the following authoritative advice from the experts of the U.S. Department of Agriculture appearing in the dairy press ("The Butter, Cheese and Egg Journal," Dec. 5, 1917) is quoted at some length:

"All skimmilk should be used—none wasted. It should furnish the maximum of food to human beings, and does this better when used direct, as cottage cheese, prepared buttermilk, or other by-products, than when fed to animals and converted into meat. Surplus skimmilk may be used econom-

feeding hogs, while whey is half as valuable. Whey, being low in protein, is not well suited for young pigs, and should be fed to older animals.

Ordinary grass pasture, or green rye, oats, sorghum, rape, clover, alfalfa, peas, or beans can take the place of skimmilk after the little pigs get a start. Much green feed can be raised without greatly reducing the acreage of other crops.

"Calves and pigs do well when some skimmilk is fed, but they need it only for a short time and in limited quanti-

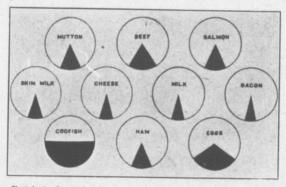


Chart showing the part of a dollar required to purchase as much food value as is contained in one quart of milk,

ically to feed hogs, yet 100 pounds of it, which will produce 15 pounds of cheese, produce only 4.8 pounds of dressed pork if fed with corn. Skimmilk if made into cottage cheese furnishes nearly seven times as much protein and nearly as much energy as the dressed pork it would produce. Of course the most nourishment is obtained when skimmilk is used direct, either for drinking or cooking. As far as possible, therefore, skimmilk should be used for human food and only the excess fed to live stock.

Buttermilk is equal to skimmilk for

ties. Except when fed to very young animals, skimmilk is fed most economically when supplemented with grain. For dairy calves skimmilk may be substituted in part for whole milk on the tenth day. If the calves are vigorous, they should receive a little grain and hay at two weeks of age, and it is safe to discontinue the skimmilk five or six weeks later.

"By substituting grain, grain feed, buttermilk and whey for skimmilk in animal feeding, much skimmilk may be released for use in cooking, for condensing, or for making coctage cheese."