



Requirements For Producing High Quality Milk Simple

By F. W. Adams, Dairy Superintendent at P.E.I. Dept. of Agriculture.

The requirements for high quality milk production are simple and inexpensive and the success of the farmer depends on his ability to produce milk of high quality and in the greatest possible amount.

At the present time all manufacturing milk is purchased on a graded basis and if milk contains an excessive amount of bacteria or sediment the producer receives a lower price. If bad enough it is in danger of losing its market for the product.

HIGH QUALITY MILK
High quality milk means milk which is free from disease germs, dirt, unpleasant flavors and odors. It contains few bacteria and has satisfactory food value. To produce it the dairyman must have: 1. Clean, healthy cows, properly fed. 2. Clean milking equipment and utensils. 3. Clean, well-ventilated barns and milk houses. 4. Prompt, adequate cooling.

CLEAN, HEALTHY COWS
Dirty cows produce dirty milk. Dirty milk contains bacteria that cause off flavors in manufactured dairy products. To help eliminate these problems, groom your cows regularly, keep the long hair on the udders and flanks clipped and, before milking, wash or wipe the udders with sanitizing solution used to rinse the milking machine and utensils.

CLEAN, SANITIZED
Bacteria are everywhere, but most of those in fresh milk come from dirty utensils and equipment, including milk cans. Be sure nails and strainers are sound and have smooth, rust-free surfaces. Open seams, cracks, pits, rusty areas and milkstone deposits make it almost impossible to remove milk residue and greatly increase the chances of contamination. Use only well-tinned pails. Galvanized, enameled or wooden pails are unsuitable.

WASHING UTENSILS
Always clean your utensils right after you use them. First, rinse them in clean water, cold or lukewarm. Next, take a stiff brush and scrub them thoroughly with a hot solution of a good dairy-cleaning compound. Rinse them again with clean water and set the upside down on a metal rack to drain and dry. Be sure to place the milk buckets so that they drain completely.

Use a dairy wash tank with a rounded bottom; if you have one — it will make the job easier. Never wash the utensils in really hot water, unless the milk film has been washed off, or you will bake the residue into a stubborn film. And don't use a rag or soap.

To avoid milkstone, scrub equipment with a stiff brush and use a suitable dairy-cleaning compound according to directions. Once or twice a week use an acid-cleaning compound before the next milking, drain in place of the regular one. If

each unit and suck a pailful of sanitizing solution through it.

The simplest and best way to clean milk tubes, as well as the inflations — every day — Use the brushes, cleaning rods and burrs that are made to fit each part of your milker.

Keep the vacuum line clean. At least once a month (or immediately after milking if milk gets into the line), draw through the vacuum line a solution made of one 9½-ounce can of lye and two gallons of water. Start at the stall-cock nearest the pump. Return the solution from sanitary trap to pail, and proceed in turn to each stall-cock. Next, rinse the line with clean hot water, dividing a pailful between all of the stall-cocks. Finally, empty the sanitary trap and leave the

keep the fat from harming inflations is to use two sets. Use one each week while the other soaks in a 0.5 percent lye solution.

Whatever style of milking machine you use, wash all the rubber parts — gaskets, long and short air tubes, vacuum hoses

To be safe, rinse or spray all utensils immediately before using them, with a suitable sanitizing solution (made up according to the manufacturer's directions). The solution must be drained out thoroughly.

Although the shipping cans are usually well washed at the plant, they are seldom dried completely. When bacteria grow in them they cause the unpleasant odor you find in cans. Take no chances and sanitize the insides before you use the cans.

Give careful attention to cream separators. Wash them promptly after you use them and sanitize them again.

When not properly cared for, milking machines are the greatest single source of bacteria. Even new rubber often has tiny surface cracks and crevices. As it gets older it deteriorates, especially if fat gets into the pores. The inflations soon get porous and spongy. Such surfaces are excellent breeding places for bacteria, and billions of them will be flushed out into the milk at the next milking. Replace inflations before they deteriorate and cause trouble. After milking the equivalent of 1,000 cows, discard inflations. Replace other rubber parts when they show checking or cracking.

To keep a milker clean, rinse out the milk residue immediately by sucking a pailful of clean, cold or lukewarm water through the unit. By raising and lowering the teatcups, make air and water surge alternately through the unit, this removes the residue more completely. Next, dismantle the unit and brush all surfaces coming in contact with the milk, using a hot solution of a suitable dairy-cleaning compound. Some authorities recommend brushing the inflations without dismantling them, especially with the long-tube type of milker. Whichever method you use, wet storage is better than dry storage between milkings. However, dry storage works fine with well-washed equipment.

In wet storage, the teatcup assembly is placed on a solution rack and usually filled with a 0.5 percent lye solution (two level-teaspoonfuls of flake-lye in one gallon of soft water, such as rainwater. With the suspended type of milker, the inflations may be kept in a plastic or black-iron container filled with lye solution, which should be changed weekly. Whichever type of milker you have, be sure the solution covers the entire inner surface of the rubberware. Just before the next milking, drain out the lye solution, reassemble

Dr. Joseph A. MacMillan Addresses Annual Meeting

MONTAGUE BUREAU OF THE GUARDIAN

Dr. Joseph A. MacMillan, Charlottetown, was guest speaker for the annual meeting of the Charlottetown County Hospital on Monday night, held in the Beaver Club Hall.

He strongly urged the board of the hospital to get more young people into the organization. We must have people who are geared to this generation and help them take over, he advised with the changes of this era. We are heading for centralization of hospitals, this will likely be in the form of a large central unit in Charlottetown and Summerside with regional posts throughout the province to which patients could be taken then moved to the larger units as necessary.

Hospitals will be run like factories with computers doing the work and, he also said we have been and will continue to lose

the personalization of our present hospitals, nurses and other staff will be de-personalized.

OUTLINES ACTIVITIES

Richard MacLean, chairman of the board in his report briefly outlined the activities and changes during the year and advised \$6,668 had been spent on purchases of equipment and that an x-ray machine would have to be purchased this year and would cost in excess of \$12,000. The present campaign is for \$8,000 an increase of \$2,000 over last year. These purchases of equipment are over and above that which the hospital services commission will supply.

Fred Norton, business manager in his report advised during 1965, 1696 adult and children patients were admitted to the hospital, compared with 1547 in the previous year. There were 11,184 patient days compared with 11,220 in the previous year, which shows a shorter average stay for patients. In 1965 there were 1109 newborn days compared with 1220 in 1964. This all indicates just how busy this hospital and staff have been and concluded his remarks by requesting questions from those present.

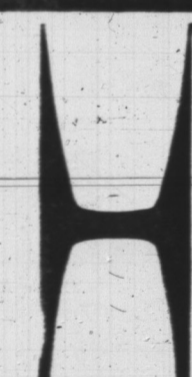
Other reports presented were: the director of nurses by Mrs. Vera MacDonald; the chairman of the medical staff by Dr. Preston MacIntyre who stressed the need for more staff, more beds and the need for a new hospital to serve this expanding area.

The Beaver Club report was presented by Mrs. A. C. MacKay, the ladies auxiliary by Vera MacDonald; the nursing club report by Mrs. Leon Johnston; the housekeepers report by Mrs. Millicent Beer, who outlined changes in compliance with the commission.

The new by-laws were read to the approximately 25 persons present, and the new trustees, appointed are as follows: for one year, Mrs. Leon Johnston, Richard MacLean, Douglas McGowan and James Cain. For two years J. S. DesRoches, Leslie Hunter, Don MacLeod and Silas MacKay. For three years: Hazen MacLure, Robert MacMillan, Charles Mair, Preston MacLure.

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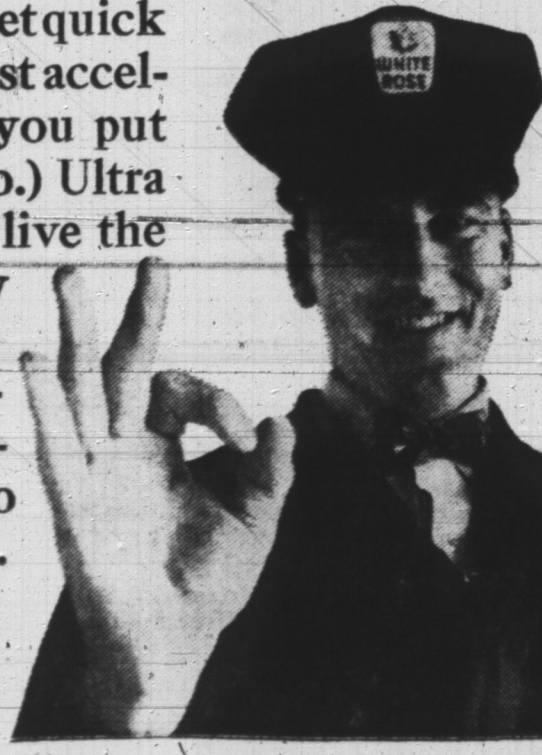
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