

ABOUT DAIRY PRODUCTS

AN AMATEUR COW DOCTOR'S EXPERIENCE WITH ACONITE.

A Gentleman with a Fine Herd of Jerseys Uses This Drug to Cure Garget, and It Knocks It Every Time—Twenty Drops of the Tincture the Dose.

I have thirty Jerseys, and as I depend upon them largely for my bread as well as butter I very naturally watch them very closely, and read very closely to learn all I can that will help me to make the most out of them. I have had considerable trouble ever since I first milked a cow with garget, or caked udder, sometimes in one teat and sometimes more, and lasting one, two or even more days in some instances. One year ago last November I lost a valuable thoroughbred Jersey, I am fully satisfied, from no other cause.

I never found any help for the difficulty until last March, nearly a year ago, when I read an article from the pen of Smith B. Morrison, of Fort Atkinson, in which he stated that he used in such cases fifteen or twenty drops tincture of aconite, given on an ear of corn. I also saw it recommended frequently by others in different places. As a drowning man grasps at straws, I hurriedly procured a vial of "the rank poison," and administered a dose to the first cow that was affected, when, lo and behold! at the next milking she was all right. Soon another was affected. I gave another dose, and at the next milking all was well. In a little while another cow was troubled badly. She required two doses, twelve hours apart, when she was well. Mind you, I don't say it cured her, for I don't know. I am telling what I know now, and not what I guess.

Soon a neighbor came over and said she had a cow with a very bad udder, so bad in fact that it was feared she could not recover. I gave her a full dose of twenty drops, and told her to give another dose in the morning. She returned the next day and said the cow was very much better and wanted to know the name of the wonderful medicine. I told her, and she got some and the cow was soon well. I could enumerate many instances if it were necessary, but I forbear. I keep a small bottle of it in the barn all the time, and am confident of its efficacy have we become in our "ignorance" that we administer a dose whenever occasion requires, and seldom give the matter a second thought, for it is a rare case that requires a second dose.—E. A. Hallett in Hoard's Dairyman.

A Better Extractor and Cream Separator.

At the Wisconsin agricultural experiment station Professor Babcock has been testing a new machine for extracting butter. The cream separating and butter extracting machines are chiefly Swedish and Danish inventions, and they are being adopted slowly in America. The creamery man is conservative, like the farmer, and justly so. Mistakes are costly.

The machine tested by Dr. Babcock was one that could be used both as a cream operator and butter extractor. For producing butter it fed milk at the rate of 1,200 pounds an hour and turned out a fine article. It was a steam power machine. But the butter made by it was "sweet"—that is to say, the milk was sweet when the butter was extracted. The butter fat is extracted so closely from the milk that in one case not more than 18-100 of 1 per cent was left in.

The butter extractor would work with perfect satisfaction if only Americans would buy butter made from sweet milk, of which the people of Europe are so fond. But it will not act on sour, thick cream. Cream of any ripeness can be made into butter by first mixing it with twice its quantity of water or skim milk and raising the temperature of the mixture to 60 degs., then running it through the machine. The butter that results is of the "ripened" cream flavor in demand in America, and it is extracted by the machine very thoroughly.

Winter Dairying.

The advantages of winter dairying over summer are many. A cow will give more milk and butter in the year, to be fresh in October, than she will to come in in April or May, and she is doing her best at a season of the year when her product is worth most, when hired help is cheapest and you have more time to devote to her welfare. It is a well known fact that milk is richer in butter fat during the winter months than at any other time in the year. My cows, that were making one pound of butter to every twenty-four pounds of milk in May and June, are now producing the pound from nineteen pounds of milk.

Better calves can be raised in winter than during the summer months, and when they go on grass in May you have the skimmed milk for the pigs that should be carried in connection with the dairy; but it would be folly, in my judgment, to undertake winter dairying without warm cow stables, warm water, proper and liberal feeding and the best of care. Cows like a variety, and will do better than when fed continually on the same feed.—Western Farmer.

Working Butter.

In cold weather temper the water for washing butter to 53 to 58 degs. and warm the salt and butter worker, and hold the butter before final working two or four hours in a tank of water, box or closet, at a temperature of 60 to 64 degs., then the streaks will show at the second working. In packing in winter, instead of using the conventional grease stick for striking off the top of the tub, try a fine brass wire or linen thread, after filling the package rounding full, and you will be surprised to see how plainly any imperfections in the butter appear on the smooth cut surface upon rolling off the surplus butter.

Saltin and massing butter while in the churn is very satisfactory in a cold room, but requires considerable judgment and experience, and any mistakes have to be corrected on the worker.—Creamery Journal.

ABOUT BLACKBERRIES.

Choice Fruit Easily Grown Almost Anywhere in North America.

The blackberry is a truly universal fruit as it flourishes under proper care in nearly every part of North America. Nearly all the varieties now in cultivation are natives of the Eastern states, where are found some six closely allied species growing wild. On this coast there are several species all quite distinct from those East, two of which are found in cultivation. One is the Angbangah, and is highly prized. The other is the evergreen blackberry of Oregon and Washington, which grows finely in cool, moist, somewhat shaded localities all along the coast. These two species and hybrids between them, and some of the raspberries and Eastern blackberries, have a great future before them. As yet varieties of the Eastern types are the market and commercial blackberries. Of these the old Lawton still holds the lead for canning and especially for drying. Experienced dryers who dry large quantities want nothing but the Lawton. A careful observation of the Erie, a newer and very similar berry, indicates that it is a stronger and healthier grower. And, so far as can be seen in three seasons' fruiting is more productive. It seems that the Erie will supplant the Lawton.

Other varieties than the Lawton are much preferable for home use, especially the Kittatinny which is one of the most delicious and wholesome fruits the world has yet produced. It does finely nearly everywhere. Its fruit is very large, if picked when it first turns black it is a fine shipping fruit and does not turn red. Allowed to remain on the plant until overripe it becomes very soft, in fact, liquid nectar.

Other varieties that have been tested on the coast and giving good results are the early Wilson, early Harvest, and the early Grand. The last seems to be extra fine on the interior foothills. Those named will all do fairly well wherever planted. If the intention is to plant largely it would be a good plan to plant a few of each as a test. If anyone has had experience on like soil near where you wish to plant, profit by the results they have obtained. Near the coast the Lawton and Erie seem to be best. These for evaporating on a large scale have proved a fine business, and there seems to be no end to the demand.

The best soils and locations for blackberries are: First, fine moist sandy loam uplands, with or without gravel; select a northern exposure, and the steeper the better, if it can be cultivated. Second, the red upland soils, especially such as work up mellow and hold moisture well. Third, any conglomerate upland soil of moderate richness, not of a too sticky adobe nature, especially sand, red gravel soil, or brown adobe mixed with sand and gravel. Fourth, sedimentary valley soils. These give immense growth of bushes and great quantities of large sour fruit of poor, watery quality. Though if dry and warm and quite sandy and gravelly the fruit is often fine. Valleys, however, are not the best places for fruits, because plant and fruit are there subject to many troubles which they escape in the uplands, except, perhaps, in dry interior regions. Blackberries can be fruited superbly on the soils mentioned without irrigation if given thorough cultivation throughout spring and summer. In dry regions they can be grown equally well with irrigation, except possibly, in the hotter localities, and even there with plenty of water and a little shade. Pruning and training is a simple matter. It consists in summer in stopping the comes at the proper height and then shortening the side branches, and removing the old cones in autumn. D. B. Wier.

Give Her a Monument.

A good hen of mine—a Brahma of the Autocrat strain—died Dec. 19, 1890, aged 13 years, 8 months. She was not like other hens of her breed. Generally they want to sit a little too often, but this Biddy was in her 14th year before she proposed to do such a thing. When she did I wanted to please her by placing a few eggs under her, but my wife thought it would be best not, as she was too old. Up to her ninth year she never laid less than 200 eggs each year. Since then she has given a much smaller number; but in her 14th year between June and October she dropped an egg now and then. Her total egg record is a little over 2,200. She was nearly blind and a little deaf before death.—T. H., Goodrich, Canada.

A Useful Material.

The lime, sulphur and salt remedy as a winter spray to kill scale bugs on all deciduous fruit trees, and so far as can be seen all species of scales, seems to give perfect satisfaction wherever used. Not only does it keep these pestiferous things in subjection, but it keeps the trees free from moss and lichens and rough bark scales, making them look like a well groomed horse. It is also a choice fertilizer of the soil. Great care should be taken in compounding it, none but the best materials should be used, especially should the lime be of the best quicklime.

Cranberries.

Washington is preparing to grow all the cranberries needed on this coast, the Pacific islands and the South American coast. She has the climate and soil.

Dogs for Dairies.

Dogs for dairies should be trained not to run the cows. A milk cow should never be excited or driven out of a walk.

DAIRY AND CREAMERY.

STAND UP IN COURT AND ANSWER THESE QUESTIONS.

If You Must Answer "Yes," Then You Will Know Why Your Neighbor Gets Better Prices for Butter Than You Can Command—Attend to Details.

Many a housewife wonders what causes a peculiar taste to her butter, or why it is that her neighbor's butter brings a fancy price the year round while her own is sacrificed at the fluctuating market prices. I wish to ask this puzzled butter maker a few questions, and if she can answer any one in the affirmative she has at least one solution to the bad taste of her butter:

Does milk come from the barn covered with specks of filth and dirt, dropped during milking, from the poorly bedded and unbrushed cows? If so do you only strain through the coarse tin strainer? Do sour milk and sediment accumulate in the fine seams of the milk pans or cans? Are your milk vessels washed in doubtful water and used without being scalded? Is your milk room poorly ventilated? Is food with strong odors, such as fish, vegetables and meat, placed in the same room with the milk?

In order to make good butter all these details must be strictly attended to. If they are not it is impossible to secure sweet, finely flavored butter, such as many consumers are willing to pay an extra price to obtain. Many a farmer's family would enjoy an increased income if, instead of producing an indifferent grade of butter, selling it at the grocery at the market rates, they took the pains to make a fine quality which would realize for them a better price.—Orange County Dairyman.

Experiments in Cream Raising.

The Cornell University Experiment station has made a series of experiments in setting milk for cream raising by different methods, the results of which, as summarized in Bulletin No. 20 of that station, are as follows: In eleven trials where the milk was set in the Cooley creamer with ice water at a temperature of 44 degs. the average per cent. of fat in the skim milk was .23; in eleven trials where milk was diluted with an equal weight of cold water and set in the open air the average per cent. of fat in the skim milk was 1.38; in six trials where milk was diluted with 20 and 50 per cent. of cold water the average per cent. of fat in the skim milk was 1.24; in ten trials where milk was diluted with 10 to 100 per cent. of its weight of hot water the average per cent. of fat in the skim milk was 1.11; in two trials where milk was in deep cans without dilution, in running water at 60 degs. to 63 degs., the average per cent. of fat in the skim milk was .89; in two trials where milk was set in shallow cans, at 60 degs. and 64 degs., the average per cent. of fat in the skim milk was .48; in one trial where milk was set in shallow pans, and one-third of its weight of water at 120 degs. added, the per cent. of fat in the skim milk was .75.—Science.

New Way of Testing Milk.

We again have a bulletin introducing a new method of estimating the fat in milk. This one consists of test bottles with graduated necks, a pipette for measuring the milk, a glass acid measure and a centrifugal machine, a kerosene gas lamp and commercial sulphuric acid. Many words of precaution are given as to sampling the milk, its careful measurement of milk and acid and the mixing of them by means of the whirling machine. Cream is the most difficult to sample. The cost of the estimation of fat is small—not over one-half cent per test. The only cost is the sulphuric acid, except when a bottle is broken by accident. It follows that it is important to have the measure accurate, and therefore all should be tested before being sent out. The test is not patented, and is within the reach of all.—Exchange.

Notes.

The best temperature for a cellar is about 8 degs. above the freezing point.

A level teaspoonful of the best white sugar added to a pound of butter improves the flavor of it greatly.

And now, heaven help us! we have got microbes and germs into the butter. Dr. Storch, of Copenhagen, gives it as the result of scientific research that white specks in butter are caused by a "certain kind of bacteria."

Dr. Coventry, of Detroit, says that 75 per cent. of the milk sold in that city is adulterated. This is enough to keep strangers from moving to Detroit.

The farmers who supply milk to the New York market are forming an organization known as the Five States Stock company. They will hang together and make bargains themselves for the sale of milk, doing away with the middleman. In the vicinity of Chicago and Boston dairy farmers are uniting in the same way for mutual protection.

Cocoanut butter is an established fact in Europe, particularly in Germany and Switzerland. It is rapidly superseding oleomargarine among the poorer classes, and is used to a large amount in hospitals and state institutions. It is good for both cooking and eating purposes, though how it can be produced cheaper than cow butter is a mystery, since the nuts from which it is made must be brought from Africa, South America and the South Sea islands. It is very healthful and easily digested.

A plentiful supply of salt actually increases the flow of milk from a cow.

Irish and Danish butter dealers are lying into each others' hair over the counterfeiting of butter trade marks from their respective countries. The Irishmen declare the reputation of the best Irish butter is seriously damaged by having the Danish grease labeled Irish, while on the other hand the red headed Danes affirm that their trade will be ruined if the vile stuff shipped from Ireland continues to be put into firkins from Denmark.

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