

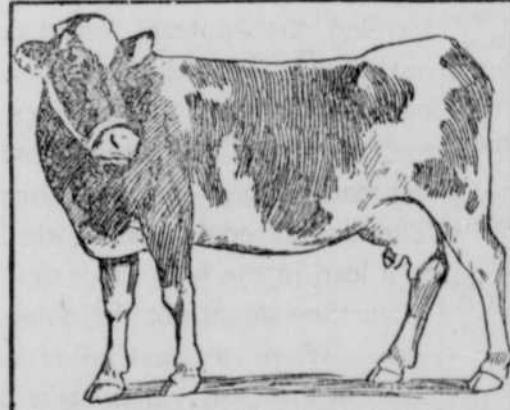


The plan of the milk producers for selling milk in Boston is in its general features a definite and clean cut proposition, says American Cultivator. To ship milk to Boston and sell it there instead of selling it at the local stations is the gist of the idea, thus avoiding most of the excessive drawbacks for freight and handling, zone changes and surplus.

The details of the proposed operations are simple compared with the main question, which is, Will the great majority of the milk farmers hold together and supply the needed capital? The next few months, or perhaps weeks, will settle the question for the present. In case of failure the producers are likely to meet a still tougher problem when the time comes to settle the summer price of milk. On the other hand, even a partial success of the plan of co-operation will greatly improve the general milk situation. If the preliminary work should be well under way before April 1, the effect on the contractors would be most useful in case it were thought best to make a contract for the summer, and in any event whatever is done should be hastened forward while the present dissatisfaction with the existing system and "contract" is at its height.

A Grade Jersey.

The department of foods and feeding of the Hatch (Mass.) station keeps about a dozen cows, mostly high grade Jerseys, for the purpose of carrying on a variety of dairy and feeding experiments. These cows, purchased from nearby farmers at a cost when fresh of



PEARL OF HATCH STATION.

\$50 to \$75 each, are of the dairy type and have yielded from 5,500 to 7,000 pounds of 5 per cent milk yearly. The grade Jersey cow, Pearl, whose picture is shown and who is fairly representative of the herd, has belonged to the station for a number of years. In appearance she may be regarded as rather coarse and angular. She possesses, however, the typical dairy form, having a large, deep body and a pronounced pelvic arch. Her udder is large, but rather defective in front.—Hoard's Dairyman.

Dairying In Michigan.

The possibilities for the development of the dairy interests in the state of Michigan are great, and rapid progress has been made along this line during the last few years, says Chicago Tribune. There are now some 240 creameries in the state, 196 cheese factories and a dozen or more condensaries. In the dairy school last year a total of 193 students, comprising both regulars and specials, received instruction relative to various phases of dairy work, such as farm dairying, creamery work, cheese-making, etc. In addition to these two education scoring contests were inaugurated during the year, one for buttermakers and the other for the cheese-makers of the state. In these tests

samples of butter and cheese submitted by the makers for a series of six months were scored by experts. When defects were found in the samples submitted, the attention of the maker was called to these by means of a score card, and remedies were suggested. These scoring contests were participated in by fifty-eight buttermakers and thirty-three cheesemakers. The benefits derived from these contests will prove of inestimable value in improving the uniformity of the dairy products of the state.

He Takes No Chances.

Perfect milk, as the term is used at the weigh can, may contain the very best kind of flavor and aroma bearing bacteria, or it may chance to be properly inoculated at some process of the manufacture, but the up to date creamery operator will take no chances, says A. Slaughter in Creamery Journal. He will get the milk in the very best possible condition and then use a good controlling ferment to control the process of ripening or fermentation until the process is complete. And he will do this every day in the year and not only when conditions are unfavorable for the making of fine butter. John Sollie is a notable illustration. He gets probably as good and as nearly perfect milk as any one, but he uses the starter or ferment to keep it good, or, in other words, to keep out the undesirable bacteria.

BREEDING DAIRY COWS.

A Feature of American Farming That Has Been Neglected.

The American dairyman has been taught feeding cows, stabling them with the best environments of comfort and sanitation, caring for the products of the dairy with regard to the most hygienic demands of their being used as human food until if he has had any desire for dairy enlightenment he can measure his accomplishment by his own intelligence and studiousness. But what about his knowledge of breeding? He knows the most approved methods of feeding cows and disposing of their product, as I have said, but he is not so well posted on the matter of producing those cows.

Knowledge of the fundamental business of breeding toward the production or strengthening of a type is not so common and is not so easily acquired. Breeding for a special line of work is a matter of skill, knowledge and care and cannot be taught except by a past master in the craft. The individuality of the male and female, the prepotent influence of one meeting some intensified characteristic of the other, are subjects that cannot be well treated of in books or from the platform except theoretically, but belong more particularly to the barns and stables, where demonstrations of a theory may be worked out. It may even be suspected that much of the book and class room instruction in general agricultural science is largely too general and theoretic to meet the specific needs of the everyday operations on the farm.

I have in mind the case of a young friend who had spent three years at a leading agricultural college, making a complete failure of his first experience in growing soiling crops for his cows, and of another having taken a similar course writing to me for full instructions as to feeding a calf.

Men go much as they are led and hunt the easy paths. The general purpose cow that grazes through the byways and highways of agricultural literature is an easy thing to produce, for she is merely the result of the meeting of a male and a female. If that offspring is good for nothing it is called a scrub; if it shows superior performance it is listed as the general purpose animal, the friend of the average farm-

er, who has not the desire to excel in his chosen work.

Now, in all sincerity I submit the suggestion that it is much better to try to teach this average farmer with his haphazard cows that there is something better he may do in the breeding line of producing such cows than to encourage him in his average performances by substantially telling him that his cows are "good enough," "suit his environment," are "as good as he is," which latter may be literally true, but is no argument against our trying to make him better and encouraging him to develop his herd up to his advanced position.

There are many things in the physical and physiological construction of the cow more important than certain colors or shades or spots or the curve of her horn or the color of her tongue and just as capable of being fixed into a type and reproduced by succession as are any of the external shapes or markings. These are some of the finer points for the careful observation and study of the student of the dairy. As I have suggested, it is a comparatively new field for study and is not bounded by any narrow limitations.—W. J. McSparran in Chicago Record-Herald.

THE CHEESEMAKER

The problems which confront the cheesemaker are among the most perplexing of any relating to agricultural practice. He must not only provide against various contingencies and defects which affect the curd before it is placed on the curing shelves, but must also in the manufacture lay the foundation for a series of complex chemical and physical transformations, from which arise the perfect texture, the nutty flavor and the easy digestibility of well made and well cured cheese.

In these processes both inanimate and animate forces are at work, and their character, amounts and interactions materially influence the character of the cheese. It is consequently upon knowledge of these agencies and their relations that scientific explanation of the processes of cheesemaking and cheese ripening depends, and this knowledge can only come through long, careful and deep study.

Such investigations have been in progress for many months at the New York agricultural experiment station, Geneva, and the results, as announced in various bulletins of the station, have excited great scientific interest.

These various bulletins have now been condensed in a "popular edition," in which the principal points of general interest developed in the study are stated in simple terms.

New York Greatest Cheese State.

According to a report from Albany, New York state provides nearly one-half of the total amount of cheese produced in this country. During 1892 the production was 123,987,516 pounds and of butter 49,919,794 pounds. In 1892 the cheese production was 130,901,310 pounds, but the production of butter that year was only 19,497,337 pounds.

The commissioner says that the consumption of pure milk is increasing with great rapidity. While in 1884 the milk consumed in the city of New York in one form or another was 529,954 forty quart cans, in 1894 it was 1,039,454 forty quart cans and in 1903 1,734,953 forty quart cans.

Renovation of Velvet.

Velvet is now so much used that it is convenient to know how to revive and cleanse it. Velvet that has been spotted by rain may be restored by passing the wrong side quickly over a vessel of boiling water, then over a warm iron, which a second person should hold.

Another mode is to use a very hot iron covered by a cloth wrung out of hot water. The velvet back may touch the iron in this case, the process being literally a combination of ironing and steaming. For large pieces of velvet a heated brick can be covered and used in the same way. Owing to the greater surface time is saved. The pile may be brushed up with a soft brush if very badly injured. The first mode is recommended only for slightly damaged velvet. The dust should be brushed or shaken out before resorting to any action of heat and any grease spots removed by benzine.

INGRAIN CARPET RUGS.

Made at Home, Very Pretty, Soft and Almost Everlasting.

Rugs are most useful things in the scheme of summer furnishing. Beautiful ones may be made from strips of old ingrain carpet. Nothing could feel softer under the foot, and if the carpet has pretty colors in it the rug becomes "a thing of beauty" and almost "a joy forever," so durable is it. A writer in the New Idea Magazine has the following to say about this kind of rug:

For a foundation take a piece of strong material the size of the rug wanted. Denim or duck is preferable, and if a dark shade is used the rug will look neat underneath without lining. Since large ones become too heavy to handle as a whole, especially if the sewing is done upon a machine, it is better to cut the foundation into two or three pieces and sew the pieces together when finished.

Make bias a strip of the carpet and then cut it into strips about one and one-third inches wide. Sew one of these across the foundation directly through the center of the strip. Turn up one edge and sew another strip through the center also, as close to the first as you can, continuing this process until the foundation is covered. The stitching when viewed upon the underside should be from one-third to one-half of an inch apart. Of course the closer and more evenly the strips are put on the firmer and more durable the rug. After a number have been sewed on each should be partially frayed. As these are bias they fray easily and stand up, a soft, furry pile that feels comfortable underfoot. If the fraying is done unevenly the top of the rug should be sheared smooth and swept free of the lint. Short ends of the strips may be pieced in and never be noticed when all are frayed and clipped, so that every scrap of the carpet can be used.

We have a rug made out of old carpet to start with that has been a door mat for six years and is still too pretty and serviceable to throw away.

Monkey Laborers.

In Africa and India and in South America monkeys are often employed to gather the fruit which grows too high to be reached by the natives.

Salting Almonds.

This is a chef's way of salting almonds: Blanch and dry the nuts, put them on a baking sheet and roast them in a hot oven to a light brown. Sprinkle them with a solution of a little gum arabic and water, dust with fine table salt, and stir them gently until dry.

The Biggest Panorama.

The biggest panorama ever painted was of London by Mr. Homer. It covered 46,000 square feet, and was exhibited at the Coliseum.

Sun and Moon.

The sun and moon appear to us to have approximately the same size, although the sun has a diameter of 905,779 miles, while that of the moon is only 2,163 miles. But the sun is 28³/4 times as distant as the moon.