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nected with th butter product in the summer the entire su market at the prices realized indeed than order to storage wa and large o them each y years. Now there an do not hold the believe in it. but and therefore the of the most importa sideration by the m the business is the r carrying of summe carrying it in such a come out of storage showing a good fis

and sweet.

Various experi and constant imp made in refrigeration ahead of what we were en ago. With the improvement eration and the ability to produc low temperature at a minimum c are now able to freeze butter and it at a very low temperature at a cost low as or lower than formerly paid for ordinary cold storage. After experi ments covering a range of the past five years it has been thoroughly dem-onstrated that this is the only proper way to hold butter. Butter made last June, frozen solid and held until May, came out in tip top condition. Not a tub oily; and all of a very fine flavor. Ordinary goods hold their own and deteriorate very little.

Freezing has come to stay, and we think every shipper will do well to give it its consideration. Repeated experiments have shown us that butter frozen will stand up longer after being taken out of the freezer than that held in the ordinary cold storage. A certain amount of fermentation takes place in the cold storage butter that is prevented by the freezing process, and when the butter is taken from the freezer it has better

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pir SALS — A second hand Vic-first-slass condition; cost \$147, the condition. For particulars

WILLIAMS & OD.

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PHEASANTS WANTED. - A good price will be paid for live Mongolian pheasants on de-livery to C. A. Lond, at the Wigwam bar-

keeping qualities than butter held in or- corn up dinary cold storage.-Frank C. McMul-len in Creamery Journal.

## Indiana Premiums.

The Indiana State Dairymen's association are fortunate in having for secretary a live little lady, Mrs. Laura D. Worley. With her kindly compliments there comes a circular to our table setting forth the premiums offered by the State Dairy association for the next Indiana state fair at Indianapolis, Sept. 19 to 24.

On dairy butter, first, second and third, the premiums are ten, six aud three dollars. On creamery butter the premiums are ten, six and three dollars. On full cream cheese, first, ten dollars; second, six dollars; third, three dollars. <sup>+</sup>In addition the Indiana Consolidated Butter and Cheese association offers a special premium of ten dollars on first premium creamery butter and five dollars on first premium full cream cheese. The Indiana board of agriculture offers ten dollars on each of first premiums of dairy and creamery butter and first premium full cream cheese. J. H. Monrad. for Chris Hansen, offers special premiums of butter and cheese color. Also the Genesee Salt company, through F. A. Tripp, their western representative. The scale of points will be as follows. The scale of points will be as follows. Flavor 45, grain 25, color 15, salting 10, packing 5. All butter and cheese ex-hibited to become the property of the Indiana Dairy association, and to be sold for the benefit of the association to assist in building up the dairy interests of Indiana.—Hoard's Dairyman.

Milk in Hot Weather.

Night's milk that will not keep sweet and pure till 10 a. m. the next day is not fitted to offer for manufacture at 7 or 8 o'clock in the morning. When night's milk has been improperly cared for in summer it will begin to age rapidly the hext morning just at the critical period of cheesemaking, the scalding up process of the curd.

This is the of the most disastrous things that can happen in cheesemaking, for if acid gets a firm hold on the soft, partially cooked curd, no after amount of high scalding will abort a sour cheese. The most aggravating point is that all the trouble began back on somebody's farm who was grossly negligent the night before with the care of his milk .- Cor. American Cultivator.

## Dairy and Creamery.

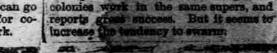
See to it that there is a fully equipped dairy exhibit at your-state fair this sea-son. At the county fairs there should in every case be premiums given both for home dairy and creamery butter and

A Scotch milking machine has been received at Chicago from Glasgow by a firm who will see that it has a thorough trial. If it proves a success, the only

odd thing about it will be that it was not invented in America. Dairying is now one of the most in-viting occupations in the country for money and brains to take up. The milk test, the calculations of the cost of a cow's feed for a year and the consequent necessity of getting only the best cows have put the business on an approximately exact basis.

mately exact basis. When several farmer's on the same hipe of road have milk to carry every day to the station for the milk con-tractors, or to the creamery or cheese factory, one man ought to be able to carry the loads from several farmers much oheaper than each man can go every day. Here is a chance for co-eperation to get in some good work. A New System of Working bees, by Mr. Wells, is making some stir in Eng-land. He-puts two colonies side by side, with a perforated dummy between and queen-excluder over. Maving both oports grees success. But it seems to increase the two system of working bees.

CARDS Largest contailing to of ad-



holds out.



C.A.SNOW&CO