

other way, the tanks should be kept thoroughly cleaned in order to lessen the danger of contamination. They should be emptied at least once a week.

The practice of putting cloth under the covers of the milk cans, which is common in some localities, should be discontinued, because it is a frequent source of tainted milk.

In dairy work it is not possible to completely exclude from the milk all the injurious bacteria, therefore, the means which may be employed to prevent the growth and development of such as have found access becomes highly important.

#### AERATION AND COOLING.

Aeration and cooling are the two effective methods within reach of the patrons for preserving milk in good condition for cheese-making purposes.

Aeration, or, in other words, the exposure of the milk to pure air in a thin film, or spray, or by forcing air through it, or by dipping or pouring, has the effect of reducing the temperature to some extent. It must not be forgotten, however, that unless aeration is carried on in a place where the atmosphere is free from dust or foul odours, and away from barn-yards, stables or other places where cows are milked, it may be the means of contaminating the milk rather than improving it.

Milk is not prevented from turning sour by aeration, except so far as the process lowers the temperature. In cool weather the reduction of temperature may be considerable, but on the other hand when the air is very warm, the effect is very slight. It is necessary, therefore, during the hottest weather, to supplement the aeration with cooling by cold water.

Utensils constructed to combine the effect of aeration and cooling are useful for this purpose, or the vessels containing the milk may be surrounded with cold water. Cooling will be more easily accomplished if the milk is held in small vessels rather than in large ones.

#### HONEST MILK.

All milk supplied to cheese factories should be valued and paid for on the basis of the quantity of fat contained in it. Some factories have adopted the plan of adding the figure 2 to the percentage of fat before the calculations are made. The adulteration of milk by the addition of water, the removal of any portion of the cream, and the keeping back of any part of the strippings are forbidden by the Dominion Statutes.

#### SUMMARY OF IMPORTANT POINTS.

##### *For the Factory Owners.*

1. Provide a supply of good, pure water for the purpose of the factory.
2. Provide efficient drainage to prevent the slops and waste water from becoming a nuisance and possibly contaminating the products of the factory.
3. Where whey is returned to the patrons arrange the whey tank so that it may be easily cleaned, and then insist on it being kept clean.
4. Support your cheesemaker in dealing firmly with patrons who bring milk which is not in good condition, or else do not expect him to bear any loss which may occur through bad flavoured cheese.

##### *For the Cheesemaker.*

1. Attend personally to the taking in of the milk as far as possible.
2. Keep your weighing stand and everything thereon, including your own scales, thoroughly clean. You have no right to require the patrons to furnish clean milk unless you set a good example.