



The kind of milking machine most in use. Photo by Sallows.

of the salt is left in the churn. I have the butter spread over the bottom of the churn and sift over part of the salt, then give the churn a tilt to fold over the butter so as to sift on more salt; tilting the churn the opposite way, I put on the remainder of the salt, put on the churn lid and very slowly revolve the churn to gather the butter into large lumps the size of turnips. It is better to allow the butter to stand in this condition for from half an hour to two or three hours, but I always have to take it out and immediately work it following the same method as just described, with the exception that butter salted in the churn does not need quite as much working.

MAKING THE PRINTS

Before beginning to print, I level and smooth the surface of the butter, then press the print down into the butter until full, taking the spade and cutting the butter off level with the bottom of the print. I wrap the butter in parchment paper, which I wet in clear, cold water. People like to see things done neatly and quickly and so I am particular to have the printed stamp evenly placed, and I wrap both ends in the paper at once. Women often wonder at the butter not sticking to the print and worker, but the scoring with a brush and a little salt and hot water always prevents that.

FINISHING UP

I tell those present that in order to begin the next churning properly, we must finish up properly, and so I show them how I clean the utensils after using them. The churn, worker, print, etc., I first rinse with hot water until free of butter, then I scald, give a good scouring with salt and another scald and dry the varnished parts, but never touch the plain wood with a cloth.

The principal value of a demonstration is that little things are often noticed by the spectators which are valuable in themselves, but hardly appear worth describing in a written article. In giving this word-picture of an ordinary churning, I have emphasized the minor points in order that I might be helpful to the beginners in the art of butter-making.

The Milking Machine

The one thing needful to make the equipment of the modern dairy complete is a cheap, simple and effective milking machine, that will do the work as well as it can be done by hand. Many milking machines have been tried, from time to time, but with varying success. And yet every year brings the dairyman nearer to having his hopes realized in this direction. The inventor of a perfectly satisfactory milking machine that will meet the needs of the average dairyman will confer an inestimable benefit upon his fellowman.

The nearest approach to perfection in a milking contrivance has been attained by the Lawrence-Kennedy machine. This newest apparatus has been in use on the farm of Mr. Robert Kenwick, near Glasgow, Scotland, for several months back, and was inspected a short time ago by a number of interested parties who speak in the highest terms as to the manner in which it accomplished its work. The invention differs mainly from those hitherto on the market in that the pulsation which moves the teat cups and draws the milk from the cow does not come direct from the main vacuum pipe, but from an ingenious special pulsator which is placed on the top of a specially constructed milk pail, which stands between the cows being milked. This pulsator, as is stated, performs the

double function of hermetically sealing the milk-can and regulating the action of the teat cup. Another feature of the contrivance is that the milk is at no time exposed to pollution of any kind, a circumstance which should be greatly in its favor.

There is also in use on several farms near Little Falls, N.Y., a milking machine made by D. H. Burrell & Co., that seems to be giving good satisfaction. This machine is a modification of the Lawrence-Kennedy machine. It will milk from eight to ten cows at once. Dairyman who have a number of cows state that the machine enables them to dispense with one man, which is quite a saving, and would soon pay for the machine. We understand that one of these machines will shortly be installed at the Ontario Agricultural College, where it will be thoroughly tested.

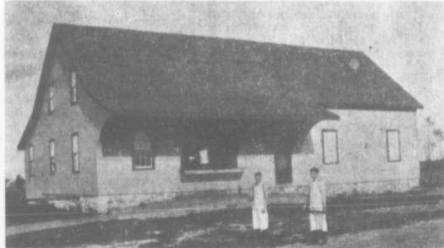
There is no doubt but that the Lawrence-Kennedy type of machine is the one that comes nearest to being a perfect machine. Most of the tests made of this machine in recent years have proven satisfactory, and the dairyman can with confidence look forward to having a practical milking machine at his disposal in the near future. When it comes to the drudgery and the cost of milking will be greatly reduced and one of the serious drawbacks to success in dairying removed.

Dairying in P. E. Island

The dairy industry in Prince Edward Island was started by the Federal Government in 1891. The number of factories has increased since then and now we have 52, and the largest part of the milk produced is manufactured in them. Of late years very little butter has been made at home as many of the farmers' wives prefer selling the milk and buying factory butter for their own use. And yet the business does not appear to be conducted in a way to give the best results. Many farmers are very careless in the management of their cows. During the winter season cows are not fed and cared for as they should be and consequently they are in poor condition in the spring of the year. Milking the cows clean, or stripping out every drop of milk is a very important item. Cows should never be ill-used or frightened. A bad-tempered impatient man or woman should never be allowed to do the milking. Kindness is certainly one of the secrets in dairying.

NEGLECT LEADS TO FAILURE

The farmer should exercise watchful care at all times. If one of the cows exhibits symptoms of ill-health or disease, immediate attention is absolutely necessary. The stable should be kept well ventilated and clean.



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