

skimming efficiency. In the case of either an increase or a decrease in the test it may be found that if the test is multiplied by the weight of cream and divided by 100 the pounds of butterfat will be the same as it was before the alteration.

**Variations**

Apart from the separator, the test of the cream will vary in sympathy with any rise or fall in the test of the milk, whether due to weather conditions, seasonal changes, change of feed, and many other causes. A separator is designed to deliver at the cream spout a certain percentage of the weight of milk which passes through it. If it happens to be 10lb of cream from 100lbs. of 3.6 per cent. milk, the test of the cream will be approximately 36 per cent.

If 100lb. of 4 per cent. milk is put through the same separator it will deliver approximately 10lb. of 40 per cent. cream, providing the cream regulating screw has not been altered in the meanwhile. If the cream regulating screw is fitted on the cream outlet and you wish to raise the test of your cream, screw it in. To reduce the test, screw it out. If it is on the skim milk outlet, screw it out to raise the test and in to reduce it.

If the feed tank is too high, altering the cream screw may not affect the test, because the amount of milk passing through the bowl is in excess of its skimming capacity. In this case, reduce the height of the tank stand or raise the separator. Set the screw to deliver cream testing about 40 per cent. Nothing is gained by skimming too thin, and there is a definite loss by skimming too thick.

If the separator is not running well, the Farm Dairy Instructor will be able to help you to avoid the loss which is sustained every time you use it. All that is wrong in most cases is that some small part wants renewing. It may be quite unnecessary to buy a new machine, and the Farm Dairy Instructor will be able to advise you on this point.

**Cleaning Important**

It should not be necessary to state that a separator should be dismantled every time it is used, and thoroughly washed and scalded immediately separating is finished. A separator which has not been washed since the time it was last used does not skim efficiently, and, if too small for the size of the herd, may even require wash-

ing after half the herd has been milked. If left unwashed after the evening's milking, the deposit in the bowl will become detached and cause a bad flavour in the cream, so that there may be two causes of loss as the result of this neglect—loss of fat and a lower grade of cream.

The washing is a simple process, as each part can be reached with suitable brushes, and washing soda and warm water is all that is needed to remove the milk and prepare the whole of the parts for scalding. If a copper is used for boiling the necessary water, they can then be dipped into it, and in a few moments they will be dry. They should then be hung up in the sun, but protected from

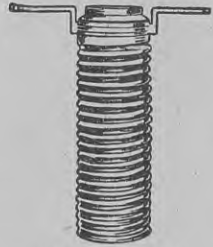
rain, and should not be re-assembled until wanted for use. A separator treated in this way will have a much longer life than one that is neglected, and will do more efficient work while in use.

When separating is finished a small quantity of skim milk should be run through the bowl to remove the cream. This skim milk should be caught under the skim milk spout before separating is finished. A case of second-grade cream has been traced to skim milk which was taken for this purpose from an unclean milk barrel.

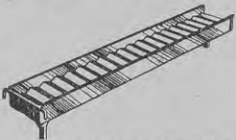
**Do Not Use Water**

Water, and especially hot water, should never be used, as it may remove

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