

repay himself for the outlay and save himself many anxious hours on a stuffy warm night. At many farms, however, there is no available water-supply for cooling. In such cases the evening's milk should be spread into all the available cans. It must also be remembered that the cream rises quickly, forming a fatty cover over the top, through which the animal-heat escapes but slowly. If the milk is well plunged with a metal plunger two or three times at intervals during the evening this will be found of great assistance in eliminating strong-flavoured and overripe milk. The use of a wooden batten for this purpose is most harmful. The wood in time becomes saturated with milk, and when scraped gives off a yellow slime similar to and producing the same effect as that found in unclean machines, buckets, and milk-cans. As this yellow substance is teeming with germ-life it naturally follows that every care is necessary to keep it in check.

Many instances have come under my notice where the evening's milk has been severely dealt with by exposure to the morning sun. Only a small outlay of labour and cash is required to erect a shade. It is not suggested that a milk-house be erected—merely a roof and one wall, or one high wall only, depending on the position of the stand.

A feature most noticeable on the receiving-stage at any of our factories is the number of suppliers who mix warm and cold milk. This not only causes a loss to the supplier by loosening a fair portion of fat, which will be found floating on top in pellets and clusters, but also causes in many cases a higher acidity in the evening's milk, to the detriment of the article. Owing to such mixing it has been found necessary to reject milk which would have been quite acceptable otherwise.

Having reached the stage of delivery to the factory, a few hints on the care of the cans may be of value. The most general practice is to fill up the empty cans with whey or skim-milk. While this is bad practice, it may be unavoidable in most cases. These cans, however, should be emptied immediately on returning to the farm, well scrubbed with hot water and soda, then rinsed with boiling water and left standing in the sun, tops up, and open, or lying on the side, so that any available sunlight may have full effect. Cans that have had whey left standing in them for some time are exceedingly difficult to clean: the penetrating acid in the whey enters the metal, and, being persistent in action, is hard to remove. Warm milk placed in whey-logged cans and held overnight is tainted, gassy, and often overripe when delivered to the factory next morning. Suppliers have no doubt often noticed a soured coating of milk adhering to the bottom of the can after tipping the milk. I have found this common trouble to immediately disappear after a thorough washing and scalding system has been adopted. This souring, of course, only occurs in extreme cases, and many cans deliver whey-tainted milk which can only be detected by the flavour. Cheese manufactured from such milk is not of good flavour, and owing to the presence of gas is inclined to openness.

Milk-buckets should be treated to the same cleaning and sunlight as the cans. Any kerosene or benzine tins which are in use as milk-buckets should be carefully gathered and, after having the bottoms kicked out, dropped into a deep gully. Cloths used with the idea