

## Mr. Godwin's Lecture.

Mr. Godwin gave an excellent lecture on dairying. In substance he said:

"The one thing I want to tell you about is milk. Nothing is learned by milking. I don't think I can give you an illustration of how to milk. It seems very easy after you have acquired the art of milking, at least it does to me, but it is a difficult matter for me to explain. Some people have tried to use a machine to do the milking but as yet have not succeeded.

I want to say something on the care of cows to get the best results; that is how to give them the best feed and get the most milk and butter. In this you will probably get a cow or two and intend to make a home, and a home is incomplete without cows, because it seems to me everyone likes milk in at least a majority of people use it.

The first thing in the care of cows is regular milking time. The milking should be done the same time in the morning and evening of each day. You should be prompt to the barn and be gentle with your cows, because you cannot beat them with a club and get good milk from them. Do not leave it around the barn or in any place where it is exposed to air because there is nothing that will spoil so fast as quickly as milk or butter. So the quicker you get the milk from the barn the better it is for the milk and butter.

The cows need plenty of fresh water, especially when they are in milk. Their udders should be cleaned before milking. Some people think that by washing their udders they are made clean, but unless they are thoroughly dried afterwards the water drips into the milk. The best way is to wash them thoroughly with your hand.

Here is something if you remember will never come unless to you because so many people don't know how to make butter.

If the pan system is used to gather the cream you should also let the cream mix in a night mixed with that on top so it will all ripen in the same way and in the same degree. It is better for the cream to

sour or ferment before making the butter then it is after the butter is made because it will become strong. A lot of people think the cream should have to sour. If it isn't sour before it is made into butter it will sour after it is made into butter. The cream ought to be churned into butter twice a week. Keep then you skim off your cream through and then keep in a cool place. You should churn in a room of about 60 degrees. You can get a good thermometer for 25 cts. and never regret it. On the thermometer you will see a mark stating time to churn, "butter time." It is 60 degrees but if you don't churn at 55 degrees you will find you get more and a better quality of butter and it will keep longer.

Don't place your cream over a stove to heat it as the bottom heats and not the top and unless you churn your butter then will be large white blotches of cream. The best way is to set the cream in a tub or other vessel and heat by hot water at a temperature of 55 degrees. Wash the cream out with hot water and if too hot to put your cream in dash a little cold water into the churn.

After you are through churning work it thoroughly putting in an ounce of salt in one pound of butter. It is best to get the butter away until needed.

Mr. Porter is taking up his from Omaha and leaves to-morrow for his place of duty as Superintendent of the great Chemawa Indian School, Salem, Oregon. He says that in Canada he did not find as much snow as between here and there. He was looking for a sleigh ride, but failed to realize that lingering there. —Red Man and Helper.

## IT IS SO.

One feature which I want to speak of, (and let it go beyond this place,) and that is in our experience here at the Carleton school, is that in our report of last year somewhere some great urges a time that used to exist and direct in regard to Indians.—(O. L. Pratt in Red Man and Helper.