

## Dairy and Creamery.

## WHY A SEPARATOR PAYS.

I have used a hand separator on my farm 5 yrs and find by experience many advantages as compared with crocks or pans. There is a financial saving in the having of warm, sweet skim milk for calves and pigs. We have sold Jersey calves for veal at six weeks old weighing from 140 to 160 lbs, fed entirely on separator milk. It has been demonstrated by experiment stations that one cent's worth of oilmeal will do calves and pigs as much good as a pound of butter. Besides this, the skim milk from the separator, when it is run through and fed to them immediately after milking, while it is warm, fresh and sweet, is better feed for calves and pigs than skim milk that is old and sour, even though it does contain one-fourth of the butter fat originally in it. This can be attested by hundreds who are to-day using farm separators.

From my experience in testing crock skim milk for myself and many neighbors, I find that the loss varied from 4 to 1.8 per cent of the total butter fat by the Babcock test. And from the result of these tests I am convinced that the loss where the milk is set in pans is  $\frac{1}{2}$  to 1 lb to each 100 lbs of milk more than where the separator is used. This shows, with milk of the average richness, a loss of from 20 to 25 per cent of the total product. A herd of cows ought to average from 175 to 225 lbs butter per cow per year by the gravity system. But if the average be only 200 lbs, the yearly loss on one cow would be about 50 lbs of butter, and this at 20c per lb would amount to \$10, and anyone having more than one cow can easily estimate their loss, not taking into consideration the advantages stated above. We sometimes hear men say that the one-fifth (20 per cent) is not lost, as the cows and pigs get it. I think I have plainly shown the ill gain in feeding butter fat to either calves or swine. Others say the machines are too high in price, and that they will wait until they become cheaper, but if dairymen would reason a little with themselves, they could not be convinced otherwise than that the farm separator is the best paying machine on the farm; and while they are waiting for the machines to get cheaper, the separator would have saved its cost many times over.—[G. F. Griggs.]

## FOOD FOR CREAMERYMEN.

The fierce competition in dairy products in the east, caused by markets being flooded with western butter, ought to admonish creameries to educate their patrons in better and more economical methods of feeding, show how to improve and build up the dairy herd and increase the butter capacity of cows, induce the keeping of records and the weeding out of poor cows, advise patrons of the best crops to grow and best and most economical feedstuffs to buy in order to reduce the cost of producing milk to its lowest possible limit, how to produce milk and deliver it to the creamery in the best possible manner. Creameries may also act as purchasing agents for patrons in foodstuffs, fertilizers, farming tools, etc.

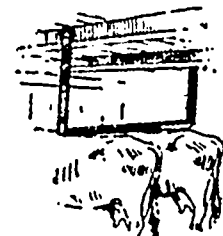
The patron on his part should be loyal to the creamery, be a stockholder if possible, should see to it that the best possible cream is made and that every care should be bestowed in delivering it free from taint and in good condition. He should endeavor to create a sentiment among fellow patrons of interest in the quality of the cream and the business of the creamery.

Experiment stations should devote time to the solution of practical problems of importance to both creamery and patron, should publish concise instructions for their guidance in feeding, butter making, fertilizing and other lines of work. There should also be held dairy meetings at which men who have mastered the various interesting problems shall speak.—[Dr J. B. Lindsey, Hampshire Co, Mass.]

Selling a Cow by the amount and quality of milk she gives is a proposition from the N C exper sta. To sell or buy cows by the milk test seems like good sense. The plan is based on the yield of milk together with its quality as determined by tests of the milk. The

rule is to pay for the cow at the rate of \$12 per gal of milk given a day that is rich enough to show 3½ per cent of fat. To this price add or subtract \$1 for every ½ of 1 per cent of fat which is above or below the 3½ per cent. By this rule a cow is bought entirely on her merits. It is thought to be a conservative plan and one which, if adopted, will certainly raise the standard of cows and increase their milk and butter production. The result of such a rule certainly would be beneficial to all. [G. H. Bloodgood, Schoharie Co, N. Y.]

**Keeping Cows Clean**—The illustration shows a device that has been tried successfully for keeping cows clean in the stable. The frame stands 1 in above the cow's back, just forward of the rump. When dropping manure, the cow must step back into the gutter, as she cannot round up her back when the frame is in place. Have the side pieces screwed so tightly to the beams overhead that the frame will stay at any angle it is put. It can thus be swung up out of the way when the cows are out of the stable.



**Kansas** The Meriden Creamery Co find their patrons who know how to feed get from \$40 to \$55 income per year from each cow, while patrons who do not know how to feed get from 18 to 25 per cow per year. The net profits received from each cow by the best patrons are 11 times those received per cow by the poorest. They also find that some patrons get no profit whatever from skim milk, while others who know how to feed it get from 25 to 50c from each 100 lbs of skim milk fed. As there are 5000 lbs of skim milk from each good cow yearly, the way it is handled makes a great difference in the profits from dairying.

One third of all the cows in Ohio are not paying their board, and nearly one-half of the other two-thirds do not more than pay for their keeping and make good the loss of the first third. Two-thirds of all our cows return no profit whatever, and only one-third can be classed as genuine profit makers.—[President J. F. Hickman, Ohio Dairymen's Ass'n.]

Use none but the best of salt for dairy purposes. Salt should be as carefully kept as flour—in a dry, sweet and clean place, away from kerosene, fish and other rank-smelling articles.

One cow per acre can be easily kept where silos are used. The cow can have her food green from the field, or green from the silo, every day in the year. The dairyman has the entire advantage of his work.—[A. Jeffers, Norfolk Co, Va.]

The cow showing the best record last year in the home tests of the American Guernsey cattle club made 12,283 lbs milk, containing an average of 6½ per cent butter fat, which would make 912½ lbs butter. Her name is Lily Ella No 7249 and is owned by J. H. Belne of Wis.

**AT THE BOSTON POULTRY SHOW**, an interesting feature was the exhibit by the Des Moines Incubator Co, Des Moines, Ia., of 120 eggs in process of hatching, these having been shipped from that city to Boston, a distance of over 1400 miles. Over 1000 chickens were hatched.

## More Money per Pound.



The advantages of a farm separator are not alone in the increased amount of butter produced from the same milk, but also in its improved quality, which brings the extra few cents per pound. The Little Giant Separator produces these results surely, every time, everywhere. It makes the dairy business pay. Isn't that what you want? Send for Catalogue No. 58.

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