cool and aerate the milk immediately after milking, and to keep the filled cans until the time of putting them on the stand for the drawer to collect. This room need not be large or expensive, and it should be convenient to the stable or place of milking; but in no case should it be placed where there is a liability of infection from barnyard dust, or where the milk is in danger of absorbing stable, barnyard, or piggery odors. It should be sheltered from the prevailing wind. A lean-to against a building often serves the purpose very well.

In this room, there should be space for the milk cooler and accessory apparatus, a spring weigh scale, and a requisite number of milk cans, a strainer, pails, etc.; and the milk, taken there immediately after milking, should be strained, and at once emptied into the tank above the cooler. In this way, the cooling and aeration would be finished a few minutes after the last pail of milk was drawn. Fig. 7 conveys some idea of what the interior of such a room should be like.

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