

provided with good drainage-facilities, be well ventilated, and be furnished with a good supply of water both for cooling and washing purposes.

COOLING THE CREAM.

If possible, separating the cream should be carried on simultaneously with the milking process, as the cleanest skimming is obtained when the animal-heat is in the milk. An efficient cooler should be provided, in order to reduce the cream to the lowest possible temperature. As the amount of water required to cool the cream is comparatively small, this should present no serious difficulty. It is also advisable to provide a trough of cold water, preferably running, in which to stand the cream-cans, in order to maintain their contents at a reduced temperature. Should a satisfactory supply of water for a cooler not be available, the trough system will have to be depended on, and the cream frequently stirred to reduce the temperature. The stirring is necessary in any case to break up the froth which collects on the surface of the cream. For this purpose nothing is better than the perforated plunger generally used in factories. Being made of metal it is easily kept clean. It is not to be thought that, where cream is delivered daily to a factory, the cooling is unnecessary. I have sometimes seen cream delivered every day, but which had been carelessly handled, arriving at a factory in a worse condition than a two days' supply which had been handled with every care and had been effectively cooled.

Under no circumstances should cream from one skimming be mixed with that from another skimming, unless it has been previously well cooled, as this is one of the causes of that worst of all defects in home-separated cream known as the "fermented" flavour. The most unsatisfactory of all suppliers to the home-separation factory is he who places a can under the separator and does not touch it again till it has received the cream from several milkings, neither stirring nor cooling, the cream being thus held at the very best condition for the development of acidity and of undesirable flavours. While held on the farm the cream-can should be covered with a light cheese-cloth to keep out dust, and this cloth should be thoroughly washed and then dipped in boiling water each time it is used.

THE SEPARATOR.

On the care of the separator largely depends the success of home separation. Unless this is kept sweet and clean it is impossible to secure the cream in a sound state. Thorough cleaning after every time of use is imperative—not merely the running through the machine of some hot water, but the dismantling of the machine and the effective cleansing of all the parts. The idea that it is not necessary to wash the machine more than once a day is entirely wrong, and if practised will invariably cause rapid deterioration of the cream.