



I Am Counting on
YOU
for

More Good Clean Milk

YOU CAN DO YOUR PART BY:

Milking clean cows—with clean, dry hands—using clean buckets and cans with smooth seams—and prompt cooling.

Here's a simple program that works:

- Rinse all utensils with cool water **immediately** after using.
- Wash milk utensils in hot water containing alkali washing powder (not soap) using a stiff brush (not a dish rag).
- Rinse all utensils in hot water. Store in a clean place bottoms up.
- Sterilize all cans and utensils just before using with a chlorine solution, containing one hundred parts per million of free chlorine, according to manufacturer's directions.
- Use a stiff brush to remove dirt and loose hair from flanks and udder.
- Wash each cow's udder with chlorine water. Squeeze the cloth dry and wipe udder and flanks of cow.
- Use a sanitary strainer that filters the milk through single service cotton discs.
- Cool milk promptly. **Water cools seven times as fast as air.**

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