

suppliers to want to send less frequently, on account of the cost, as soon as supplies begin to fall off. This explains the fact that, while some home-separation factories can hold their own as to quality while the flush of the season is on, they find it impossible to do so in the spring and autumn. This is the weak spot in the home-separator system. Under ordinary conditions the best quality of butter is made under a daily delivery.

A practice generally in use is for the individual supplier to provide his own cans, and under existing conditions the life of these is somewhat short. Wagons may be seen loaded with two tiers of cans, the larger ones with flat covers underneath and the smaller ones on top. The wear-and-tear is very considerable, and cans will sometimes only last two seasons. The usual method is to weigh and sample the cream, wash the cans, and pass them on to the vehicle by which they arrived. The washing is necessarily a more or less speedy performance, and the lids are usually put on while the can is still hot. It is therefore absolutely necessary to again wash them on their return to the farm. The principal disadvantage of this system is that the factory-manager does not come into direct touch with the suppliers, and has not the opportunity of pointing out any defects in the cream.

Another system of collecting, usually adopted where there is a large number of small suppliers, is to weigh and sample the cream at the farm and empty it into large cans. This saves a lot of cartage, but as success depends entirely on the drivers, it is imperative that they should be trained men employed by the factory. The great danger is that one bad lot of cream may be overlooked and spoil a whole canful. Given good men, this plan is very successful, for their personal contact with the suppliers can be of great assistance to the factory-manager. One difficulty associated with it is getting a scale which will be sufficiently accurate and which will stand the rough usage and weather inseparable from the road. It will usually be found that on the average the total weights from the drivers' books will be more than the weight of cream received at the factory, due to the difficulty of weighing a number of small lots of cream correctly, and also to the loss of cream left in the cans. The latter can be reduced to a very small amount, however, by using a squeegee scraper for cleaning out the cans. This can be made of hard red  $\frac{3}{8}$  in. rubber, 5 in. square. A metal stirrer must also be carried by the drivers with which to mix the cream before taking the sample, or the results in testing will be all against the factory. The sample-bottles must be kept tightly corked to prevent evaporation, and a wet sack thrown over them in hot weather will help to keep them in good order. Wet canvas coverings over the cream-cans will also be found to reduce the temperature of the cream very considerably.