

SUGGESTIONS FOR THE MAN WHO DESIRES TO SELL CLEAN MILK

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Clean milk can be produced at a very slight extra expense. Many dairy farmers have the idea that they must have one of the new, so-called sanitary barns, with its modern equipment in order to put out the best grade of milk. There is no question but that such is a great advantage in time and labor saved, yet we know that these things are not essential.

If the ordinary farmer will keep his cows as clean as he does his horses—and there is certainly more reason for having them well groomed—then one big source of contamination has been eliminated. This will take about five minutes per day, per animal, providing suitable bedding is used. Dry sawdust is very efficient and, in most cases, as economical as anything used for this purpose. The udder and teats should be washed and wiped dry, just previous to milking. This operation takes about a minute per cow, per milking. The milker should wash and thoroughly dry his hands at this time. He should not even pass his hand over a cow, horse, or any other animal until all the cows have been milked, thus avoiding chances of contamination.

The feeding of hay and ensilage after milking, instead of before, adds nothing to the expense of production, but results in better milk.

The hooded pail is the next requisite in the production of sanitary milk. The hood protects the milk from most of the dust and dirt which might fall into the pail during the process of milking. Its cost is but slightly more than that of the open pail, yet the protection afforded is worth many times the differ-

afforded is worth many times the difference in price. The man who honestly desires to put out as pure a product as possible at a minimum cost cannot afford to be without this pail.

As soon as the milk is obtained from the cow it should be taken immediately to the milk room or house as the case may be. Here it should be strained through a thin layer of absorbent cotton placed between two pieces of cheese cloth. Next, it should be cooled to 50 degrees F., or lower, if possible.

The utensils should be washed in cold water, then hot water and finally sterilized with boiling water or steam. Next, they should be inverted in a well-lighted, well-ventilated place and allowed to drain. Direct sunlight is one of the best exterminators of bacteria.

After the milk hottles and cans have been washed and allowed to drain they should be left in an inverted position, until filled with milk. In case it is not convenient to leave them in such a position, they should be covered with paper or several layers of cheese cloth to keep out the dust. The milk bottle caps should be kept in a jar, or box, free from dust and other means of contamination.

During the summer months ice should be packed around the bottles and cans while in the delivery cart. This will retard the growth and development of the bacteria.

Now, if the suggestions mentioned above are followed out, the delivery of clean, cold, unadulterated milk is insured.