

# DAIRY & CREAMERY.

GUERNSEY HEAD.

Portrait of Best Guernsey Cow in the Columbian Dairy Test.

The Guernsey as a dairy cow has been more talked about since the World's fair than she ever was before. While this breed did not in all respects equal the Jersey as to butter making, it is claimed that their greater size renders them valuable for beef purposes and so makes up the difference. It is undisputed, too, that the Guernsey butter has the richest



TYPICAL GUERNSEY HEAD.

natural color of that of any breed known. Guernsey breeders declare that when their cow has had the advantages the Jerseys have had in this country for the past 25 years she will make a better showing than the Jersey does now. Well, we shall see.

The picture shows the Guernsey cow Purity, the best of her breed in the World's fair test. It is copied from the Breeder's Gazette. This beautiful animal is owned in New York state. It will be observed she has no crumpled horn nor yet the black nose characteristic of the Jersey. The Guernsey the world over has the rich yellow skin which old time dairy people always said indicated a good butter cow. The prevailing Guernsey colors are white and bright red, shading into fawn color.

### Clotted Cream Butter—Try It.

I found much attention paid by the Devonshire farmers to the milking qualities of their stock as well as their beef ones and felt much curiosity as to their mode of dairying, so different from ours. When I asked to see their dairy, I was shown into a room adjoining the kitchen, clean, dry and airy.

When I asked to see the cream or the milk, a few pans of the last milking and the butter would be shown, and they seemed amazed and rather disgusted when I asked whether they had any water supply, any springhouse.

"No, indeed. You can't make good butter that way." "How then?" "Oh, the evening's milk is set till morning, then placed without shaking on the stove until it nearly boils, and placed again on the old stone floor. When cold, the clotted cream is removed and put in a bowl. That of the morning is treated in the same way. Then the clotted cream is turned rapidly by the hand 'with the sun' for a few minutes, and the butter comes."

And such, in fact, is all the process. The butter made is excellent. The milk, sweet and nearly new, is warmed and fed to the calves—not wasted on pigs, as we do. Perhaps the butter yield is not quite so great in quantity as by our method, but its quality and taste leave nothing more to be desired in these respects, and none of it is wasted, as is shown by the splendid growth and condition of their young stock.—Bulletin American Devon Cattle Club.

### Farm Dairies in Hot Weather.

With well arranged dairy rooms and ice in abundance, as they are found upon nearly all the larger farms, it is not much more difficult to make good butter in August than in June or September if the milk is good. If the pasture dry and the cows have to live upon the leaves of the trees and such weeds as are hardy enough to grow when grass will not, if the streams dwindle down to filthy mudholes, if the cows have no shade in the pasture, if they are milked at irregular hours that time may be given to other farm work, and when they are wanted they are all driven home by dogs and boys who have even less sense or judgment than the dog, it cannot be expected that good butter can be made from their milk. But neither will it make good cheese. It will not be fit to eat unless by cooking some of the impurities can be taken out of it. An old hog might eat it and live, but we should not dare to feed it to one that was suckling pigs nor to young pigs lately weaned.—Exchange.

### Cheese and Evaporated Milk.

The difference between cheese and evaporated milk is chiefly this: The former contains but three or four of the original compounds of the milk—viz, water, about 81 per cent; fat, 31 per cent; casein, 31 per cent, and about 7 per cent of lactic acid, ash, etc., while the evaporated milk has also the milk sugar, which in cheesemaking passes off in the whey, and a varying amount of water and in some cases cane sugar. As to whether cheese will ever be made by "evaporation, with apparatus for the purpose," I am unable to say, but I hardly think so, certainly not what we call cheese at the present time, though there is possible room for improvement of the present methods of condensing milk and caring for the condensed product.—Professor Roberts.

One creamery reports so wide a difference as 47 cents to the hundred pounds in the price paid for milk by the Babcock test. The richest in butter fat brings \$1.47 per hundred pounds; the poorest, \$1. And no doubt it costs the dollar man just as much to keep his cows as it does the dollar forty-seven man.

## DAIRY PROGRESS.

What the Manager of a Creamery Can Do to Aid It.

The manager of a creamery is in a position to lead and direct healthy and sound sentiments among his patrons that will contribute to their advantage and profit, while at the same time adding to his own success, since his interests are closely connected with theirs. The creamery manager should be a student of the requirements in successful milk production, and this topic is one which he should present to his patrons whenever occasion offers. He should be familiar with the methods and practice of all his patrons, so that he can cite examples of good and excellent management to those who may be deficient in this direction. He should encourage a friendly intercourse between himself and them either by inviting them to visit the creamery for consultation, or, better still, devote his leisure hours, after finishing the day's work, in calling at their homes. Politeness always pays, and when sustained by good habits and right living is the most available passport to the attention and regard of people generally. He must, however, carry a discreet tongue and not be the mouth-piece for such gossip as will reflect to the discredit of any one with whom he may be directly or indirectly connected. There are always enough of that class in most neighborhoods, and one in his position must guard against losing the respect and good will of those with whom he has to deal.

In localities where milk is taken from the farm by one person regularly there is less opportunity for interchange of personal experience than where each individual delivers his own. Observation and investigation will show that where milk is brought in by the producers themselves there is decided increase of income per cow over where the milk is hauled by contract. This is due to that intercourse of each dairyman with the person who receives his milk. A farmer may be untidy and careless about handling the milk which he turns over to his agent, the milk hauler, knowing that he himself does not meet the eye and admonition of the man at the weigh can. No self respecting person will care to appear among his neighbors at the creamery and meet their looks of askance if not pronounced objections to his act of bringing milk which endangers and degrades that of his more careful neighbors. Another important result of such frequent meetings of milk producers is that ways and means of increasing the yield are discussed in the face of inexcusable facts of which the number of cows giving milk and the weigh can scales are the convincing influences. If A. with 15 cows bring as much milk as B. with 20 cows, B.'s native pride will compel him to know the reason why and set about to improve his methods so as to get closer to the band wagon in the future.—C. L. Gabrielson in Creamery Journal.

Two things the association say combine to raise the price of milk in August—the one flies, the other lack of nourishment in the pasture. Both can be met by feeding once a day in the stalls. When a good meal that can be eaten in peace awaits the cow in its stable, she will be on time to be let in to it. It is poor management that compels the animal to make returns from the food found afield, as so many milk growers do, varying as this does with the season. A full feed of grass is not enough at any time, but a grain ration of some sort is a necessary addition. To do the best work in milk production of which she is capable a cow must be well nourished and sheltered.—Public Ledger.

The New York State Agricultural society has made a new departure in the matter of premiums on butter. Henceforth all good butter gets a prize of some kind. One thousand dollars will be paid in premiums on butter and cheese, which is a good sum even for the richest state in the Union. The best grades of show butter are so nearly alike that it is almost impossible to discriminate between them. Hereafter, therefore, first class butter entered for show at the New York state fair will get enough by way of premium to pay at least part of the expenses of putting it on exhibition. The plan is to be commended.

Be careful when you test milk. Andrew Jackson of Hampton, Va., was testing milk in a creamery and accidentally got some of the chemicals he was using in his eyes. He will probably lose his sight altogether.

Sharpen up the Danish-Weston cream separator points with a file occasionally, or you will lose considerable cream. Keep the points sharp.

The hardness of butter depends on the character of the cow feed. Gluten meal makes softer butter than either corn or cottonseed meal. Gluten meal will therefore make a good cold weather feed. Cream from gluten meal feed does not churn so readily as that from the other materials named. So the New Hampshire agricultural station experiments show.

Ensilage makes a somewhat soft butter, but its texture and flavor are superior.

The best milk selling concern in existence is the famous Milk Supply company of Copenhagen. It guarantees perfect cleanliness and the best quality of milk. It keeps a number of trained dairymaids constantly traveling from farm to farm inspecting the cleanliness and condition of the stables and cows whence the milk is obtained. They watch also the feeding of the cows.

Professor G. A. Smith says of cheesemaking: "If the whey gets very sour, the acid will destroy the butter fats in the curd. Aerating milk when it is new is of more importance than cooling it. This can be done by having the strainer high, so the milk will fall from one to two feet in the open air. Animal odor is a gas which the air takes out of the milk."

## Three Kinds of Corpuscles in Blood.

Besides the red and white blood corpuscles—the only two described by the average physiologist—there is a third kind in the blood of mammals, but the exact nature of its elements is not as yet fully understood. It was 11 years ago (1883) that Professor Bizzozero first made known the existence of this third element in the blood (see Smithsonian report for 1883, page 735), and the majority of physicians and writers on physiology have not yet learned that such a discovery has ever been made. This new corpuscle is a colorless lens shaped disk, very minute, being scarcely one-half the size of the red corpuscles, and wholly destitute of hemoglobin. Bizzozero says that they are especially interesting on account of their supposed physiological relations. It is claimed by our eminent authority that they are the chief factors in coagulation and that fibrin is derived from their disintegration. This view is entirely different from those previously enunciated, which chiefly referred the fibrin to the breaking down of the white corpuscles.

Recent investigation on the blood of birds and amphibians reveals a homologous element with the newly differentiated corpuscle—pale nucleated blood plates, whose functions are similar to the third blood corpuscle in mammals.—St. Louis Republic.

## Solitaire For Two.

Crapette is solitaire for two. It requires two packs of cards. Each player places four in a row. The last highest card has the play. Each deals 13 cards from his own pack. These are called his crapette and lie on the table. The rest of the cards are held in the hand. Aces as they turn up are laid in the center of the table, and the packs are built up from the double rows first laid down. The cards of each are built down, as in all solitaire games. The spaces are filled from the crapette, and the building is done from the hand. The upper card of the crapette must be always kept turned up. The conflict between the two players lies in the fact that each can build up or down on the other's crapette. The first who has played out all his hand wins. Crapette is an ingenious variation of one of the most familiar games of solitaire.—New York Sun.

## Just as Red as Ever.

She was 4 years old and precocious. The family were at dinner, and the mother dished out some stewed rhubarb and gave it to her. She looked at it and pushed it away, but was finally induced to eat it by the assurance of the mother that it was "splendid" and would "clean her blood." A few hours afterward the child, while playing, fell and hit her nose against a chair leg, causing a decided flow of blood. Between her sobs she gasped out, "Mamma, you said the rhubarb would clean my blood, but it didn't, for it's just as red as ever." And since then no argument can induce her to eat rhubarb.—New York Herald.



Mrs. J. P. Bell, Ossawatimie, Kan., wife of the editor of The Graphic, the leading local paper of Miami county, writes "I was troubled with heart disease for six years, severe palpitations, shortness of breath, together with such extreme nervousness, that at times I would walk the floor nearly all night. We consulted the best medical talent."

They said there was no help for me, that I had organic disease of the heart for which there was no remedy. I had read your advertisement in The Graphic and a year ago, as a last resort, tried one bottle of Dr. Miles' New Cure for the Heart, which convinced me that there was true merit in it. I took three bottles each of the Heart Cure and Restorative Nervine and it completely cured me. I sleep well at night, my heart beats regularly and I have no more smothering spells. I wish to say to all who are suffering as I did; there's relief untold for them if they will only give your remedies just one trial."

Dr. Miles Heart Cure is sold on a positive guarantee that the first bottle will benefit. All druggists sell it at \$1.50 bottles for \$5, or it will be sent, prepaid, on receipt of price by the Dr. Miles Medical Co., Elkhart, Ind.

## Dr. Miles' Heart Cure Restores Health WINTER TIME TABLE.



STR. SARAH DIXON, For Astoria and Clatskanie. Leave WASHINGTON STREET DOCK for Astoria, Sunday morning at 7:30. Monday and Wednesday evening at 7:30.

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On Fridays will leave Portland at 1 o'clock P. M. for Oak Point connecting with steamer Messenger for and from Clatskanie. Return to Portland the same night.

## Are You Going East?

If so, it will pay you to write to A. C. Sheldon, general agent of the "Burlington Route," 250 Washington street, Portland. He will mail you free of charge, maps, time tables, and advise you as to the through rates to any point, reserve sleeping car accommodations for you, and furnish you with through tickets via either the Northern, Union, Southern, Canadian Pacific or Great Northern railroads at the very lowest rates obtainable.

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Blank note, receipt and order books at the ENTERPRISE office.

## Sheriff's Notice of Sale on Execution.

In the Circuit Court of the State of Oregon for the County of Clatskanie.

Mitchell, Lewis & Staver Co. plaintiff vs. The Cape Horn Telegraph Company, defendant. State of Oregon, County of Clatskanie, ss. Notice is hereby given that by virtue of an execution and order of sale issued out of the Circuit Court of the State of Oregon for the County of Clatskanie, bearing date the 24th day of December, 1894, in a suit wherein Mitchell, Lewis & Staver Company were plaintiffs, and the Cape Horn Telegraph Company were defendants, commanding me, in the name of the State of Oregon, that out of the real estate hereinafter described to realize a sum sufficient to satisfy the demands of said decree, to-wit: \$115.50 and the further sum of \$17.00 costs, together with interest on the same since September 24, 1894, at eight per cent per annum, and also the costs of and attending this sale.

Now, therefore, in obedience to such decree, I did, on the 24th day of December, 1894, duly levy upon, and will, on Saturday, the 30th day of January, 1895, at the hour of one o'clock P. M. of said day, at the front door of the court house in said county, offer for sale at public auction, and sell to the highest and best bidder for cash in hand, all the right, title and interest of the said defendant on the 27th day of September, 1894, had in and to the following described real property, to-wit: The right of way, lines, wires, poles, insulators and brackets from Mulligan, Oregon, to Sandy, Oregon, inclusive, together with the appurtenances and appliances, one relay and key and sounder, and two cells of battery at each of said company's offices, to-wit: Sandy, Eagle Creek, Curranville, Springwater, Highland, Clark, Meadow Brook and Malina. One box relay key and two cells of battery at Union Mills, all in Clatskanie county, Oregon.

Dated this 27th day of December, A. D. 1894. F. C. MAHONK, Sheriff of Clatskanie County, State of Oregon. By N. M. Moody, Deputy. 12-27-1894

## HELLO!

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## Harper's Magazine IN 1895.

"The Simplices" is a new novel by Thomas Hardy, which will be begun in the December Number, 1894, and continued to November, 1895. Who ever may be one's favorite among English novelists, it will be conceded by a master artist in fiction, and "The Simplices" may be expected to arouse enthusiasm not inferior in degree to that which has marked "Tess"—the most successful story of the year. Another leading feature will be the "Personal Recollections of Joan of Arc" by the Marquis de Custe, Her Page and Secretary, under which guise the most popular of living American magazine writers will present the story of the Maid of Orleans. In the January number will appear a profusely illustrated paper on "Charles Fox and the Carolinas," the first of a series of southern papers.

Northern Africa is attracting more attention than at any other time since it was the seat of empire. The next volume of HARPER'S MAGAZINE will contain four illustrated articles on this region, and three of them will depict the present life there. Julian Ralph will prepare for the Magazine a series of eight stories, depicting typical phases of "Chinese Life and Manners." Besides the long stories, there will be in the January Number the first chapters of A Three Part Novella, by Richard Harding Davis—the longest work yet attempted by this writer. "Complete short stories by popular writers will continue to be a feature of the Magazine."

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An American Serial "Dr. Warren's Daughters," by Rebecca Harding Davis, a story of an American life, partly laid in Pennsylvania and partly in the far South, will occupy the last half of the year.

"My Lady Nobody," an intensely exciting novel, by Marten Maartens, author of "God's Fool," "The Girton Story," etc., will begin this year.

Essays and Social Chats. To this department Spindler will contribute her charming papers on "What We're Doing" in New York society.

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