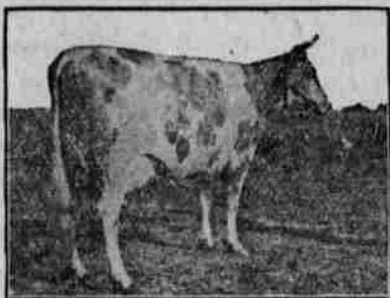


PROFITABLE DAIRYING

By HUGH G. VAN PELT
Dairy Expert Iowa State Dairy Association

What State Dairymen's Associations Can Do

Knowing the possibilities in store for dairy farming and realizing the possibility of doubling the income from the dairy products and in this manner adding to the wealth of the Iowa farmer nearly half as many dollars as a bumper crop of corn in a year of high prices, all forces are at work to accomplish the result. The last general assembly appropriated \$10,000 to the Iowa State Dairymen's association to enable them to do more effective work along educational lines in dairying. With this money they have hired dairy experts to conduct a campaign with the one end in view—increasing the butter products of the Iowa cow. To accomplish this result no stones are being left unturned. Special dairy trains have been run and more will be run over the state, carrying to the farmer's door the facts relative to the care and selection of his herd that will mean to him



"Glencoe Bopeep," Guernsey Cow That Will Make Over 600 Pounds of Butter This Year in Iowa Cow Contest.

more profitable products and an interest in the work that will cause him, too, to realize that there is a bright future for the dairy business on his farm if conducted along proper lines.

Short Courses in Dairying.

Short course schools are probably one of the very best means of educating the farmer dairymen, although it is impossible to reach so many during a short period of time. But those to whom education is carried through this channel have an opportunity to learn a great deal more that will be a benefit to them because the corps of instructors remains with the one class for a week at a time and during this course dairy animals of proper form, conformation and working ability are brought before them and the essential points to be observed in selecting dairy animals are pointed out and practically demonstrated with the live animal. Methods of securing the very best animals for the production of milk and butter fat are discussed, and of course this brings up the study of breeding, raising and developing dairy cattle. Feeding the dairy cow is an all-important point, and this matter is discussed every day during the week with the students. Caring for milk and cream on the farm is a real live question at the present time. There is another possibility here in that, by the proper care of the milk and cream from the time it is milked until it reaches the creamery, it will not be difficult to increase the price per pound of butter shipped out of Iowa by one cent and this means an income in itself of over \$10,000 per year. Practical demonstration of the proper methods of milking the cow are given and it will probably be a surprise to the dairyman to realize that there is as much to be learned regarding the proper way to milk the dairy cow as there was to be learned regarding the growing of corn five or six years ago. After the cow has been milked at these short courses the milk is weighed, then a sample taken and tested with the Babcock tester to determine the percentage of butter fat found in the milk; and after all this is probably the very most important thing to be learned by the dairy farmer at the present time, because it enables him to find out which of his cows are good ones and which of them are the unprofitable kind, and this certainly must be the first consideration in building up the herd. He must get rid of his poor cows and keep the good cows and by the use of good sires produce daughters that are still better, save them, rear them under the best conditions for growth and development and each generation make better the herd from the standpoint of milk and butter production, never failing to sort out by the use of the scales and the Babcock test those individuals which do not pay for their care and feed and yield a reasonable profit besides.

Farmers Are Interested.

It is surprising the interest that these short-course students take in their work, for, as a matter of fact,

they do better work during the five or six days while the opportunity is presented than do the real college students, who feel that their opportunities for education are to last for a period of four years instead of for one short week.

The Iowa State Dairy association also furnishes lecturers for farmers' institutes, one of which is held in every county in Iowa, supported to an extent by the appropriation from the state. In the past there has been very little encouragement to the farmer, who attended the institutes, along lines of dairying because the available lecturers were few, but now that the state has come to the assistance of the State Dairymen's association it is possible for the latter institution to supply speakers free of cost except for their traveling expenses to every farmers' institute in the state that signifies its interest in the real business of dairying.

Probably one of the best opportunities to do good is found at the annual meetings of the patrons of the 500 creameries located in Iowa. At this time the treasurer reports to the patrons—numbering from 50 to 500—what the financial condition of their creamery is and what the profits have been during the past year. On such an occasion more interest is displayed than at any other time, because the patron feels that the business is largely his—which is a fact. If it is possible, and usually it is, to show him where his organization can be more successful and pay larger prices to the patrons for their butter fat during the coming year, he feels that it is to his advantage to grasp the opportunity and in this way much good results to the patrons in the community. Probably the best manner of assisting these creamerymen is to form associations and already in Worth county, the North Iowa Dairy Improvement association has been organized with ten creameries co-operating. The butter made by these ten creameries is taxed by the organization one-tenth produces in her creameries over 1,000,000 pounds of butter, and in this respect leads, as a rule, all other states in the Union. Judging from this butter income, together with the income from the city milk supplies and from other by-products of the dairy cow, it has been carefully estimated that the dairy business of Iowa means an annual income of \$60,000,000, and it is a fact that the chief factory to be found in nearly 500 towns in the state is the factory where the cream produced on the farm is manufactured in butter and shipped to market.

Possibilities of the Iowa Cow.

Owing to the fact that a great portion of the butter produced in Iowa is shipped out of the state, the butter industry represents one of the chief sources of income and wealth to the state of Iowa. The production of butter and the wealth therefrom, however, is not a thing that the Iowa farmer is often found boasting about, because he realizes that large as the production of butter is and large as is the income at present, it is only a small indication of the real possibilities of the Iowa cow. To produce this amount of butter nearly a million and a half cows are being milked and their average production is in the neighborhood of only 140 pounds of butter per year. One can only realize the smallness of this production by comparing it with the large yield of the better herds of dairy cows that are to be found in many states. Many are the herds that produce an average of over 400 pounds of butter a year, and this means that each cow on the average is returning to her owner an income of over \$100 annually for the butter she produces. There is a possibility that the production of even these better herds can be gradually increased, and this is best proven by the fact that in these herds are to be found many cows that are producing much more than 400 pounds of butter, while others are producing a lesser amount. One is not surprised nowadays to find cows that have produced from 700 pounds to 1,000 pounds of butter a year, and a few cows already have produced over 1,100 pounds of butter in 365 days. There is a possibility of doubling the average production of the cows with very little expense. In fact, only three things are needed to accomplish this, namely: Better dairymen, better cows and better methods of caring for and feeding them. To double the average production of the cow would mean that she must produce an average of 280 pounds of butter annually, and no doubt the time will come when she will be doing this, for as a matter of fact her pres-

ent production is not making for her owner any great amount of net profit even at the high price of butter fat.

In older countries we find the cow's average in production even more than 280 pounds of butter per year. Among these countries are Denmark, Holland, New Zealand, the Jersey and Guernsey islands and other countries. Little improvement in the Average Dairy Cow.

In most lines of agriculture the American farmer is most progressive and leads the world. During the past number of years he has been busy improving his herds of horses, hogs and beef cattle as well as his farm equipment, and has overlooked the importance of the dairy cow. Likely this is the reason that we find him today milking cows that are no better than the cows he was milking 25 years ago, and in many cases of a quality even poorer. He has considered the dairy cow as more or less a side issue and as sort of a troublesome necessity. At this time, however, with the great advancement in the price of land and the problem of making his farm better instead of farming it to death, he has looked around him and found that of all farm animals the good dairy cow is at the present time returning to her owner more net profit from her daily product, helping in making the farm better, and that her calves are selling for a higher price than ever before, and at a greater profit than any other animal on the farm. He has found that there is a vast difference between the cows that he is keeping, and in many instances



Good Type of Jersey Cow.

he finds standing side by side under exactly the same conditions and receiving the same feed both in quantity and quality, two cows, one of which is producing 100 pounds of butter a year while the other is producing 500 pounds of butter in a year. It takes only a moment's consideration to discover, when his attention is drawn to this fact, that one of these cows—even though she consumes five times as much feed—requires five times as much labor to care for her and milk her; even though she might occupy five times as much space in the barn or pasture, is five times the more profitable cow of the two.

Doubling the Production of Butter.

This is a fact that is found on nearly every farm at the present time, and right now the dairyman is struggling to get rid of the poor cows and keep a larger number of cows, but it is difficult for him to find them because during these same years his neighbors have paid very little attention to the building up of their own dairy herds and the same conditions are found upon their farms—a few real good cows and a number of real poor cows. He, too, has discovered the difference between good cows and poor cows, and the result is that to build up at once good herds of dairy cows is practically an impossibility, and it will take a considerable length of time to make the great necessary improvement in our herds. Nevertheless, the necessity of bettering our dairy conditions is apparent. It is a possibility to double the production of dairy products with the same number of cows in milk, which means that there is a possibility of producing annually in Iowa instead of \$60,000,000 worth of dairy products, \$120,000,000 worth, which lack a very little of amounting to as much as does the annual corn crop of the state.

This, no doubt, will be a surprise to the reader, as it is a matter of Iowa history that the corn crop is by far the most important of all Iowa industries. There is, however, no area the size of Iowa in the world that is better fitted for a large, economical and profitable production of dairy products. Everything except the good cow is present. There is no better feed than corn when fed in proper amounts and proportions, and there is an abundance of pasture grasses, clovers, good climatic conditions, fresh water, intelligent farmers and good markets.

Goes Home Early.

"I don't believe that young man intends to propose at all."
"What makes you think so?"
"I can't coax him to stay later than ten o'clock when he comes to call."—Detroit Free Press.

His Reason.

"She asked me what 'igloo' meant."
"Well?"
"And I couldn't tell her. I'm not up on baby talk."

Land Advancing in Value.

The average value of occupied farm land in Canada last year was \$38.60 an acre, compared with \$35.70 the year before.

DRINKING LEMON AND WATER

Morning Beverage Good for the Complexion—How to Keep the Cut Fruit Fresh.

Lemon and water taken early each morning has become a common drink among women who value their complexions. Nothing keeps the digestion in better condition.

Since sugar is not used, there is no danger of acid even for gouty and rheumatic subjects.

Do not use too much lemon. The juice of a third or half the fruit is enough. To keep the cut lemon fresh for several days is something of a problem.

Cut off only the section to be used and squeeze the juice from the cut portion. The rest can be turned, cut side down, in a cup or it can be put in the same position on waxed paper. This should be big enough to fold over the lemon and keep out the air.

Treated in either of these ways, a lemon will keep several days even in hot weather. Do not stand in a warm closet nor where the fruit will freeze.

THINGS IT'S WELL TO KNOW

Tried Coffee Grounds Good to Fill Pincushions—Vinegar Removes the Odor of Paraffin.

Dried coffee grounds answer well for filling a pincushion; they do not attract moths like wool nor mice as bran does.

Tinned fruits should be turned out of the tins two hours before using; the flavor of it is greatly improved by this treatment.

Vinegar will remove the disagreeable odor of paraffin from earthen and tin ware; dip a rag into the vinegar and scour the vessel with it.

Use old curtains or newspapers to rub them over after cooking, then polish with grate polish; finish off with an old piece of velvet or flannel.

Gas stoves require a good deal more cleaning than they often get. A dirty stove is the cause of a disagreeable smell in the house.

Brown Betty.

This is an economical dessert on which the children are particularly fond. Chop fine some sour apples, and for each cupful use a half-cupful of fine bread crumbs, one tablespoonful of sugar, half a cupful of chopped raisins, a little cinnamon, grated lemon rind or nutmeg and a tablespoonful of butter. Butter a pudding dish; put in a layer of apples and raisins; sprinkle over this sugar and spice; then put on a layer of bread crumbs and a few dots of butter and so continue with the various layers until all the ingredients are used. The top layer should be of the crumbs and bits of butter. Cover closely and bake about twenty minutes; uncover and brown. It can be served plain with sauce, with butter and sugar or with cream as preferred.

Mother's Indian Pudding.

Put two quarts of milk in a kettle and just bring to a boil. Pour into a large pan and add one even tablespoon salt. Sift in slowly with the hand, stirring all the time, a pint dish half full (just as she did) of boiled Indian meal—not granulated—two-thirds cup of molasses, or enough to make quite sweet, no eggs, no spice. Pour into a large brown earthen pudding pot, must not be more than two-thirds full. Put in oven and pour over top one-half pint milk. Don't stir. Bake in a moderate oven three hours. If it scorches, cover with thin tin plate. This makes its own sauce.

Hot Buttermilk Biscuit.

One quart flour, two rounded teaspoons baking powder, lard size of an egg, one teaspoon salt, one-half teaspoon soda. Mix quickly to a soft dough with buttermilk, roll to one-half inch thickness, cut, bake quickly and serve piping hot.

Liver Fried as Cutlets.

One egg to one pound of liver; have the liver cut thin, scald, wipe dry with a towel, beat up the egg, dip the liver in the egg, then into powdered cracker; fry brown; serve with tomatoes, if preferred.

Plum Loaf.

When your bread is ready for the baking, tins take out enough for one loaf, roll out thin, sprinkle thickly with sugar, roll out two or three times this way and work in a cup of raisins. Then bake as usual.

Anchovy Sippets.

Toast white bread, in thin narrow pieces, until it is hard and brown. Cover each thinly with Russian anchovy paste and put a squeeze of lemon on top. Such delectable morsels go well before other eating; they whet the appetite for more.

Prunes on Toast.

Toast slices of stale bread lightly and butter each slice. Lay on a platter and pour over them stewed prunes sweetened to taste. Heap whipped cream on each slice, and serve at once.

PEPPER NUTS ARE VERY RICH

How to Make These Favorite Small Cakes That Will Keep Well for a Long Time.

These are a favorite small cake that may be made in quantity and kept on hand for special occasions. Cream together one cup of butter, one of lard and two of brown sugar. Add three eggs, one at a time, beating thoroughly after each addition. Then add the spices—one grated nutmeg, two teaspoonfuls of cinnamon and two of anise seed, one teaspoonful of ground cloves, four spoonfuls whole coriander, one cupful chopped almonds and one-eighth chopped citron. Next add four cups of molasses with which have been mixed two teaspoonfuls of soda dissolved in a little warm water and four with which four teaspoonfuls of cream of tartar have been sifted, using flour to make a stiff dough. Knead with the hands until well mixed and smooth, then roll out on a floured board into long rolls about an inch in diameter. With a sharp knife cut into slices a quarter of an inch thick. Bake in a quick oven to light brown, and when cold put into a tin cake box, where they will keep for a long time.

The Home



To remove black ink stains on children's colored frocks, etc., cover them immediately with red ink and then wash. In this way the damage may be made good, not a trace of either ink remaining.

When the lemons from which you are about to extract the juice for cooking are brought cold from the store-room the juice will be extracted easier if the lemons are warmed a trifle.

To destroy moths put the moth-infested articles into a baker's oven which has just been used for baking. Let them remain there over night and in the morning take them out and shake and beat them in the open air.

Many women who do not venture to prepare caramel at home because of the danger of burning instead of browning the sugar do not know that the druggist has it at its best. Delicious custard is made with maple sugar for sweetening and caramel for coloring and the two flavors blend excellently. The caramel is useful for coloring sauces as well as for flavoring custards and creams.

Malde of Honor.

Line some gem pans with paste. Then make the following mixture: one tablespoonful of sago, soaked for half an hour in water, then boil it for a few minutes till it is cooked and thick; put in a basin a quarter of a pound of sugar, a quarter of a pound of butter and beat to a cream, add two well-beaten eggs and beat again; then add two ounces of grated coconut, grated rind and strained juice of half a lemon, mixed well, and last add the boiled sago. Mix all well; nearly fill the lined pans, and bake till cooked.

Mince Pie.

The origin of this famous dish is involved in fable. Some people suppose that the spices used in the delectable filling are traceable to the offerings of the wise men of the east. Long ago mince pies were of an oblong form.

Roast Pig.

Take a pig about six weeks old nicely prepared, score in squares and rub lard all over it; make a dressing of two quarts of corn meal salted as if for bread and mix to a stiff dough with boiling water; put into a pan and bake. After this is baked brown break it up and add to it one-fourth of a pound of butter, pepper to taste and thyme. Fill the pig till plump, sew it up and place it on its knees in the pan with as much water as is needed to cook the pig. Baste it frequently with the gravy.

Currant Buns.

One and a half cups warm sweet milk, one cup sugar, one cup yeast or one yeast cake (if yeast cake is used dissolve in cup of lukewarm water), one-half cup of butter, one cup currants. Make a stiff batter. Let rise over night. In the morning stir in as much flour as you can with a spoon. Let it rise again, then knead in enough flour to make out in small cakes, let rise again and bake in quick oven. Two eggs may be used in the morning, if liked.