

# Best Way For Farmer and Shipper to Take

consumption, it should be most carefully and thoroughly strained immediately after milking. It should next be aerated thoroughly by any process at command, but some method is essential if we are to have it in the best possible condition. As soon as it is aerated it should be cooled. Most milk shippers have a supply of ice and a large tank into which the cans of milk are set. Ice is put in the tank, and the milk is rapidly cooled. being stirred at frequent intervals to prevent the cream from rising. Where ice is not at hand, a spring of cold water. standing at 48 or 50 degrees, will answer. though it is not so reliable.

men rely on springs, especially where they can have a stream of the spring water running steadily into the tank, but even then in very hot weather their milk will, on occasion, spoil en route to the city. Thorough aeration will do much toward keeping milk sweet. When milk is to be made into butter, aeration is not desirable, unless in cases where vegetation imparting disagreeable odors

In such a case, a slight aeration would improve the flavor of the butter with only a very small loss of cream. Where a creamery is at hand, the milk is at once put into it and thoroughly iced. This brings the cream rapidly up. Or-dinarily it will be ready for skimming. if desirable, in eight hours. No butter maker today is in a situation to compete with the best trade if he is obliged to do without ice, though there are many dairies where no ice is used that turn out excellent butter.

as in the case of milk or it may be set in shallow paus on racks in the coolest cellar at command. In neither case will success be as complete as if ice had been the cream is separated, and there is consequent loss. It is important when cream is raised in the old fashioned pans that the cellar be as well ventilated as is compatible with coolness. It should be used only for a milk cellar-

Butter Yields at Hayslope Farm. Following are some of our best yields by the Babcock test:

|                   | No. of months | Per cent |
|-------------------|---------------|----------|
|                   | in milk.      | fat.     |
| June 10, Tephi    | 15            | 7.0      |
| Nov. 4, Annie     | 2             | 7.4      |
| Nov. 4, Pet       |               | 7.3      |
| Nov. 4, Lucy Long | 11            | 7.8      |
| Nov. 4. Imogene   |               | 7.4      |
| Dec. 5, Imogene   |               | 9.6      |
| Dec. 15, Imogene  |               | 8.6      |
| Nov. 4, Virgelia  | 10            | 8.2      |
| Dec. 15, Virgelia |               | 8.1      |
| The cows are a    |               | red Jer- |
|                   | my work corr  |          |

and analyzing.

comfortable of down. The makers as

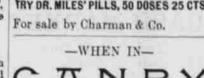
Velocity of the Earth.

would direct it to creep through a black-



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counted six men around the weighing cans all smoking cigars or vile pipes. Ashes from the manager's own cigar fell into the milk. This is the worst one we have heard in many a day. It is enough to curdle the blood as well as the milk that is made into cheese by those unspeakably dirty men!

lished in regard to Guernsey butter. Its natural color is the deepest and richest of that of any of the dairy breeds, and it requires less butter color, usually none at all.

In the great dairy test at the World's fair butter, cheese, cream, skimmilk, buttermilk, cost of butter color and increase or decrease in weight of the cows during the test will all be taken into consideration as well as the cost of food.

weighing only 762 pounds, gave in one year 10,072 pounds of milk, thus producing nearly 13 times her own weight of lacteal fluid.

for cream separating and feed cutting.

to do the dairy work of California.

the name of his favorite animal "keow."

the question, we shall know by next fall which state in this Union makes the best butter or cheese. East will come into competition with west in a most interesting way.

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