

# The Milk Goat Industry

BY LAWRENCE G. HILL

## GOAT MILK PRODUCTS

Good butter can be made from goat's milk, but ordinarily very little is produced owing to the scarcity of milk goats in this country. In European countries this product is carried on extensively but not in equal to the making of cheese. In making goat milk butter, all of the milk is used, although if a separator is used, the cream can be more thoroughly collected. Unless artificially colored, the butter is very white, resembling hard in appearance. Although in cow's milk it is generally colored a little. If coloring is used with goat's milk it resembles that of dairy butter in appearance, but it does not have the same texture. It may be used for cooking and table use and is sometimes put up in quart glass jars by some of the goat raisers in the late summer to be used when dairy butter is high in price. This is done to a good advantage, putting it in jars sweet and when opened to use it is worked out and salted.

The making of goat milk butter will not become an important industry in this country for a good many years to come, but can be used by those having several good milking does to keep the milk from going to waste and to keep from buying commercial butter.

In making cakes and pastry add a little water to the milk as it is sweeter and acts as a shortening when the same quantity is used as that of cow's milk.

**Good for Ice Cream**  
In ice cream making goats milk can not be beat. A light creamy effect is noticed and the fine texture makes a delicious cream. This is also found in sherbets and all frozen loes.

Several varieties of cheese known under various names are made from this milk. Chevret or chevrotin is what the French call goat's milk cheese. Formaggio di capra, in Italy—Weichkäse aus Ziegenmilch, in Germany (Swiss cheese from Switzerland.) Rochefort cheese made from goat's milk is much superior to that of sheep's milk. The cheese has a characteristic and individual flavor all its own, although it closely resembles the Limburger class of cheese. It is either made from one-fourth to one-third cow's milk, the mixture materially improves the quality of the product. In the manufacturing process it requires no special equipment unless on a large scale—ordinary forms and a curdling room, that can be kept at a temperature of about 60 degrees. The fresh milk is set with commercial liquid rennet for about 45 to 50 minutes at a temperature of from 86 to 90 degrees F. Generally starter is added. Rennet is diluted about 20 times in cold water and added at the rate of one cubic centimeter (25 drops) in ten pounds of milk, after a thin film of whey has collected upon the firm coagulated milk it is cut by means of a cheese knife into pieces the size of a walnut. After the curd has remained in the whey from about five minutes it is gently stirred for an equal length of time, then placed in the forms by means of a cup or a long handled dipper. These forms are made of 3X in and are 4 1/2 inches in diameter by 5 inches high. Each form has 5 rows of holes, the holes being about an inch apart and one eighth of an inch in diameter.

The curd remains in the forms undisturbed until it acquires a consistency that will admit of turning. After from 24 to 36 hours at a temperature of 70 degrees F. salt is applied to the surfaces and the cheese is left on draining boards for 24 hours. It is then placed on plain boards and carried to the curdling room, which should have a temperature of 60 degrees F. and a high humidity. A blue mold first appears on the cheese, and should be removed by brushing with a moistened cloth. A slimy, reddish growth which appears to be needful in the bringing about proper ripening changes then covers the cheese. While the curd is at first sour, it gradually becomes less so and finally develops a sweet and agreeable flavor. When the acidity has disappeared the cheese is in a suitable condition for wrapping.

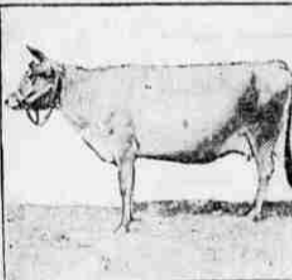
Wrap cheese in parchment paper and tin foil, this seems to aid in preventing discoloration, promotes ripening and also gives the package a more attractive appearance. It takes 5 to 6 weeks to ripen and when ripe should have a fine, white color and an agreeable flavor. Four and a half pounds of milk is required to make one cheese. When fully ripe it weighs about 1 1/2 to 2 pounds.

(Continuation of Goat Milk Products in next article.)

**DAIRY FACTS**  
**LARGE GROWTH IN DAIRYING**  
Dairy Division Directs Efforts Toward Increased Use of Milk and Dairy Products.

(Prepared by the United States Department of Agriculture.)

In the Southern states the work conducted by the dairy division, United States Department of Agriculture, to promote dairying and the consumption of dairy products has shown marked results. The efforts last year were directed largely toward increasing the use of milk and dairy products on the



Purebred Cow Found on Louisiana Plantation.

farm through campaigns for cows on every farm, and improving farm dairy products by practical demonstrations in schools and in farm kitchens. In Louisiana 274 cottage-cheese demonstrations, 297 butter-making demonstrations, and 236 demonstrations on milk products were made, and 23 meetings were held. As a result, 2,628 families were reported as using more milk, 178 cows were brought in where there were none before, 34 boys and girls' clubs were organized, and much improved dairy apparatus was purchased.

In South Carolina the activities resulted in the increased use of milk in 1,384 families and in the purchase of 78 family cows. Sixty demonstrations were given in butter making and 38 in making other dairy products. The work in Mississippi resulted in placing 322 family cows in 11 counties and in the purchase of 2,040 pieces of improved dairy equipment. Dairy clubs were organized in 11 counties, 49 meetings were held, and 70 demonstrations were given.

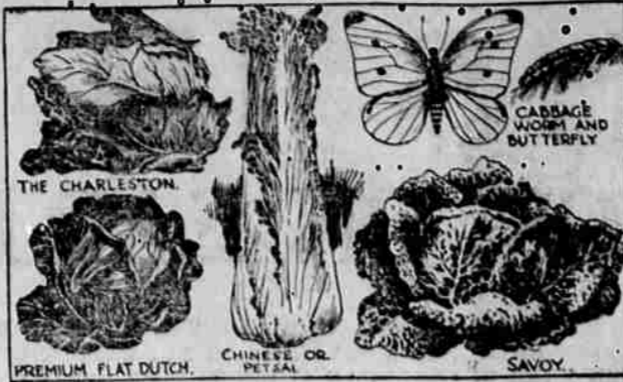
## TRAIN CALF FOR SHOW RING

Youngster Should Become Accustomed to Being Handled by Strangers and to Stand Erect.

When a well-fed and properly developed calf is brought into the show ring it should present a pleasing appearance. It should be clean, well groomed, halter broken and trained. To train a calf, say specialists of the United States Department of Agriculture, put a halter on it and teach it to lead and to stand squarely on all four feet with head alert as to exhibit its best features. It should become accustomed to being handled by strangers, seeing strange sights, and hearing unusual sounds. A good calf is frequently placed in an inferior cage because the judge cannot put his hand on the judge it correctly.

# THE HOME GARDEN

What is Home without a Garden?



## Cabbages and Their Enemies

Do you visualize flocks of white or yellow butterflies and processions of velvety green "worms" or caterpillars when you buy your cabbage seed each spring or get a dozen or two plants to set out?

If you do, why not buy the seeds of death for these marauders when you buy the seed of the cabbage and then you'll be ready for them. Thousands upon thousands of cabbages are lost or ruined because the owners of them haven't the poison ready to combat

the pests. First come the butterflies. There is no way to poison them for they eat nothing at the time of their visit, but are merely intent upon depositing eggs in some snug nook on a cabbage leaf where their devastating families of green caterpillars may begin life. But the life of the green caterpillar may be ended quickly by a dose of arsenate of lead. Later, when there might be a possibility of danger in using powerful poison, white hellebore either in powdered form or mixed in proportion of an ounce to three gallons of water is effective.

If the early crop of worms is kept in check, later ones are not likely to do so much damage. Cabbages and their relatives, the cauliflower, kales, kohlrabis and others, are easily grown in almost any situation provided that they have full sun and moisture. A hot, dry soil, sandy for the most part, is really the only hopeless soil for cabbage working, and even then with care to furnish plenty of food, good cabbage may be grown. The cabbages, of course, need to be started early in seed boxes or hot beds for an early crop. The late crops can be sown outdoors as soon as the ground is ready to work.

Two feet apart in rows is the minimum distance that cabbage should be planted, to permit cultivation and spraying. In small gardens only a few dozen heads should be attempted because they take up considerable space. The cabbage is reasonably hardy and one mistake in raising plants indoors is to coddle them too much and not giving enough cool air to harden them off. The result is scindling seedlings, which seldom will make good heads. The aim should be to raise the plants in tolerably cool atmosphere and harden them off by giving them plenty of air.

## SERMONETTE

Three Quatrains.

**OUTWITTED**

He drew a circle that shut me out—  
Herein, I rebel, a thing to flout,  
But love and I had the wit to win;  
We drew a circle that took him in.

**A MYSTERY**

God moves among His mighty  
worlds afar,  
Yet shines in every soul a quiet star.  
So the huge sun, that climbs the  
unfathomed blue  
Soars glittering in every drop of dew.

**ETERNAL EQUITIES**

All the poised balance of God would  
swerve,  
Did not men get blessings they  
deserve;  
And all the vigorous scales of fate  
would turn,  
Did men not get the punishments  
they earn.

—Edwin Markham  
You can't train up a child in the way he should go by throwing cold water on his ambitions.

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Palace Confectionery Co.

**Making for Merriment.**  
Honest good humor is the oil and wine of a merry meeting, and there is no jovial companionship equal to that where the jokes are rather small and the laughter abundant.—Washington Irving.

**The Road to Good Candy.**  
All roads lead here when candy is the object in view. Magnificent goods guaranteed pure.  
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# What Is The Value Of Five Girls?

Union County has sent five girls to the Salvation Army Home in Portland for tender care and ministrations in their hour of sorrow. They are being cared for by money subscribed throughout the state. Other counties are helping pay for the care of our unfortunate girls. If by any terrible chance, Mr. Reader, or you, Mother, any of these five should be of your kin, would you find comfort in the fact that they are ministered to by the gentle angels of mercy in Salvation Army bonnets? We believe you would.

ARE YOU SUFFICIENTLY INTERESTED IN THE WELFARE OF YOUR COMMUNITY TO PAY A SMALL CONTRIBUTION TO THE UPKEEP OF THESE FIVE GIRLS FROM UNION COUNTY?

# THE "ARMY" IN UNION COUNTY. WHAT DOES THAT MEAN TO YOU?

Every day—and night—you witness the tangible, concrete fruits of the Salvation Army's labors in Union County. You know they draw no color lines, they falter not at the line of the unfortunate, or do they hesitate at the "downs." They feed the hungry, they clothe the naked—in fact there is no kind deed they will not do. There is no unkind thing they will do.

## MONEY DEMANDS GREATEST IN HARD TIMES

There hasn't been a time in recent years when the need of the Salvation Army right here at home has been so apparent. Did you know hundreds of hungry men have been fed, little children clothed, and the sick ministered to right here in Union County? Is it worth something to you? Think about it.

## HELP THE LASSIES

From May 1st to May 10th the annual campaign for sustenance will be conducted. This campaign is the only one this year—you will be asked to give in one lump sum what customarily you have scattered over a period of 12 months. Commencing Monday morning the campaign will begin. The lassies in uniform will call from house to house. Be ready with your mite—don't turn them down. Give all you can, but by all means give something.

Twenty-seven hundred is asked of Union County and two thousand of that stays here to prosecute the work of mercy and relief the coming year—a year that certainly needs it. Seven hundred goes to help the Portland relief home.

## WILL YOU RESPOND? LET NON-RETURN THE LASSIES AWAY

when they call next week. Times are hard and you have retrenched—but we must not retrench in our attention to the poor, the needy, and the ones in urgent demand of succor.

Send contributions to

# THE SALVATION ARMY

La Grande - Oregon