

TIME OF SEPARATING.

The best results are obtained when milking and skimming proceed simultaneously, and when this is possible the separator should be of such a size that a start can be made as soon as milking is well under way, always provided that the number of milkers employed is such that the milk will not be left standing long enough to become cold while waiting for enough to be milked to keep the machine going. Neither must the separator be run so long that the accumulation of dirt in the bowl will interfere with clean skimming—say, an hour and a half. If the milk has to be left until milking is finished, a feed-tank with a false bottom should be provided, so that the temperature can be raised with hot water. In this case the bigger the machine the better.

HOW TO SET UP MACHINE.

Having chosen a machine, carefully read the directions. Set it on a firm base, preferably of concrete or a block of wood set into the floor. Leave a space of about 1 in. between the block and the base of the machine by means of a reel at each screw-bob. This prevents oil, &c., from accumulating under the machine, and allows of washing. See that the frame is perfectly level after it is screwed down. Thoroughly oil all bearings. Use only a high-grade oil made specially for this purpose, as on this chiefly depends the ease in driving, and the life of the machine. Carefully wash and scald the bowl and all tinware, to remove the grease with which they are smeared; then put the machine together again, with all parts in their proper place, and you are ready to start separating. Avoid sudden jerks in starting, or you will run the risk of snapping the ratchet-pawl in the handle, which is very hard and brittle. Raise speed slowly, taking care in the hand-machine to apply an even pressure on the handle. A heavy push on the down stroke will only cause irregular running of the bowl, and will tend to wear the bearings and gearing unevenly. The separator must be run at the speed given by the maker, but it is better to err on the side of overspeed rather than underspeed. The hum of the machine gives an indication when the speed is right, but this must not be relied on. A metronome placed where it can be seen and heard, and set to the speed of the handle, is the best means of counting. Satisfactory results will not be attained when stops have to be made to fill up the milk-cistern. Slow speed will give more cream of a lower test, and will cause a big loss of fat in the skim-milk. Excessive speed will give less cream of a higher test, and ensure a more perfect separation. Take care that the speed is up before turning on the milk, and see that it is maintained when the extra weight caused by the milk in the bowl is felt. With the increasing use of the milking-machine the power-driven