

About Dairy and Farm

CREAM GRADING IMPORTANT PROBLEM IN DAIRY INDUSTRY

"Cream in poor condition will never make 'Extras'." We all have learned this by costly experience. If we would make 'Extras' we must have good quality of cream," says Prof. O. F. Hunziger. And throughout the entire country thousands of creamerymen similarly express themselves.

"Give me good cream and I will make good butter," is the common reply of all buttermakers when asked about the "poor quality" conditions. How to get better cream is the absorbing problem. Tact, diplomacy, pleadings, co-operation, threats, education to the dairyman through the creameryman have helped in many instances, but not in all cases and unless the results are far-reaching and cover all the patrons, but little benefit is derived. Pasteurization, the use of starter, aeration and various methods of treatment have also helped, but only where the cream was not too old. As one buttermaker puts it, "Sour cream is sour cream and all the doctoring and nursing you may give it, you won't get good butter any more than you can grow oranges in Canada."

"We want good cream and that can be secured by buying cream on a quality basis," says a prominent buttermaker. And because this common cry is heard everywhere, cream grading has become a vital question in the dairy industry. Nebraska, Kansas, Missouri, Iowa, Ohio, Michigan, Illinois, Minnesota, Wisconsin and even far away California are arguing the question pro and con. Iowa followed the same course used in securing good eggs, namely, education, warning, prosecution. Nebraska inaugurated a trial month. At an interesting and enthusiastic meeting of creamerymen at Lincoln much good was said for cream grading and the whole matter nicely summed up in the following expression: "The producers of cream, as well as those of other commodities, recognize the justness of a plan by which payment can be made on the basis of quality. This is the basis governing in the sale of wheat, cattle, hogs, apples, and eggs, and there is no logical reason why it should not apply in the case

of cream." Mr. C. E. Hartman, food commissioner of Nebraska, was authorized to devise rules governing Nebraska's trial month.

Missouri has been grading cream throughout the southern half of the state since early July, and the northern half of the state has recently started cream grading in all its factories. Kansas creamerymen have lately organized an improvement association, and the first thing they will do will be to grade cream.

No one, at least no sane person, can deny the justice of cream grading. But how to get it is the issue now. H. D. Wendt of Michigan has wisely stated, "Most of us are firmly convinced that the solving of this problem is not a one man's job, nor two, but that it will require the concerted efforts and co-operation of everyone interested in the production of American butter."

But it means more than the co-operation of the producers—why not let the consumers in on this? Why not educate him to what good butter is, how it can be made and how necessary cream grading is under the present conditions? It is of as vital interest to the consumer to have good butter as for the producer to secure good cream. The interests are allied and as legislation seems to be the last resort, why not enlist the consumer's co-operation?

Possibly you will succeed in securing cream grading without legislation. As Mr. Wendt states, cooperation will help. In many places much good has been accomplished in using diplomacy and by giving the patron helpful suggestions as how to produce clean milk by having clean cows, stables, milkers, utensils and separators, and how to care for the cream. There is also much hope in the trend of modern dairying and the younger generation of farmers. The dairy schools are teaching better and more scientific farming. Personal pride is being instilled in this newer type and the farmer of tomorrow will see a sense of justice and an implied duty in cream grading.

But the fight must go on for it is right in principle—right to the producer, the creameryman and the consumer. The greatest opposition at

New Lake Dairyman Success at Business

Three Years Net Him \$900 a Year Besides Good Living—Was Inexperienced at Start.

Success in the dairy line is the experience of R. L. Gimlin, who is just leaving the Davis ranch at New Lake for a place two miles south of Coquille. Mr. Gimlin, with practically no previous experience started in the dairy business on a rented place 3 years ago, \$1,000 in debt. He has paid off that debt, enjoyed a good living and today at a conservative estimate considers himself the possessor of accumulated worldly wealth to the amount of \$1700.

Averaged \$82.50 a Cow

The first year was purely experimental. Fifteen cows were milked and while no definite account was kept of returns, he declares that he more than broke even. He at that time had his son-in-law as a partner and did not pay as much personal attention to records of his cows as later. The second year, he "went it alone" milking eight cows. These for the year brought him \$90 a piece. The third year he also milked eight cows, with returns of \$75 per cow. All the cream was made into butter on the place. During the three years 28 calves were raised; 18 heifers and 10 bulls.

Believes in Thoroughbreds

Right from the start this enthusiastic dairyman realized the value of the test. Setting a standard, up to which every cow in his herd was required to produce, he soon had the "starboarders" weeded out and sold for beef, while he continued adding thoroughbreds as he could afford it. All his cows were Jerseys and today he has among them six thoroughbreds and one thoroughbred registered bull. All of these are from the Van Leuven dairy herd which is considered one of the very best in the state.

Speaking of the producing life of a dairy cow, Mr. Gimlin says that the average is considered 12 years, but he has one cow which had its first calf when 18 months old. She is now 14 years old and is as good as she was at three. However, she has had the best of care.

Believes in Plenty of Feed

The matter of feeding always received the utmost attention by Mr. Gimlin. He says that he always gives his cows all they can eat. In fact he sometimes locks the barn and makes them eat when they would rather be standing around in the yard. Green feed is a part of the ration every month in the year. From May until September two cuttings of clover have furnished that portion, and the balance of the year carrots have been fed. These have been proven fully as good as the clover.

Successful With Calves

Mr. Gimlin has had excellent success in raising calves. He attributes that success to the care taken of them. Among other things he always heated his milk to about 60 degrees Fahrenheit before feeding, and the pans in which they were fed were always scoured with boiling water afterwards and set in the sun.

Studied Dairy Literature

The success of this gentleman, although inexperienced in the beginning, is a demonstration of what can be done through work and study. He admits that he learned practically everything about the business through farm and dairy publications to which he subscribes liberally. He has been a constant subscriber of the Western World and since the beginning of the Farm and Dairy page has taken much interest in its contents.

The new cow testing association at Langlois contains 756 cows, and a number of herds had to be refused as the limit had been reached for one tester. A second association is soon to be organized. The dairymen of Curry realize the value of the scientific method of weeding out the star boarders from their herds.

It has been found that "light soils" will hold only one-third of their own weight in moisture, while humus will hold ten times its weight of water. A broad hint.

present is the indifference of the producer and of the great mass of consumers. Both must be educated. Like the introduction of the Babcock test, the cream separator and pasteurization, evolutionizers of the dairy industry, there will be much opposition at first. It will be more than any one man's job or the combined efforts of several. It will mean patience, education, faith and persistence. And like all the other features which have elevated the dairy industry, it will come to pass because it is right in principle. Keep right at it!

Declares He Raised Alfalfa Successfully

M. G. Pohl Gives Pointers Based on His Own Experience—Urges Growers to Try Vetch.

In some of the county papers I have noticed that farmers are instructed how to raise alfalfa. For the last five years, upon my own soil in the neighborhood of Bandon, I have raised this crop successfully, says Mr. Pohl.

There are a few little things that will help the alfalfa grower, providing he will see to them. First, don't try to raise alfalfa on low, wet soil. The roots of alfalfa by nature force their way downward until they reach water; in some cases their roots have been found sixty feet deep. Second, plow deep, pulverize the soil well. Before sowing the seed use Nitro Culture. This can be bought in any good seed store and is inexpensive. Third, harrowing must be done but lightly, otherwise some of the seed will not sprout. Fourth, when the plants are eight or ten inches high, by all means cut it; by so doing you will force the growth of the roots downward. If you do not make this first cutting, or topping, the plant will make a good top show, but in one or two years many plants will die and you will wonder what the cause is. You will blame the country, the soil or the seed, while it is your own fault. Fifth, fertilize with a good supply of nitrogen. Potash is not needed.

One thing more, try vetch and don't you forget it. Sow in September, half oats, then harrow, then and not sooner sow vetch, and harrow once more. By New Years, your vetch in this country will be tall enough to cut the first time; you will have four cuttings. Should you be satisfied with three cuttings, the vetch will re-seed itself.

Notes of the Farm

Never mind about keeping sheep warm, but keep them dry.

The addition of salt and paraffine greatly increase the adhesiveness of whitewash. Put them in the water that is poured on the stone lime.

If there be anything more than another that you may be held responsible for up yonder, it will be for working a horse without a perfect fitting collar.

The time has come when one must look further ahead than a following harvest for the profits on the farm. The farm can no longer be a hand-to-mouth affair. Rotation periods must be extended and fertilizing and pulverizing plans must look for effects the year after next as well as this.

S. & W. Pure Maple Syrup in quarts at 50¢. Sparks' Grocery, phone 291. j28tf

An Odd Puzzle

Here is a puzzle that puzzles everybody: Take the number of your living brothers, double the amount, add to it three, multiply by five, add to it the number of your living sisters, multiply the result by ten, add the number of deaths of brothers and subtract 150 from the result. The right figure will be the number of deaths and the middle will be the number of living sisters and the left will show the number of living brothers. Try it and see.

What Cures Eczema?

We have had so many inquiries lately regarding Eczema and other skin diseases, that we are glad to make our answer public. After careful investigation we have found that a simple wash of Oil of Wintergreen, as compounded in D. D. D. Prescription, can be relied upon. We would not make this statement to our patrons, friends and neighbors unless we were sure of it—and although there are many so-called Eczema remedies sold, we ourselves unhesitatingly recommend D. D. D. Prescription. Drop into our store today, just to talk over the merits of this wonderful Prescription.

ORANGE PHARMACY

Seed Potatoes--

OF ALL KINDS now on sale at \$1.50 for 100-lbs.

Fine quality—get in early while they last. Bargain Store H. W. Coats Phone 373

UNITED STATES CREAM SEPARATOR

The ONLY Separator.

The only cream separator with a skimming device of Nickel Silver non-rusting sections.

The only cream separator with a non-rusting guarantee.

The only cream separator with a rustless bowl chamber liner.

The only cream separator with a neck-bearing adjustable while running.

The only cream separator with medium sized gears, all enclosed and all running in oil.

The only cream separator from whose bowl all the cream can be recovered or "flushed."

The only cream separator to which the crank can be attached on either side.

The only cream separator on which crank may remain when operating by pulley on opposite side.

The only cream separator adapted for mechanical cleaning.

The only cream separator to win a World's Record for closest skimming.

The only cream separator that can produce thick cream and skim clean at the same time.

The Interlocking Sectional Type differs vastly with the disc or any other separator construction. It is the modern product of new and better ideas and is manufactured under the latest cream separator patents—antiquated, abandoned principles of construction having no place in its makeup.

If you want a separator the women folks can run and take care of with pleasure, investigate the U. S. We offer to bring one out and demonstrate it. No obligation to buy.

Bandon Hardw'e Co.

The big new store at Cor. Baltimore and First.

AGENTS FOR: United States and Sharpless Cream Separators; Sharpless Milking Machines; R. & V. Gas Engines made by John Deere Plow Co., and the famous John Deere line of Farm Implements.

You Must Fertilize

your soil if you want to get a good crop, no matter what you plant or sow. Now is the time. We have FOUR KINDS for different purposes.

Special preparations for Fruits and Berries, Flowers and Vegetables, also Land Plasters and Slack Lime.

Central Feed Company

There is No Good Reason why you should wait till Spring before getting a

De Laval Cream Separator

ON the contrary you may buy a De Laval NOW and save half its cost by May. If, for any reason, you can't conveniently pay cash you can buy a De Laval on such liberal terms that it will actually pay for itself.

AS to your need of a separator, if you have the milk of even a single cow to cream you are wasting quantity and quality of product every day you go without one. This waste is usually greatest in cold weather and it counts most, of course when butter prices are high.

THEN with a separator there is always the sweet, warm skim-milk for calves and stock and saving of time and labor in addition.

WHEN it comes to a choice of Separators De Laval superiority is now universally recognized. Those who "know" buy the De Laval to begin with. Those who don't "know" replace their other separator with a De Laval later—thousands of users do that every year. If you already have some other machine the sooner you exchange it for a De Laval the better.

WHY not start 1915 right in dairying? See and TRY a DE LAVAL NOW when you have plenty of time to investigate thoroughly. We will be glad to set up a machine for you and give you a free trial.

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THAT HARNESS.....

will last longer and pull heavier loads if you bring it to me and let me repair it and give it a good application of my special harness oil, made especially for the preservation of harness leather.

When you want a NEW HARNESS, talk to me about it before you buy.

Some people save you pennies but I SAVE YOU DOLLARS.

W. E. STEINHOFF

THE HARNESS MAN SECOND STREET

The 1915 Season for Lisbourg No. 96918 Registered Percheron Stallion

BEGINS MONDAY, APRIL 5

and will stand at the following places each week:

FOUR MILE—Monday, and Thursday till noon.

LANGLOIS—Tuesday and Wednesday.

PARKERSBURG—Friday till Saturday noon.

BANDON—Saturday p. m. till Monday.

LISBOURG No. 96918 was foaled Mar. 26, 1911, has been examined by Stallion Registration Board of Oregon and certified of PURE BREEDING, is registered in the stud-book that is recognized by the associations in the state law of 1911, examined by veterinarians appointed by the Stallion Registration Board and reported free from infectious, contagious or transmissible diseases or unsoundness.

TERMS—\$20.00 to insure mare in foal; season \$15; single service \$10. Due care will be observed, but no responsibility will be assumed for accidents or escapements.

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