Tillamook Headlight.

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Office on First St., west of Stillwell Ave.

Dairy and Creamery.

An eastern dairyman has machinery by which he can fill 1,500 bottles of milk in a few minutes. The milk runs off the cooler into a huge filling tank. The tank runs upon wheels along a track above the bottle table. Upon the underside of the tank are rows of little pipes. The tank is placed exactly over the mouth of a row of bottles. Then the touching of a small spring opens the pipes above the bottles and the milk flows into them.

That bitter taste is particularly noticeable this winter in cream and butter. A consumer buys a pint of rich, thick, beautiful looking cream, thinking to have a great delicacy when it is poured over stewed raisins, prunes or oatmeal. Well, when it is tested, it is like Dead sea apples or worse. It is so bitter that it not only is not fit to use of itself, but it spoils the fruit or oatmeal and has to be thrown away if the consumer's palate is sensitive. Now, there is no reason for this. Bitter cream or butter is a fraud. It is caused either by the cows eating moldy hay or fodder or by the mold fungus getting into the milk and cream from the cellar or milkhouse. Sometimes when cream is raised by the gravity process, instead of being extracted by the separator, the milk is allowed to stand so long before the cream rises that the moldy, bitter stage is reached before the skimming takes place. Do pay attention to this matter. Every pint of bitter or otherwise bad cream, every ounce of strong or bitter butter, takes away from your good reputation and hurts your market for dairy products.

One great point in marketing milk is to get it as quickly as possible from the cow to the cooler, thence into the bottles in which it is to be shipped and thence to the consumer himself. Cleanliness and rapidity—this is the tune that goes in the milk trade.

If a speck or scale of soured milk is left in a crease of the metal cap that covers a milk bottle, that speck or scale is enough to sour the whole bottleful and make the consumer think his milkman is no good.

"In the dairy industry, as in all other industries, the universal law of the survival of the fittest will obtain," says Hoard's Dairyman.

Starting a Creamery.

There are many things to be considered by those contemplating starting a creamery in a new district.

First, the exact amount of money the plant will cost; second, the adaptability of the location chosen for the successful operation of the creamery, and last, but not least, the amount of patronage that can be depended upon.

More creameries fail from lack of milk supply than from any other cause. Too many embark in the business with nothing more than prospects ahead of them, which, they soon find out, never materialize. We would therefore suggest that the man with limited means contemplating starting a creamery should make a thorough canvass of the district in which he intends locating, to visit all the farmers to find out how many cows each is keeping or is willing to keep, fully explaining to them the basis and terms on which he will handle their milk and also explaining to them the great variation in the amount of fat produced in the milk by different cows and dairies, so they will not expect to be all paid alike. We have known some farmers to withdraw their patronage from a creamery when they found their milk was not bringing as much as their neighbor's, believing they were being cheated, when the fact of the case was their milk was of a lower grade and therefore not entitled to the same price. All these things must be explained and duly considered and a thorough understanding come to between the creamery projector and the farmer.

After a thorough investigation of this kind, and you find that you can depend upon at least 3,000 pounds of milk daily, and all other conditions being equal, you may safely embark in the creamery business.

We would never advise any one to open up a creamery on less than 3,000 pounds of milk daily, and the more you can get the better.—Montreal Herald.

Wisconsin a Dairy State.

A phenomenal increase in the dairy industry in Wisconsin during the past ten years is shown by the state census for 1895, now being compiled. The census returns show there are now in the state 1,325 cheese factories, valued at $959,531, and 729 creameries, valued at $1,550,707. The greater number of these have been erected during the past ten years. The entire number of cattle and calves on hand, including cows, in 1895 was 1,543,899, valued at $26,062,508.16. This year the number of milk cows 2 years old and over in the state is 842,039, valued at $17,442,144, and the cattle and calves, including milk cows, number 2,352,827, valued at $38,900,766.

In 1885 the number of pounds of cheese reported was 33,478,900, valued at $2,984,813.92, while last year the number of pounds reported was 52,480,815 and the value $3,984,103. In 1885 the number of pounds of butter reported was 36,240,431, valued at $5,850,402.50. Last year the number of pounds reported was 74,653,730 and the value $12,310,373.—Chicago Herald.

About a Cow's Escutcheon.

Some years ago, this "escutcheon" theory was strongly advocated by some dairymen and at the present time a good many farmers will examine the "milk mirror" carefully in buying a cow. The "milk mirror" is the space above the udder and between the thighs. The general theory was that a heavy udder, full of milk, would, by its weight, determine the location of the "curl" or twist in the hair above it. Guelon, who advocated this test, had the matter all mapped out with drawings of the "milk mirror," showing how a good milker ought to look. Other and better tests of a cow's milk qualities have displaced this one, and now it is considered but one of several marks to determine a good cow. The scale of points adapted for the different dairy breeds lays but little stress on it.—Rural New Yorker.

Dairy and Creamery.

A very important part of the work of a creamery manager is to go through the building at the close of every day and examine all the utensils, apparatus and machinery. If anything is not clean, or if any part of the machinery is likely to break or get out of order before the next day's work is ended, then and there is the time to remedy it. It is bad business policy to allow any part of the machinery to break down when the plant is in operation, necessitating sometimes a stoppage of several hours and consequent loss of a number of good, hard dollars. Such breaks can generally be prevented by the regular evening inspection of a creamery from top to bottom by the manager.

Governor Morton's twin Guernsey heifers Coleta and Colita, born at Chicago during the World's fair, were a great attraction at the New York live stock show. They are as pretty as a pair of twin girls.

At the Minnesota experiment station an attempt has been made to see how cheaply butter can be produced. The experimenters have been able to make it at an expense of 10 cents a pound. This is very important news to dairymen and creamery men, and good news. It is doubtful if the average of prices for anything will ever be as high in this country again as it was up to the past ten years. We are approaching the condition of the older countries, where prices rule low for everything. Under the circumstances the only thing for milk farmers and manufacturers of dairy products to do is to make their wares cost as little as possible. This will require study and the closest attention to detail. But when the victory is won the dairyman and creamery man will make just as much money as they did when prices were far higher. This is a victory worth fighting for. Can you make butter at a cost of 10 cents a pound?

Raise all the feed you can for your cows at home on your own ground. In that way you get good money for the crops themselves.

Dairy and Creamery.

There is a superstition that Jersey milk is too rich for young calves. It may be for beef calves, but it cannot be for dairy Jersey calves. To suppose that it is is foolishness.

One of the regulations of the Illinois state board of health is that dairy cows shall be cleaned every day.

"We have to make something out of something," milk or some kind of freight," said the president of a railroad recently. The road was one that did an immense milk shipping trade to a large city. The interstate commission did well at last to take in hand the milk shipping business. The dairy farmers have suffered at the hands of the railroad companies. The railroads have watered their stock to the last point of inflation. In order to get dividends on the inflated stock they put up rates to the highest notch. At the same time, to get all the freight they can, certain roads have adopted the practice of hauling milk a hundred miles for exactly the same price for which they haul it 50 miles or even less. These things have been brought out plainly. "We have to make something on some kind of freight," say the companies. On the companies' part they have to do this because of the watered stock and the load of debt under which all of them stagger. To the farmer it is left open to kick, and kick hard, and keep at it till relief comes from either the interstate commission or some other source. They who determine to help themselves always succeed.

The peculiar excellence of Swiss cheese and butter is said to come from the pasturage of the Swiss mountains. They are covered with snow throughout the winter. Underneath the snow meantime grows a particularly sweet, tender grass for pasturage. As soon as the snow melts, about May, the cows are driven up to the mountain sides, where they stay till snow comes again. With the grass are mixed certain other small and tender plants, making a delicious herbage for the cattle. It is in the summer that the bulk of the cheese is made. Why cannot American cheesemakers borrow a hint from the Swiss? Cannot scientific dairymen import from Switzerland the seeds of their grass and pasture plants?

COW AND CALF WISDOM.

Cut This Out and Keep It by You For Reference.

We have had the best success this year with calves that we removed from the cows as soon as they were dropped. They learned to drink at once. The cows did not mourn for them as they (the cows) were gently and kindly treated.

After the third day give the calf skimmed milk warm with flaxseed jelly and the water in which some wheat bran and middlings have been boiled.

After they are a few weeks old the grain need not be strained out. This grain balances the cream which is taken out. Then feed regularly. It does not pay to feed even milk to calves in a haphazard way. This has been proved to be the most profitable way to raise calves.

Arrange to have a greater number of the cows fresh in September and October. A cow coming in fresh in the autumn will give at least one-third more milk in a year than one fresh in the spring.

Give the cows a good feeding of hay before turning them out to pasture. Do not neglect this year to provide plenty of soiling crops. Sow a quantity of oats and peas. All that you do not use green will be valuable when matured.

Plant a big patch of sweet corn. You cannot feed too much of it.

Repair all the pasture fences before turning the cows out. It will save time by and by, as well as keep the cows in good habits.

A good remedy for lice on cattle is Persian insect powder dusted freely in the air. As soon as you discover them go for them with something; do not allow them to multiply. A cow that is worried or uncomfortable in any way will not do her best.

If you make pets of your cows, they will help fill your pocketbook.

No person who owns a cow can afford to have her afraid of him, for it is a loss every time she is frightened or ill used in any way.

The cow is simply a milkmaking machine, and for best results she should be kept in the best possible working condition. The best conditions are quiet and comfort.

Look carefully after the udders of the fresh cows. The udder of a cow is a very complicated and delicate affair and should receive careful attention. If there is any inclination to cake or inflammation, bathe with hot water and rub thoroughly with the hand. Milk out often. If the case is a very bad one, it may be necessary to poultice the entire udder in flaxseed meal swung in place by cords and bagging. The poultice should be put on hot.

Do not allow a cow or any animal to go out to pasture in poor condition. Do not turn out too soon. Give the ground time to settle and the grass to acquire strength.

A cow that has aborted twice or three times should not be retained, but fattened as soon as her milk flow is reduced.

Are you fattening calves? Plan to save time and strength in handling them. Large hooks in the siding behind the cows render tying and untying of the calves unnecessary. Don't have ropes, but collars and chains. These are easily unfastened, and no calf can suck or chew one in two, while the collar and buckle never slip off or choke a calf.

A teaspoonful of allspice in the mess of the scouring calf will cure him usually. It may need repeating once or twice.—Dorothy Tucker in Farm Journal.

We Have Learned.

We have learned by the aid of the Babcock test that rich cream and cold churning add quality and quantity to the product and have lowered the churning temperature nearly ten degrees, and we now extract a rich cream for the purpose of churning at the low temperature. We have also learned that cold temperatures make a firm, waxy bodied butter which is desired.—E. J. Graham.

Dairy and Creamery.

It is time now to breed cows for dairying next winter. They will come in along about October.

It is astonishing how much work can be got of a bull when he is trained to it. He can work in single harness like a horse, and the same harness even can be used if the collar is put on backward. He can be guided by the ring in his nose. All the light hauling required on the farm can be done by the bull, in fact, and it will do him good—work some of the wickedness out of him and make him gentler. He ought to saw all the wood and grind the feed. In large dairies he can work the cream separator and do the churning.

When the milk spatters from a cow's teat, it is because there is something wrong with the opening. Sometimes it is a wart, which will have to be removed. There are sometimes two holes instead of one. When this is the case, dilate the teat with a quill. After the cow is milked shove the quill gently and slowly into the opening of the teat and let it stay there till next milking time. Then remove it until the cow is milked, after which insert it again and continue to do so till there is no more trouble.

If you use tobacco at all, drop it when you are about cheese and butter making or milking.

To make butter come this time of year try the following: After the cream is separated or skimmed, as the case may be, if there is not enough of it for a churning, put it in a cool place where it will neither sour nor get badly chilled. When there is enough for churning, put all together and warm it up to 75 or 80 degrees. If 75 is not sufficient, try 80. Use your thermometer and keep the cream from 75 to 80 till it gets sour and ripe. It ought to be ripe for the churn in 24 hours. A starter of sour milk may be used to hurry the ripening, though that is not usually necessary. When your batch of cream is ripened, cool it quickly. If it is very rich in butter fat, cool to 54 degrees; if not so rich, cool only to 62 degrees, then churn.

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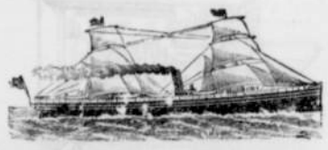

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