

Having finished separating, first wash the various parts of the machine with warm (not hot) water to which has been added a little washing-soda or a reputable cleansing-powder. A brush should always be used in preference to a cloth, which rapidly becomes unsanitary. Thoroughly scald with boiling water, and place to air, preferably in the sun but in a sweet atmosphere, until again required. With this process no drying is necessary.

CREAM-CANS.

It is very necessary that the cream-cans should be thoroughly cleansed and scalded. Although in the majority of cases the cans are washed at the factory, it is most desirable that they should be cleansed again before being used, and the method advised for the separator applies also in this case.

CARRIAGE OF THE CREAM.

Having taken every care to produce a well-conditioned cream, it is necessary to see that it is handled in transit in such a manner that it will arrive at the factory in the same good order. If left on the roadside to be picked up, it must be protected from the sun by any simple means, provided it is effective. The farmer's interest in his cream should not end at this point. He should see to it that the same care he has taken with it on the farm will be exhibited by the men responsible for its conveyance to the factory. Bad flavours are frequently developed by reason of the sun striking on the unprotected can.

PAYMENT ACCORDING TO QUALITY.

The care of the cream throughout all stages of production and handling is a vital matter to the farmer. In the majority of home-separation factories in this country to-day the one price is paid for all grades of cream, a practice much on all-fours with the old unsatisfactory system of paying for milk by the gallon. But the day is near at hand when cream will be paid for according to the condition in which it reaches the factory as well as for its butter-fat content. The men who handle their cream properly should assuredly be recompensed in money value for their trouble, just as the men who fail to realize their duty in this connection and thereby reduce the market value of the factory's output should be penalized.

THE FIRST AND LAST WORD.

There is one word of advice on this subject which cannot be repeated too often; it is the first and the last word on the successful handling of dairy-products, and it is the secret of success at the present advanced stage of the industry just as it was when the dairy-farmer and butter-maker were working under the most crude conditions. This all-important word is CLEANLINESS.