

In this way tests can be made once every one, two, three or four weeks with equally good results, as samples have been kept for two months and longer which tested as well as when kept only one week, but where convenient, testing every two weeks would perhaps give better satisfaction to the patrons.

Observe Carefully the Following Points.

1. Get a fair representative sample of milk each morning.
2. Shake the sealer or jar with a rotary motion each time a new sample is put in, being careful not to churn the milk.
3. If samples are kept for three or four weeks, use a corresponding larger quantity of the bichromate.
4. If cream should gather on the samples and become thick so as not to readily mix with the milk, before testing, stand the jars in warm water for a few minutes, shaking frequently when the cream will quickly dissolve again.

THE SEPARATOR CREAMERY.

In the creamery, as in the private dairy, the first and most important requisite to success is cleanliness.

As it is impossible to turn out a good finished article without good material to work upon, no milk should be accepted but that of good quality and free from any objectionable odor or taint. It is important that milk should be aerated as soon as drawn from the cow, care being taken to see that the air is pure. It should also be protected from rain; rainwater in milk makes it impossible to secure a good quality of butter. Milk from healthy cows only, fed on wholesome food and having access to pure water, should be accepted by the buttermaker. The pastures, yards and lanes should at all times be kept free from carrion and all decaying matter.

The milking should always be done with dry hands and in a cleanly manner, the udder being well brushed or wiped with a damp cloth. All vessels, pails, etc., should be of tin, and should be thoroughly scalded each day. Wooden pails should never be used. The buttermaker should at once reject any milk that is found to contain any bad odor, or any that is delivered in cans not properly cleaned and scalded. It is well to accompany the rejected milk with a notice as to its defect, and also, if possible, with the remedy.

After strictly enforcing the foregoing, the butter-maker should keep the factory in the best possible condition, as an example to those of his patrons who may visit him.