

In placing an order for new tanks, such specifications of outlets or "taps" should be given as would best serve the requirements of the particular location of the factory. For instance, if the receiving door or window were accessible from one direction only, then it would be necessary to have the outlet of the tank on the side or end next the creamery. A tap or other outlet placed in one corner of a tank affords the best possible means of draining, as the platform or driveway may be levelled so as to throw the rear waggon wheel lower than the rest, thus causing the tank to drain freely.

As a creamery inch contains about 113 cubic inches, the capacity in inches may be estimated by dividing the number of cubic inches by 113. The capacity in pounds may be obtained by dividing the number of cubic inches by 27.5848—the number of cubic inches in one pound of cream.

Insulated or jacketed cans, holding from 30 to 35 creamery inches, are preferable in some ways to tanks. Where these are used a buttermaker is sometimes able to "grade" the cream when receiving it at the factory. If the contents of one can is found to be overripe or "off" in flavor, a maker may locate the source of trouble with much less difficulty than when tanks are used. On the other hand, however, well constructed tanks give better protection to the cream during transit. At creameries where both tanks and cans are in use, the temperature of the cream received from the tanks during warm weather is frequently six degrees lower than that delivered in cans.

The ideal system of delivery would find its nearest approach in the use of separate cans for each patron. The measuring or weighing and sampling would then justly fall to the buttermaker, who would then be brought in close touch with the cream produced by each patron. This plan also enables the manager, if he wishes to do so, to grade the cream, and pay for it according to whether it is first or second class.

When cream collectors are provided with a means of straining each lot of cream, a patron's attention may be drawn to any curd or other matter found in the cream.

Waggon and other vehicles used by cream collectors should be equipped with suitable springs, in order to avoid, so far as possible, agitating the cream sufficiently to cause a partial churning. An undue loss of fat in the buttermilk and butter with a weak, greasy body or grain, will be the probable result of allowing the churning process to commence while the cream is on the waggons. A light canvas top or covering for the waggons makes a good protection from the sun.

The Collector. The value and importance of a competent, reliable cream collector is too often underestimated by the factory management. In the first place it is necessary that he be strictly honest in his weighing or measuring and sampling. Secondly, he should be so well informed along general dairy lines, and possess such keen sense of taste and smell that the slightest "off" or objectionable flavor would be detected, and a probable remedy for the defect given in a quiet, pleasant, tactful manner. Thirdly, he should be neat and clean.

#### CREAM TESTING.

Cream varies in richness much more widely than does milk. The yield of butter per 100 pounds of cream sometimes goes as low as 12 or 15 pounds, and as high as 45 or 50 pounds.