

**Compton Model Farm Creamery.****DIRECTIONS TO CREAM GATHERER.**

1. The cream gatherer should be provided with jacketed cream cans, a spring balance, a pail for weighing and sampling the cream, a sampling tube, collecting bottles, a book to record weights of cream, and a thermometer.
2. At each patron's farm he takes from his wagon the sampling pail and tube, the scales, and one small collecting bottle, the book he has in his pocket.
3. He should find the cans of perfectly sweet cream, kept at a temperature of not higher than 50° F.; protected from dirt and bad odors, not kept in the cellar or the barnyard water trough, or near the swill bucket, or in the sun; not left uncovered, or shut up too tight, but preferably covered with a damp cloth.
4. Either sour, bad flavored or frozen cream must be rejected, in order to protect all the patrons from loss.
5. The patron's number should be placed in some conspicuous place near the cream cans, and here a hook should be provided. The cream gatherer hangs his scale on this hook, near the cream to be collected. The scale should be made that the hand of the dial will stand at zero when the empty pail is hung on it.
6. To Sample the Cream.—The cream must be poured into the sampling pail, then back into the patron's cream can, then into the sampling pail again to mix it thoroughly, and the sample taken at once, and the cream weighed.
7. In sampling, lower the sampling tube to the bottom of the weigh pail which holds the mixed cream, then raise it out and allow it to drain for a few seconds; this is done to rinse the tube with the cream to be sampled. Then lower the tube again to the bottom of the pail, and after allowing a moment for the cream to rise in the tube, close the top of the tube tightly with the thumb, raise the sampler carefully out of the cream, without any jarring, put the end of the tube into the collecting bottle with the patron's number on it, and let the contents run into the bottle. If the patron has more than one pailful of cream, repeat with each pailful the entire operation of sampling and weighing, using but one collecting bottle. Cork the samples securely and keep covered up.
8. Weigh the cream in the cream pail to the half pound, and record the weight. Occasionally take the temperature and record it in weight book.
9. Observe that each patron is provided with a clean and bright cream can; no rust or dirt should be visible.
10. The cream gatherer personally, his team, wagon and utensils should be an example of cleanliness and order.
11. The cream gatherer is expected not to smoke when performing his duties, or to allow the cream to become exposed to any taint whatever.
12. Cream can only be gathered properly in a spring wagon, and a cover is necessary in hot weather.

**DIRECTIONS TO CREAM PATRONS.**

1. Good milk is only produced by clean milkers, milking clean cows in a pure atmosphere, and fed only on pure and wholesome food and water.
2. Separate in a pure atmosphere as soon after milking as possible, for the best results.
3. If the milk is too cold for separating, warm gradually by placing it in a vessel of hot water, and stirring all the time, but don't put it on the stove.
4. Cool the cream immediately to 50° F., and never mix two lots unless both are cold and sweet.
5. Have a special bright and clean can for the cream, of a convenient size for the cream gatherer to handle by himself when necessary.
6. Have a special place to keep the cream in a pure atmosphere, and keep its surroundings clean, tidy, and free from dust. Trouble has been known to arise from keeping cream in the cellar, in the kitchen, near the barnyard, too near the roadside, and in the sun. Avoid these.
7. If the cooling water gets too warm in summer, put up some ice during the winter for such an emergency.
8. Cream cans are better covered with a clean, damp cloth, than with a tight cover. Cans must be bright and free from rust, and no old and dented can is suitable.
9. To Wash Cream Cans.—Rinse thoroughly with cold water. Scrub with a brush (never use a cloth), in hot water and washing soda, inside and out; then scald thoroughly, and allow to drain, the can lying on its side in a pure atmosphere, free from dust.  
Never wipe cans with a cloth; if the scalding water is hot enough, they will dry themselves in less than a minute.
10. Wash all parts of the separator every time it is used. This is essential to produce good flavored cream, as well as to ensure thorough separation and good running of the separator,

If separator agents say otherwise, they neither know ours, yours or their own interests.

11. Have the skim-milk tested occasionally to make sure there is no loss of fat.

12. See that the cream gatherer performs his duties thoroughly.

13. If anything is wrong come straight to headquarters.

**Prevention of Milk Fever.**

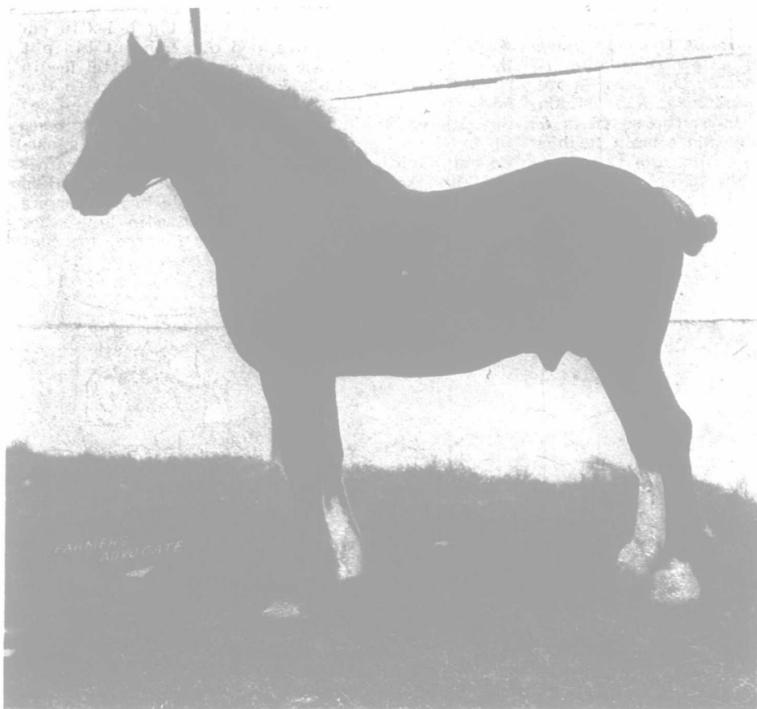
Mr. Geo. Rice, the noted Holstein breeder, writes the "Farmer's Advocate" as follows:

I notice a statement in your Nov. 15th issue, page 832, under the head "Care of cows after calving," that may be interpreted wrong by many and do much harm. The article reads "Care should be taken to restrict the allowance of cold water for two or three days after the calf is dropped." Now, many will go and "restrict" the cow from water; and that is just what should not be done at this time. She should not have cold water—that is, not under 50 degrees—but it is the best of practice to give a cow all the water she will drink, moderately warm. The act of parturition causes thirst; it also causes constipation, and a liberal quantity of water, warm or moderately so, helps move the bowels.

I am continually getting letters asking what to do to prevent milk fever. Milk fever has no terrors for me now, because after three years' freedom I feel I have a treatment that is a pre-

warm, for that is nauseating, but with the chill taken off, but even this would have been considered heresy by some theorists a few years ago, who insisted that water should be almost entirely withheld for several days, as a safeguard against milk fever. Why not let nature have her way all through the crisis, and surely the swallowing of doses of drugs is not her way. Our observation teaches us that where nature has her way fully, there are few, if any, cases of so-called milk fever. Left at liberty, the cow will lick her calf dry when born, this process, doubtless, inducing a healthy circulation of blood in both herself and the calf, and the liquid taken in the licking process likely serving to loosen the cow's bowels, and, in perhaps 9 cases out of 10, she will turn and eat the afterbirth, probably to prevent constipation. Then the care of the calf and nursing it keeps her interested and contented. Left at liberty, the calf will take a little at a time of the colostrum or first milk, which has in itself the medicinal properties needed to relax its bowels. Supposing the cow had calved on the range and there was no one near to milk her for days, would she be likely to die of milk fever as the result of not being milked? If so, the ranching business would surely be very unprofitable. We never hear of milk fever under those conditions, though cases of spoiled udder do sometimes occur, owing to the calf neglecting a quarter. We know some dairy farmers who claim that it is good practice to take the calf away from its dam as soon as born, not letting her even see it or suckle it once, and we are strongly suspicious that those who practice this plan are,

as a rule, those who have the most cases of loss from "milk fever." In a long experience with cows of the beef breeds which were allowed to suckle their calves, and some of them heavy milkers and in good condition, the writer cannot recall a solitary case of milk fever, and there was no dosing with salts or other drugs. Nature just had her own way, and we have an idea that she knows a little better how it ought to be done than all the theorists. An English dairyman, keeping a herd of 100 cows, many of them heavy milkers in high condition, was quoted in this paper some time ago as stating that he has not had a case of milk fever in seven years, and he gave it as his opinion that the secret lay in allowing the calf to suck the cow for three or four days and never milking her out clean till after that time. This may be

**PRIDE OF MORNING (10838), IMP.**

Clydesdale stallion, four years old, son of Baron's Pride (9122). In 1900 he was third at Castle Douglas and Edinburgh, and highly commended at the H. & A. S. show at Stirling, second at Kirkcubright, and was the Newton Stewart premium horse in 1901. In 1902 he was the Dunfermline premium horse, and second at the Western Fair, London.

IMPORTED AND OWNED BY O. SORBY, GUELPH, ONT.

ventive if followed in its entirety. This is my practice for all, as in the case of a cow that calved two days ago, which was very fat and flush, would weigh 1700 before calving; a case calling for heroic treatment. I gave her several doses of carbolic acid, twice daily for 3 days a week before calving, 25 drops pure carbolic in 1 pint of water and mixed on bran. When I saw she was near calving, I gave her 2 lbs. Epsom salts; she calved in 6 hours after getting the salts (just right). After calving she was very thirsty. I gave her 15 lbs. warm water; in 5 or 6 hours warm bran mash made very sloppy, to which I added a handful of common salt. I determined to run no chances, but made her drink all the water I wanted her to, and that is a lot. One hour after calving she got 20 lbs. or so more of water, in another hour 25 lbs. more, and an hour later another large pailful, the chill taken off it all. I had 100 to 125 lbs. water in her five or six hours after she calved, and, with other treatment, my mind was quite easy about her. As a matter of fact I went from home the next day, and felt perfectly sure she would be all right. There is virtue in plenty of water; nature craves it, the bowels need it and are kept moving when on a light diet.

[Editorial Note.—It does not seem to have occurred to our friend, Mr. Rice, that this cow might have come through the ordeal of calving without all the dosing she got, and that the drugs given her might all have been saved. We quite agree that it is well to give nature her way by supplying plenty of water, not cold, and not

only a notion, but it is nature's way all the same, and this man has had seven years' exemption with it. Mr. Rice has had three with his, he may have seven—in spite of the dosing—many a man has had as many without it. Without assuming to dogmatize in this matter, we confess that the longer we live the more we are inclined to accept newborn theories with a grain or two of salt. What are the scientists doing that they fail to give the world reliable light on this subject? Much credit is claimed for the Schmidt treatment for the cure of milk fever, and one veterinarian who claims to have been very successful with it, states that about the only cases in which it has failed in his hands have been those where the cow was dosed with salts before he was called, and yet that is the preventive that has been most persistently advocated, and in which the most faith is placed by dairymen generally. The subject is a live one, and is open for discussion, and any one who can throw a white light upon it will prove a public benefactor.]

**Manipulation Milking.**

Please explain what is meant by the manipulation method of milking? S. W. S.

Ans.—As we understand it, it means kneading or massaging the udder with the hands and stripping the last drop of milk that can be got from it, and, we believe, it is considered best to go over the cows the second time for this purpose. Experiments, it is claimed, have proved that this is a paying and profitable practice.