

Each can received has the owner's name and address painted on the lid or stamped on a brass label (as well as that of the factory to which it is consigned when full, if sent by rail), in addition to the tare weight, on the can. In most factories the practice is to weigh the cream in the can and deduct the weight of the latter. A weigh-can is sometimes used. It is satisfactory with thin or fresh cream, but is quite unsuitable with thick sour cream. Some managers take the weight of the empty cans to the nearest pound, while others mark them to a quarter of a pound. Similarly the cream may be credited to half a pound to the nearest pound, or all fractions may be taken by the factory. The second is the most common practice, and it certainly has the advantage of saving a lot of figures. Weight-slips are returned to the suppliers daily or weekly, and on testing-days have the test added. Of the various kinds of scales in use, those having the dial face have the advantage of being very quick, but it is a wise precaution to have some stamped weights at hand and try them daily, whatever the make. A scale only half a pound out can make a big difference in the day's results where a large number of cans is being weighed, especially in the autumn, when weights are small.

Generally speaking, the weighing is very conscientiously done at all the factories I have had the privilege of visiting, and if some suppliers could see their cream for themselves on arrival at the factory they would understand why the weight is short. Because a can weighs 50 lb. when filled to a certain mark to-day, it does not follow that it will weigh the same if filled to the same mark the next time it is sent. I have seen an 8-gallon cream-can, filled to within 2 in. of the top, which weighed 47 lb. net, running over on the way to the factory, due to its fermenting. Such cream should be returned to the supplier.

There is room for improvement in the rinsing of floats and cans at a great many factories. Some managers will use a half-ounce dipper for sampling to save waste of cream, and leave an ounce sticking to the floats, on the plea of want of time. The rubber squeegee before referred to will remove all the cream from the floats, and do it as quickly as the open hand or scraping them on the top of the can. A quick and effectual way of rinsing the cans is by means of a steamer fixed over the receiving-vat, the cans being inverted over it. This can be easily arranged by fixing two lengths of pipe across the vat, with a goose-necked steam jet between them. The steam will immediately loosen the cream, which drops into the vat, and while one can is steaming another is being weighed, so that there is absolutely no waste. Objection may be made that the heating will have a bad effect on the cream in the vat, but the same may be said of a can of hot rinsing-water. This objection does not hold good in practice, as