

Hand milking video transcript

Hello, my name is Luke and this is Catherine. We are going to show you how cows were milked by hand before milking machines were available to dairy farmers.

Catherine would usually come to the dairy on her own, but today we are leading her into this unfamiliar area.

Her leg is tied back so that she doesn't accidentally kick the bucket over... and spill the milk!

Talking to her and massaging her udder encourages her to relax and let down her milk. If Catherine doesn't let down the milk we can't milk her...

Milk is expressed from the udder by squeezing the teat from top to bottom ...

It would usually take about 20 minutes to milk Catherine.

Once milking is finished, Catherine returns to the paddock to graze and begin making the next day's milk.

Before dairies were equipped with large vats, milk was stored and transported in milk cans, first by horse and cart and later by truck and train.

From the dairy milk is sent to be either separated and used for cream and butter or to milk processing and bottling plants to be sold as whole milk.

Dairying is an important part of Camden Park's history. At times over 1000 cows were milked by hand each day!

In the 1920s Camden Park's model dairies were built to produce the famous Camden Park Special Milk. In the model dairies cows walked through a foot bath and were washed before entering the dairy itself. The brick dairies have a concrete floor with bails to hold the cows head and fittings and equipment designed for ease of cleaning and hygiene. The workers wore white uniforms and their milk buckets were fitted with strainers on the top.

In 1938 milking machines were installed on Camden Park and the same high standards of cleanliness and hygiene were maintained.