

DAIRY AND CREAMERY.

RUNNING THE SEPARATOR FAST AND RUNNING IT SLOW.

The Most Cream is Obtained When the Separator is Run at About Two-Thirds the Speed Named in the Circulars. Test to See if the Cream is Out.

A few years ago I thought some of putting in a separator in my gathered cream plant, and to learn all I could I took a trip of a week or so and visited some twenty or more creameries. I saw the two styles of the De Laval separator, the Danish Weston and Sharples, and I must say I was greatly surprised at the variation in the yield of butter. A memorandum will show you why I was surprised:

- First creamery, Danish separator, yield... 4.27
Second creamery, Danish separator, yield... 4.94
Third creamery, De Laval separator, yield... 5.10
Fourth creamery, Sharples separator, yield... 4.48
Fifth creamery, De Laval separator, yield... 4.19
Sixth creamery, De Laval separator, yield... 5.05
Seventh creamery, Danish separator, yield... 5.00
Eighth creamery, Danish separator, yield... 4.25

These eight creameries will show as a fair sample of the balance I visited. Now these eight were in the same locality, and why should there be a difference of a pound of butter to the 100 pounds of milk is what beats me.

But I have solved the question, or at least part of it. For in every case where they had a big yield the better maker "was onto his job," as the saying is. He was not hurrying the milk through his separator at a 2:40 gait, but he was running slow, not over two-thirds as much as the printed circulars say can be run through. The same day I visited the creameries that showed a yield of 4.10 and 5.05. The better maker in the creamery where they got 4 pounds per hundred was always in a hurry to get his work done. He was crowding his separators all they could stand and never tested to see if he got all the cream.

The one that got 5.05 was only putting through 1,000 pounds an hour, and he was very careful to test every few days to see if he was getting all the cream. I would like very much to hear from some one who has had experience in running milk through fast and slow.

There is of course a difference in the yield of butter from different herds, and a difference of the yield in different creameries, but I do not think there should be a pound to the hundred.—Cor. Creamery Journal.

Catching Dishonest Milkmen.

The habit of keeping strict accounts is one cause of the common success of the farming of former business men. The farm needs business habits as much as a store does. I was once running a dairy with a large and valuable milk route. Two men were employed to deliver the milk. Each helped at the milking, weighed the milk and recorded the weight on a sheet hung in the barn and changed weekly. Occasionally I watched the milking and weighing, so that a standard of the yield was secured. Any falling off in the yield of course would be noticed at once, and it varied very little from day to day. By and by I found the returns of sales much shorter than the yield of milk. The difference made \$80 in one month.

A day or two ago the writer was going south from Denver, and on the car were two brothers returning to Archuleta county, having disposed of a good bunch of cattle at the top market price. In conversation we asked if there was not good clean money in winter feeding on this plan, and if they had ever given it a good trial. To our surprise and gratification they said the cattle they had just sold were winter fed, and every animal was given hay in plenty to hold it in healthy form.

The result was that in the spring they grew so much faster than the same grade of cattle that had been doing as best they could for themselves on the range, during the months of snow and ice, that when they were marketed they were 30 per cent. better and heavier animals, and brought from 30 to 40 per cent. higher price.

When they started from home they thought they would have to go to Omaha or Kansas City to sell. While the yards in Denver were full of common range cattle that buyers did not want save at bottom figures, they made a quick sale at the top price, and were on their homeward way, leaving the owners of the common, non-winter fed stock seeking in vain for customers.

Yes, it pays to do everything in the right way. Now that the range cattle business has been curtailed within such narrow limits and the times not as they once were for the grand old cattle barons, those who do not adopt the genuine winter feeding plan can look forward to ultimate disaster and failure. Such is the handwriting on the wall.—Field and Farm.

WINTER FEEDING.

The Old and New Way of Wintering Range Cattle.

In everything there is a right and wrong way. Often the conditions are such that in following out the wrong way there is considerable profit, and after a while those engaged in the business come to believe that this really wrong way is in reality the right way. The range cattle industry at the outset—and as a matter of necessity—was conducted on this plan. Cattle were moved into the mountains and turned loose in the high valleys and parks and allowed to rustle. There was a certain percentage of loss each winter, varying in accordance with the amount of snow-fall and the severity of the cold. Prices ruled for years so high that the death losses only cut down the size of the dividends, while still leaving a handsome balance in the treasury.

So matters continued. The ranges became overstocked, and following this prices began to tumble. From bad the affairs and general finances of most cattle enterprises continued on the down grade, and failure after failure followed. At a certain period a few of the more enterprising stockmen began to cut hay for winter use. This was found to pay, and others followed in the same path. Their object in feeding was simply to give the poor animals sufficient food to pull them through alive, until they were able to begin to rustle again in the spring. This was all that was aimed at. No thought or care was given to improve the individual animal. The idea of the trade was that this would not pay. If the critter lived the summer and fall feed on the range would make it fit for market.

All this was wrong. However, until the farmer crowded in upon the open range, and fenced his homestead or pre-emption claim, things were allowed to drift along in this fashion of taking desperate chances and hoping the markets would mend. Rather than mending, the farmers' claims became more numerous and the range cattle industry more disastrous. Each year the cattlemen were obliged to cut more hay to pull the ever increasing number of weak animals through the winter. Still their object was simply to keep life in them until the grass was strong enough in the spring to build them up again. This, in a few brief words, is the outline of the range cattle industry. There is but little wonder that there have been so many dire disasters in the business.

That it pays always to do things right is exemplified in the winter feeding of range cattle as in other callings. By winter feeding we mean what the words imply, not the meager giving out of enough hay to simply prevent the weak animals from turning up their hoofs, but feeding so as to keep the animal in a healthy condition in where there is good clean money for the stockman. The humanitarian question does not enter into the present idea of the gain or loss of the nimble dollar, which is what the cattle growers are after. Fewer numbers and animals of larger frame and better condition and more weight are what give the best returns when the shipments are made.

A day or two ago the writer was going south from Denver, and on the car were two brothers returning to Archuleta county, having disposed of a good bunch of cattle at the top market price. In conversation we asked if there was not good clean money in winter feeding on this plan, and if they had ever given it a good trial. To our surprise and gratification they said the cattle they had just sold were winter fed, and every animal was given hay in plenty to hold it in healthy form.

The result was that in the spring they grew so much faster than the same grade of cattle that had been doing as best they could for themselves on the range, during the months of snow and ice, that when they were marketed they were 30 per cent. better and heavier animals, and brought from 30 to 40 per cent. higher price. When they started from home they thought they would have to go to Omaha or Kansas City to sell. While the yards in Denver were full of common range cattle that buyers did not want save at bottom figures, they made a quick sale at the top price, and were on their homeward way, leaving the owners of the common, non-winter fed stock seeking in vain for customers.

Yes, it pays to do everything in the right way. Now that the range cattle business has been curtailed within such narrow limits and the times not as they once were for the grand old cattle barons, those who do not adopt the genuine winter feeding plan can look forward to ultimate disaster and failure. Such is the handwriting on the wall.—Field and Farm.

Points of Interest.

When you set the hens for spring chickens this year take some dried tobacco leaves and line the nests with them. This will keep all lice and vermin effectually away from the nest as long as the hen sits. Sometimes when sitting hens leave their nests from unknown cause it is the vermin that drives them away.

If colts are kept in fields adjoining railroad tracks, where they see trains pass and rears constantly, there is little danger that they will be frightened afterward by railway traffic.

Raise a few leaves of tobacco on your farm every year. The dried leaves will keep the vermin from hens' nests, and the leaves or stems steeped to a strong decoction with sulphur, four ounces of tobacco to one of sulphur, in a gallon of boiling water, will kill the sheep scab.

Canada is making marvelous progress in the live stock industry. We of the United States must stir ourselves to keep up.

Bulletin No. 11, Mississippi Agricultural Experiment station, is devoted to the diagnosis and treatment of anthrax or charbon.

N. Story, of Bozeman, was the first man who ever drove a herd of cattle from Texas to Colorado. He says stock raising is nothing like as profitable as it was formerly.

FOR THE CHEESEMAKER.

THINGS TO BE OBSERVED IN CHANGING A FLUID TO A SOLID.

An Experienced Canadian Cheesemaker Gives Some Valuable Suggestions—Uniform Milk Necessary to Make Uniform Cheese—Putrefactive Fermentation.

In an address before the New York Farmers' Institute, Mr. D. McPherson, the noted Ontario cheesemaker, said:

We are all anxious to learn something new. Cheesemaking has been supposed to be a very simple thing. My experience of twenty-one years has taught me that it is a very difficult thing. It is almost impossible to control results and to make cheese such as is wanted. Cheesemaking consists simply in changing a fluid into a solid. This on the surface may seem to be a little thing, but it is in reality a very intricate thing to do. But one thing is added—rennet (not counting salt); and one thing taken out—why? Fermentation is the chief chemical factor. To control this agent is the most difficult thing to do and have its work just right.

The first requisite is a uniform condition of the milk. Without uniform milk we cannot have uniform cheese. Temperature, moisture and time are most important. Milk which has about 3 per cent. of butter fat and 3 per cent. of casein, being pure and sweet in flavor, is what is wanted. Any slight change in the temperature and composition of the milk will affect the character of the cheese. Too much moisture is detrimental. If the air is charged with electricity the milk should be cooled. It should always be aerated. A great deal of aeration will improve its keeping qualities, and it will also make better cheese.

Any discovery which would enable us to determine the exact amount of moisture would be a boon to cheesemakers. As shown with the hot iron, the curd should contain 48 per cent. of moisture when there are fine threads on the iron. When taken from the press the cheese should have 38 per cent. of moisture, and when well cured 33 per cent. An excess of moisture tends to carry on fermentation; a reduction to lessen it. A low temperature leaves a soft, pasty cheese, and a high temperature, a hard, firm cheese; according to the degree of heat. Putrefactive fermentation must be avoided. It is the greatest dread of the cheese maker.

A large amount of acid and moisture in the curd at any stage causes the cheese to be leaky, crumbly and mealy. A small amount of acid with an ordinary amount of moisture causes a corky, open cheese, with a smooth texture, and it goes off-flavor very shortly. Milk should keep sweet three hours at a temperature of 84 degs. When the curd will draw out on a hot iron one-sixteenth of an inch it is ready to have the whey drawn off. The acid should be developed after this at a temperature of 95 degs. to 98 degs. for four hours, after which it should be cooled to 75 degs. preparatory to salting and the press. The amount of acidity thus developed overcomes putrefaction and preserves the flavor and quality of the cheese. We must make our cheese as perfect in all its stages as possible, and make it so that it will retain its good qualities and reach the consumer in the best possible condition.

Cooling Milk Without a Spring.

With much less money than \$100 a first class outfit can be purchased of any of the standard makes of cabinet creamery supplies, and with a well filled ice house—which, by the way, no farmer should try to get along without—this will put it within the power of every butter maker to make an article which she will not be obliged to sell for a shilling a pound, or trade out at the village grocery.

Our dairy outfit consists of a milk-room, 12 by 15 feet, adjoining the wash-room. It is wainscoted up and ceiled inside with black oak in strips three inches wide, plain, alternating with beaded. This is finished with oil. On one side is a refrigerator, which is built out into the ice house, which joins the milkroom on that side. This refrigerator is a home made affair, and is simply a large box, four feet in width, the same in depth and five in height, with the open side toward the milkroom, from which a door opens into it. It is fitted with shelves for the storing of cream, butter, etc. It is lined with galvanized iron. Of course, it is surrounded on three sides and the top with ice. The milkroom contains a four-can Wilson cabinet creamer, a barrel churn, a butter worker, together with a table and scales for weighing butter. A well of pure cold water is within three feet of the door. Though this system may not produce any better results than the spring water, it has at least one or two advantages. It can be used in winter and summer alike; while a separate milkroom at some distance from the house might not perhaps be convenient at all seasons of the year, and a great saving of steps is also effected by having the milkroom under the same roof as the living rooms.

The public or co-operative creameries take a great deal of work off the hands of the farmer's wife, and unless there is some better way of marketing butter than the average country town affords it is much better to send the cream to the creamery than to make it up at home. The creameries established upon the co-operative plan pay for the butter made from the cream, each lot being tested at the time it is taken, thus giving for it a fair price, in many instances more than could be got for it if made up at home. Then afterward semi-annual dividends are made of the profits. This has been a remarkably poor year for butter all over the country, yet the co-operative creamery of our county has just declared a dividend of nearly four cents per pound on all the butter made during the past season. Such an institution should be looked upon as a public benefaction and patronized accordingly.—Cor. Rural New Yorker.

J. M. HUNTINGTON & CO.

Abstracters, Real Estate and Insurance Agents.

Abstracts of, and Information Concerning Land Titles on Short Notice.

Land for Sale and Houses to Rent.

Parties Looking for Homes in

COUNTRY OR CITY,

OR IN SEARCH OF

Business Locations,

Should Call on or Write to us.

Agents for a Full Line of

Leading Fire Insurance Companies,

And Will Write Insurance for

ANY AMOUNT,

on all

DESIRABLE RISKS.

Correspondence Solicited. All Letters

Promptly Answered. Call on or

Address,

J. M. HUNTINGTON & CO.

Opera House Block, The Dalles, Or.

JAMES WHITE,

Has Opened a

Lunch Counter,

In Connection With his Fruit Stand

and Will Serve

Hot Coffee, Ham Sandwich, Pigs Feet,

and Fresh Oysters.

Convenient to the Passenger

Depot.

On Second St., near corner of Madison.

Also a

Branch Bakery, California

Orange Cider, and the

Best Apple Cider.

If you want a good lunch, give me a call.

Open all Night

C. N. THORNBURY, T. A. HUDSON,

Late Rec. U. S. Land Office. Notary Public.

THORNBURY & HUDSON,

ROOMS 8 and 9 LAND OFFICE BUILDING,

Postoffice Box 325,

THE DALLES, OR.

Filings, Contests,

And all other Business in the U. S. Land Office

Promptly Attended to.

We have ordered Blanks for Filings,

Entries and the purchase of Railroad

Lands under the recent Forfeiture Act,

which we will have, and advise the public

at the earliest date when such entries

can be made. Look for advertisement

in this paper.

Thornbur & Hudson.

Health is Wealth!



DR. E. C. WEST'S NERVE AND BRAIN TREATMENT, a guaranteed specific for Hysteria, Dizziness, Convulsions, Fits, Nervous Neuralgia, Headache, Nervous Prostration caused by the use of alcohol or tobacco, Wakefulness, Mental Depression, Softening of the Brain, resulting in Insanity and leading to misery, decay and death, Premature Old Age, Barrenness, Loss of Power in either sex, Involuntary Losses and Spermatorrhea caused by over exertion of the brain, self-abuse or over indulgence. Each box contains one month's treatment. \$1.00 a box, or six boxes for \$5.00, sent by mail prepaid on receipt of price.

WE GUARANTEE SIX BOXES To cure any case. With each order received by us for six boxes, accompanied by \$5.00, we will send the purchaser our written guarantee to refund the money if the treatment does not effect a cure. Guarantees issued only by

BLAKELEY & HOUGHTON,

Prescription Druggists,

175 Second St. The Dalles, Or.

\$500 Reward!

We will pay the above reward for any case of Liver Complaint, Dyspepsia, Sick Headache, Indigestion, Constipation or Costiveness we cannot cure with West's Vegetable Liver Pills, when the directions are strictly complied with. They are purely vegetable, and never fail to give satisfaction. Sugar Coated. Large boxes containing 30 Pills, 25 cents. Beware of counterfeits and imitations. The genuine manufactured only by

THE JOHN C. WEST COMPANY, CHICAGO, ILLINOIS.

BLAKELEY & HOUGHTON, Prescription Druggists, 175 Second St. The Dalles, Or.

The Dalles Chronicle



is here and has come to stay. It hopes to win its way to public favor by energy, industry and merit; and to this end we ask that you give it a fair trial, and if satisfied with its course a generous support.

The Daily

four pages of six columns each, will be issued every evening, except Sunday, and will be delivered in the city, or sent by mail for the moderate sum of fifty cents a month.

Its Objects

will be to advertise the resources of the city, and adjacent country, to assist in developing our industries, in extending and opening up new channels for our trade, in securing an open river, and in helping THE DALLES to take her proper position as the

Leading City of Eastern Oregon.

The paper, both daily and weekly, will be independent in politics, and in its criticism of political matters, as in its handling of local affairs, it will be

JUST, FAIR AND IMPARTIAL.

We will endeavor to give all the local news, and we ask that your criticism of our object and course, be formed from the contents of the paper, and not from rash assertions of outside parties.

For the benefit of our advertisers we shall print the first issue about 2,000 copies for free distribution, and shall print from time to time extra editions, so that the paper will reach every citizen of Wasco and adjacent counties.

THE WEEKLY,

sent to any address for \$1.50 per year. It will contain from four to six eight column pages, and we shall endeavor to make it the equal of the best. Ask your Postmaster for a copy, or address.

THE CHRONICLE PUB. CO.

Office, N. W. Cor. Washington and Second Sts.