

CLEANING THE UTENSILS.

39. In the washing of churns and all other vessels for milk or cream, they should first be rinsed with cold or tepid water. The addition of washing soda, or a small quantity of borax to the water, will increase its cleansing properties. They should then be washed with warm water, and scalded with water "boiling hot." The use of a brush for the cleansing of dairy utensils is much preferable to the use of a dishcloth.

40. All wooden utensils and vessels should be scalded, cooled and dipped into cold water before they are used. Small wooden utensils should be kept floating or immersed in cold water.

41. Where closed drains flow from a dairy or creamery, they should be flushed out occasionally with a strong solution of concentrated lye, followed by hot water.

I certify this correct as an appendix to my evidence.

JAS. W. ROBERTSON,

Dairy Commissioner.