

milk after being tested, showed 2.5 per cent fat. We can readily see what profit such a cow would bring her owner. That is the result of careful feeding for milk products.

A good dairyman must necessarily be practicable. He must be thorough careful about details in his work. It is not the man with the best gun who does the best shooting, neither is it the best cow that gives the best milk. To be a good marksman you must have a good eye and a good nerve. The man behind the gun is the power and to be a good dairyman, it is largely a question of the man behind the butter.

I have a friend who is a violin player. We stopped at an old farm-house once where there was an old violin. My friend tuned up the old instrument and played a little on it when the old German, owner of the house said, "By Chimminny, that old violin is worth more than I thought it was." The virtue lay in the man behind the gun. This reminds me of a little story.

It said a little boy made a mud man. He had him nearly completed except one arm when his mother called him to dinner. While he was gone, someone threw the mud man into the pond. The little fellow felt bad. Some days after that he attended a sale when he saw a little fellow with a chopped off arm and he followed him. The man felt that he was followed and after a time, he became annoyed and said, "What do you want?" and the boy answered, "Why did you go away before I finished you?"

Now, if you are working in any line whether it is in the Domestic Science or at anything else, be sure that you finish your work as well as you can and do not let the other fellow finish your job.

Dairying in the East differs in some respects from dairying in the West. A great deal of milk is consumed in the large cities. It is impossible for me to tell you of the various articles manufactured from milk. Sixty-six different things to eat are made from milk and one hundred varieties of cheese are made in France. The cheese we make in this country originated in England in Somersetshire from the Cheddar cheese. I have traveled through Holland and find that the principal cheese made there is the Gouda which looks like a cannon ball and the Dutch have made quite a reputation on this cheese just as the Italians have on their Gorgonzola.

The number of milk consumers are greatly increasing. There is a great sanitary problem connected with this demand. One farm in the United States during the Paris Exposition, sent milk from Illinois to Paris and back again without souring which was the result of a sterilizing process. If we could draw milk free from germs, it would keep fresh indefinitely. I have kept milk six weeks without souring. The souring of milk and the many flavorings that are noticed in butter and cheese, are largely due to the products of fermentation. When I was a boy back East on the farm it was a common saying that Mrs. Jones or Mrs. Brown was the best butter-maker in the community, that is, her butter was the best. Now, if they had said that her butter was the cleanest, it would have been challenged immediately by the other neighbors.

We depend on what is known as lactic acid in the milk to produce flavor in the butter and cheese. The old saying, "Cleanliness next to godliness" applied to anything appertaining to the dairying