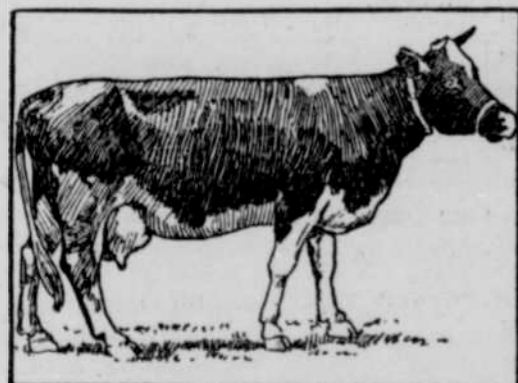




The question of keeping the milk cans covered while in transit from the farm to the factory is an important one, and our buttermakers should take a greater interest in having this done. Milk is subjected to a variety of abuses upon the farm and should not be compelled to suffer still further punishment while on the way to the creamery when it is possible by means of a little attention to deliver it in the same condition in which it left the dairy. The butter maker who will may succeed in inducing his patrons to blanket their cans, and this fact has been impressed upon the mind of a writer in Creamery Journal by observation made during creamery inspection work. At some creameries we find, he says, every load of milk well covered with blankets and at other factories in the same locality an entire absence of such care upon the part of the patrons. Now, why is this true? Is it reasonable to suppose that all of the careful dairymen of the locality have centered their patronage upon one institution and that the careless ones are all living in one neighborhood? No; not by any means. It is simply due to the fact that both factories are not operated by the same kind of a butter-maker. Boys, this is a matter which you may control. You may not be able to keep fully informed of the methods used upon the farm, but you certainly can remain informed upon this matter. Insist that the milk shall be delivered to the factory in the same condition in which it leaves the farm, and this can only be accomplished by keeping the cans well covered, winter and summer.

A Fine Holstein.

Piebe Queen IV. made a record of 15 pounds 5 ounces of butter at two



PIEBE QUEEN IV.

years and eleven months. She is the property of W. A. Matteson, the well known breeder and dairyman.

Pennsylvania Dairy Exhibit.

In the importance of its dairy industry Pennsylvania is the second state in the Union, says Stockman and Farmer. Should it not therefore install at St. Louis an exhibit commensurate with the importance of its position in the industry? Certainly it should, and the Pennsylvania world's fair commission should set aside enough money to make such an exhibit. Agricultural interests of Pennsylvania cannot all be represented as they should be at St. Louis because there is not money enough to do it, but the leading interests should be properly represented, and dairying is one of them. The Dairy union is preparing plans for such an exhibit as will reflect credit on the state, and the commission will do well to consider it in a very liberal manner.

When the Churning Is Poor.

A correspondent of Hoard's Dairyman, writing from Fort Edward, N. Y., says: I would like to tell the people who have trouble with their churnings the way I manage. We run quite a thin cream in winter and cool the cream just just as soon as it comes from the separator and keep it cool in a clean, sweet pail until I have enough to

churn. Never freeze it or keep more than three days, then set the pail in a pan of warm water and stir it until it is 65 degrees, then add a cup of butter-milk to each gallon of cream. Keep it warm beside the stove and stir every little while. In twenty-four hours it should be thick and sour enough to churn.

If the cows are advanced in lactation it will have to be warmed to 60 degrees. Never fill the churn over half full and churn in a warm room, and the butter will come quick and be firm and gather up good.

A Champion Young Holstein.

Katy Spofford Corona, owned by E. H. Knapp & Son, Fabius, N. Y., according to American Cultivator, holds the world's champion official record at age of 3 years, 1 month and 6 days, 590.65 pounds milk, 26.02 pounds butter in seven days, equivalent to 35.50 pounds at full age.

This record has never been equaled by a heifer in her class, 4,891 pounds milk in sixty consecutive days, 93½ pounds in one day, 624 pounds 7 ounces in seven days. She had her first calf at 1 year, 9 months and 25 days, after which she gave 64 pounds 15 ounces of milk in a day, 13,616 pounds 11 ounces milk in one year, her economic test record with value of products \$6.06 and a net profit of \$4.67. No record yet reported equals these two amounts.

Dairying in California.

The extent of the dairy industry over almost every agricultural section of California, in regions of varying conditions of climate, soil and production, may be taken as best evidence of the possibilities of dairying when the agricultural area of this state shall be fully developed, says the San Francisco Chronicle. Those who are most enthusiastic over the future of dairying in California hold that the industry is only in its infancy and that intensive cultivation in the future will be accompanied by a great advance in the dairy industry. The dairy products of California now amount to upward of \$18,000,000 annually.

DAIRY CATTLE

An inquirer asked Professor Shaw of the St. Paul Farmer, "What breed of bull would you advise me to use on my scrub cows to get good milkers in Minnesota?"

The professor advises him to use a Red Poll, Shorthorn or Brown Swiss bull, thus ignoring all that the world has accomplished in the past 500 years in the way of developing cattle of specific dairy capacity. W. F. Schilling, editor of the Northfield (Minn.) News, made a column of very pertinent comment on the subject. One paragraph of Mr. Schilling's article is as follows:

"Suppose this same farmer should have asked the question, 'What breed should I select if I wish to raise beef cattle?' Professor Shaw would have answered him by saying Shorthorns or some other beef breed. People are very likely to get mixed in this kind of information, and there should be a line drawn somewhere. The breeding of a herd should not be guesswork. If a person is breeding for all beef or all milk, he certainly finds many difficulties, but when he is breeding for milk and beef together he is up against the real thing."

Great is dual purpose.

Keeping Old Cows.

A good many cows are kept beyond their profit paying time because their owner hardly knows what to do with them. He does not like to sell them to the butcher for a song, and if they are well along in years he thinks it may cost more than they are worth to try to fatten them, and so they are kept on and on, eating their own heads off and

the profit on some other cow at the same time. We have found out that just as soon as a cow has been decided unprofitable it pays to feed her hominy or cornmeal, all she can handle. Her milk flow will increase, and this addition will largely pay for extra feed use. The cow will fatten slowly at first, but later put on fat quite rapidly. Then if she is not inclined to dry off we do it for her. We butcher the cow ourselves so as to get all there is in her, and sell the quarters to large sized families, usually getting 5½ or 6 cents for fore quarters and 7 to 8 cents for hind quarters. The meat will not be as good if cows are not thoroughly dry, but when well fattened this meat is often preferred to some of the western beef. The amount we get for the beef will go well toward buying a new milk cow.—Cor. Rural New Yorker.

BE GENTLE WITH COWS.

An Ohio Man's Test to Determine the Cost of Rough Handling.

Not long ago a man who had the work of testing several dairies on his hands told me that he made a trial in his own herd to see just what would be the result of excitement upon the cows, says E. Vincent in Ohio Farmer. He kept a careful record of what his cows did one day, noting the number of pounds and making a test with the Babcock machine. The next day he had the cows driven into the yard as usual. He then went down with a dog to which the cows were not accustomed and drove the herd into the barn with considerable yelling and flourishing of sticks mingled with the barking of the dog. The cows were then milked. The milk was weighed as on the previous night and a test made of the butter fat it contained. It was found that there was a marked falling off in the amount of milk obtained, but this was not the most serious loss. The percentage of butter fat dropped perceptibly. Suppose this system of exciting the cows should be followed up for a season, what would be the result? Such experiments as my friend made prove that the loss must be remarkable. Few of us are rich enough to carry on business that way. And yet there are hundreds of farmers who are doing just that thing. They allow their cows to be harried by dogs and yelled at by hired men.

A careful milker, quiet in his ways about the barn and stable and gentle in his manipulation of the cows, will be worth many dollars more in the course of a single season than one who works on the principle that the cow is nothing but a machine.

There is not a cow anywhere, no matter how poorly bred she may be, that will not respond to kindly treatment. She knows the very sound of the voice of the man who comes around her. She will come up to him in the open yard in a friendly way if he is willing to meet her halfway, or she will run away from him if she feels that he has no sympathy with her. Of course the more highly organized the animal is the more susceptible she is to these influences. And the rough, harsh and unfeeling man has no more place among a lot of high strung, nervous cows than a bull has in a china shop.

Steak and Bananas.

Bananas are very good with beef-steak. While the steak is on the broiler slice two bananas in rounds about half an inch thick. Fry them in a little butter and arrange over the beefsteak on a hot platter. Garnish with plenty of parsley.

Chinese Punishment.

By the code a Chinese boy under sixteen cannot be punished. What Chinese do is to pop him into prison and keep him there until he is sixteen.

Cleaning Lacquered Brass.

As every one knows, lacquer is put on brass for the purpose of preventing rust, verdigris, etc., but notwithstanding this lacquered brass sometimes becomes soiled, and in that case the following is a good way to clean it: It must be immersed in hot, strong soda and water and brushed with soap. While still covered with the lather it should be dipped in very hot water and after remaining there a minute or two should be lifted into cold water and subsequently dried. It should not be necessary to polish the brass after this process, and it must be remembered that the lacquer is only a preparation laid on the surface and is liable to wear off if the article be subjected to rough treatment.

No Grease In These.

There is a housekeeper in Maine whose doughnuts are famous not only in her own home, but throughout the neighborhood. She attributes a great part of their popularity and healthfulness to this little finishing touch: She has a bowl of hot water on the stove, and as each doughnut is removed from the kettle it is plunged for a moment into the water, thus removing any superfluous fat. The need and value of this are shown by the grease coated water and by the added delicacy and healthful nature of these most popular doughnuts, says a Good Housekeeping correspondent.

The French Way With Veal.

Veal is tender when it is killed, and all that is necessary is to have the animal heat thoroughly out of the body and the "rigor" of the muscles relaxed before it is fit for food. The proper way of treating veal is to pound the fibers, as the French do, as some ignorant Americans treat beef—a barbarous way to treat such a noble meat. It breaks the fibers and lets out the juices. Veal is not hurt by breaking the fibers.

Finest Footwear.

The pretty little mules shown in the illustration from Vogue seem made by fairy fingers, so delicately fashioned are they in every particular. The Louis XVI. heel, while not exaggerated in height, has the grace of an extreme model, and the rather broad shank affords a greater rest to the wearer. The



SOME PRETTY LITTLE MULES.

most exquisite silks and brocaded satins are used in making, the linings being of the dominant shade or white.

Ribbon trimmings around the edge are sometimes used, and fancy cords are seen on some of the best models. Old brocades are often pressed into use for their fashioning and make extraordinarily artistic models. The foot looks only about half its size in these mules.