

Small Pot Holes

Small pot holes on light soil are seldom dry. They fill up again in but the weeds. If we do not work over them.

READER.

with pot holes, as with variety of treatment if cultivation. It becomes a m up, or draining them. It is quite possible to fill a scraper. They should and the compact clay of whatever drainage is

o large to admit of this is drainage. An open d scrapers is preferable to below the frost line, they e middle of June. They e spring and are all right ing, but the first spell of er they have ceased run- operation till too late to a drain can be so construct offers no serious obstacle plements. Of course, the if possible. This is often re is generally some slight cover this is during heavy pot holes are full of water. series of sloughs and pot his way with only a very thirty acres of land that er in spring and during nd seeder can drive right

A. E. WILSON.

or to Brome

Yes, surely, if we want it. Its brome pasture. There It is ideal pasture, early, ot be pastured to death. es to stay. Brome gets nd needs heavy discing in it up or it may be broken ry like virgin prairie.

ss although I saw brome e Livingstone farm near hat land is growing grain le from the road. I have sod. I do not doubt but t. I have broken brome bad lot of grass to kill. I sow barley, plowing right tting the stooks over onto

ifa will relegate all other to a very secondary place 000 acres this year.

A. A. TITUS.

RY

g Cows Pays

ome interesting contrasts by members of cow test- l at Hickson, Ont., com- ich gave over 35 pounds ner association not fifty lk is paid for by fat cow has only two cows that fat. The remaining 13 only 2.9 or 2.3, while the 22 pounds of butter fat, er cow during the month

weight of milk from one ds one morning, only 8 , but 15 pounds the next ows show just as sharp quickly noted if the uly record of milk. The ops will be sought, and ossible, to prevent the cow up to her maximum

shine, the cow has to be ke each milking time ents profit? How many before they get one cent

C. F. W.

MILK THAT IS PURE AND WHOLESOME

Each year finds consumers of milk more and more anxious to secure a supply that they know is absolutely pure and clean. Details regarding methods and equipment that guarantee freedom from contamination are interesting to producers, consumers and manufacturers of dairy products.

Brookside Farms Dairy, located about 60 miles out of New York, on the banks of the Hudson River, is the place that has the proud distinction of supplying sweet milk free from undesirable germs. The De Laval Monthly for May contains full particulars regarding production and sale.

THE PRICE THAT QUALITY COMMANDS

The milk from Brookside Farms retails in New York City at 20c. per quart and the cream at 72c. per quart, as compared with 5c. for milk and 40c. for cream of ordinary grades. The bacterial count of this marvellously pure milk, as taken from weekly samples through the year of 1908, averaged less than 165 per cubic centimeter (about half a teaspoonful). As an indication of what remarkable purity this is, it is pointed out that the bacterial count of milk produced by the average farm dairy is from 1,000,000 to 5,000,000 per cubic centimeter, and the milk that is classed as "Certified" milk by the medical commissions in the large cities, which is ordinarily considered very pure, may contain as many as 30,000 bacteria per cubic centimeter, and still pass as "Certified."

The City of Boston endeavored to pass a law prohibiting the sale of milk containing more than 500,000 bacteria per cubic centimeter, but found later, that it would be absolutely impossible to secure enough milk of even this degree of purity to supply the demand. Thirty per cent of the samples of Brookside Farms milk examined in 1908 showed no growth of bacteria whatever, and the count for the best month in the year showed the remarkably low average of 22. All samples were examined by the Milk Commission of the Medical Society of the County of New York, which commission also examined the milk of a dozen or more other dairies producing certified milk. It was thus possible to make very interesting comparisons, and it was found at the end of the year that the total bacterial count of Brookside milk for the entire year was less than that found for some one week in the milk received from the best of the other dairies submitting samples.

As further evidence of the exceptional purity of Brookside milk, it is recorded by the Milk Commission of the Medical Society of the County of New York, that on February 3rd, 1908, a quart bottle of Brookside milk, bottled on January 28th, was opened, and the contents partly used. The bottle was then recapped and left standing all day on a desk in a warm room. It was then put in a refrigerator, and again opened on February 17th, or twenty days after it was bottled, and the contents were found to be still perfectly sweet. On another occasion a bottle of milk was placed in a refrigerator, and it was found to be sweet after remaining there forty-three days. This absolutely clean milk is simply the result of infinite painstaking and watchfulness.

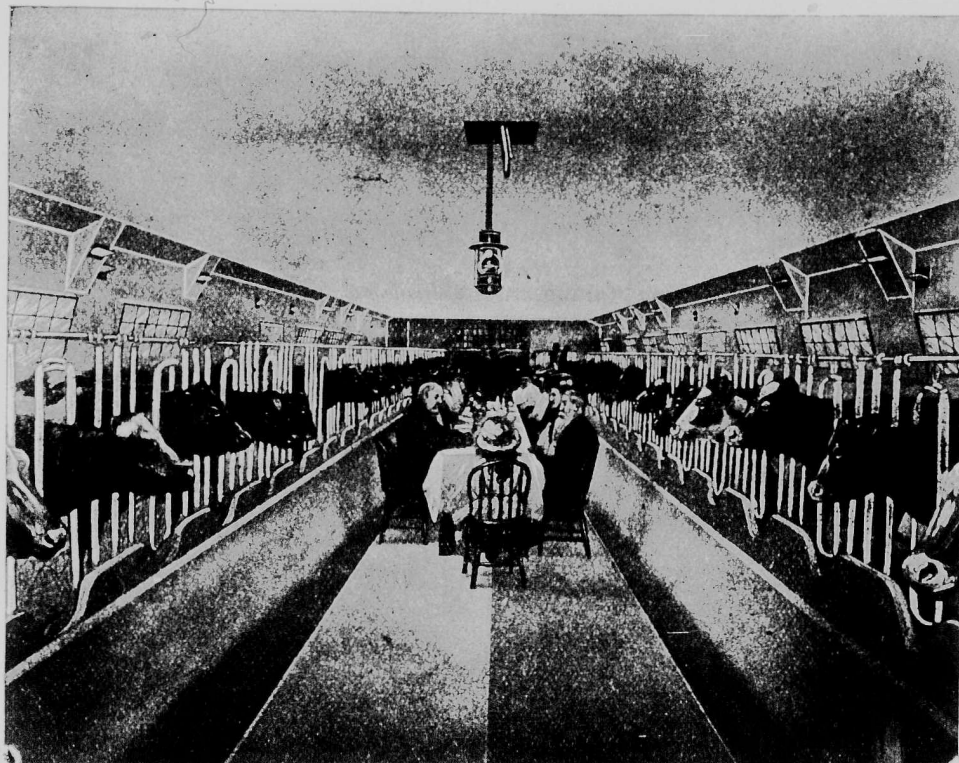
AN IDEAL DAIRY FARM

Brookside Dairy is ideally located, with a babbling brook, shady woods and green meadows. The farm buildings are located on ground gently sloping to the south, thus affording first-class drainage. The establishment throughout is naturally of the most modern construction. S. L. Stewart is in charge.

THE COW BARN

The cow barn, or milking room is one story in height and has a capacity of 64 cows. Numerous large windows furnish a good supply of light, and the King system of ventilation is used. The walls and ceiling are lined with white enameled sheathing, and the barn is equipped throughout with iron stanchions of the most improved design. The watering and feed troughs are made of cement, as is also the entire barn floor, which is damp-proofed. Two com-

plete flushing systems make the work of watering the cows and keeping the barn clean an easy matter. The damp-proofed floor mentioned is an especially valuable idea of Mr. Stewart's, in that it eliminates the cause of rheumatism which animals have contracted in many instances where forced to stand on cement. In laying his floor Mr. Stewart imbedded a heavy layer of tar and pitch about three inches below the surface. This prevents all moisture from coming through, and the floor is always warm and perfectly



EATING IN COW STABLE.

Luncheon in Brookside Farms stables, where absolutely pure milk is produced

dry, and he states that he has never had a single case of rheumatism in his herd of nearly 100 cows.

Adjoining the cow barn is what may be called the straining room, constructed entirely of cement, where the milk as it comes from the cows is strained immediately into 20-quart cans and delivered by a novel trolley contrivance to the dairy building, a few paces distant. The dairy building is also entirely of cement construction, and contains the steam plant, refrigerating room, shower baths for the employees, milk cooling and bottling machines, sterilizers, and a De Laval cream separator. At the end of the cow

Brookside Farms she is kept separate from the rest of the herd for at least a month, and watched closely for the development of any infectious disease. Mr. Stewart has his entire herd tested twice yearly for tuberculosis, and any animal showing the slightest indications of this dread disease is immediately disposed of. A visitor entering the barn at milking time cannot help being impressed with the sleek, healthful appearance of every member of this herd, nor would it be possible to find a more gentle, contented lot of

animals. The "kicker" is an unknown quantity.

In considering the cows, it is of special interest to note that the pure-bred does not enter into the question. With regard to this point, Mr. Stewart states that the breeding of pure-bred animals cannot be conducted successfully in connection with the production of pure milk, for the reason that if an animal worth, say, \$300 or \$400, should develop some contagious disease or udder trouble liable to infect her milk, as well as that of the other cows, there would be some hesitation about discarding her on account of her great value, whereas if a cow valued at \$75 or \$100 should have to be disposed of, one would not feel they had suffered such a great loss, and would not hesitate to make the sacrifice in order to keep up the quality of the milk produced.

FIGHT AGAINST DUST AND DIRT

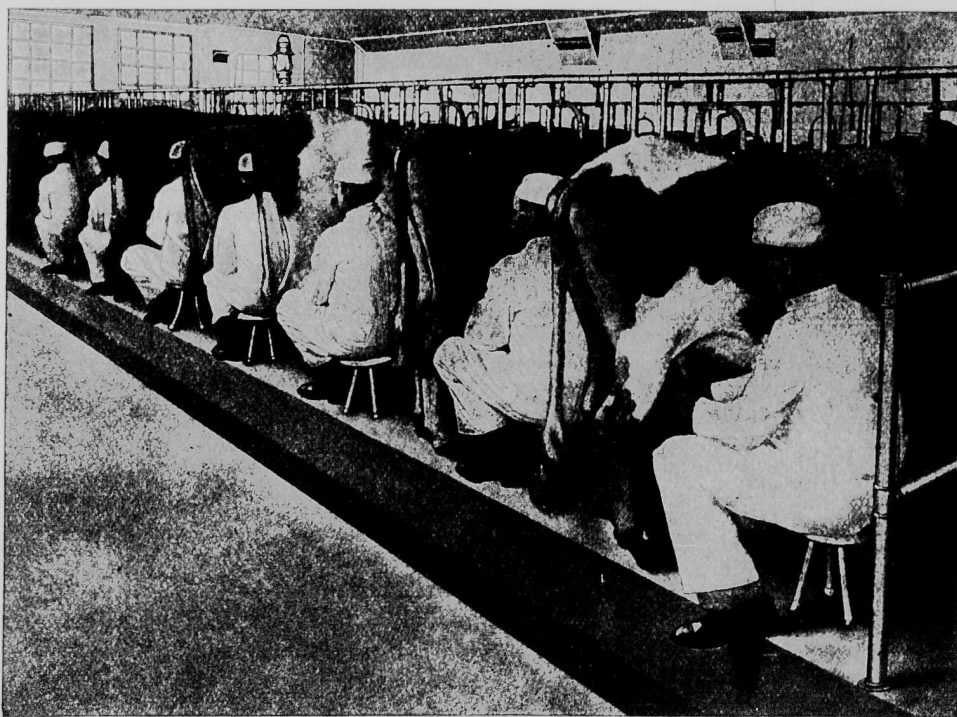
Since the fight against bacteria is really a fight against dust, everything is eliminated about Brookside Dairy that can afford a resting place for or tend to create dust. Every three weeks all the long hair on the cows' udders and flanks is clipped short, as it would afford a carrier for dust. This treatment gives them a neat, trim appearance. Planer shavings are used for bedding instead of straw, thus doing away with another usual source of dust. In dry weather, if much dust is being blown about outside the barn, the ground for some little distance around is sprinkled.

Twice daily the following operations are gone through with in grooming the cows before milking, the first beginning at 4 a.m. and the second at 2 p.m. These operations require ten men to perform them: First, each cow is curried and brushed; second, all soiled spots are washed off each animal with a 2-per-cent. solution of disinfectant; third, each cow is dampened all over with pure water; fourth, each animal's tail is washed with the disinfectant solution; fifth, each cow's udder is washed with pure water; sixth, all udders are washed with a mild disinfectant; seventh, udders are rewashed with sterilized water; eighth, each cow's udder is dried with a clean sterilized towel for each animal. Following this, all the doors and windows of the barn are closed tight, and the walls, ceiling and everything inside is thoroughly sprayed with a hose, so as to make it utterly impossible for a single particle of dust to be floating about.

CLEANLINESS OF THE MILKERS.

The milkers then retire to the dairy building, where all hands and faces are given a thorough washing, after which they don white duck suits and caps, which have been washed and sterilized since last used. It may also be mentioned here that the milkers are required to bathe thoroughly every day, a shower bath for that purpose being provided as part of the plant equipment. Mr. Stewart also employs the services of a Newburgh physician to regularly examine the physical condition of his milkers, and the physician is instructed to call unexpectedly at any hour he may choose, day or night. Each milker is supplied with a sterilized milk pail and sterilized metal milk stool by the man in charge of the bottle-filling room. The milk pails are covered with sterilized cloth, so that no dust may enter them while being carried into the barn. The milkers as they enter the cow barn use their elbows to push open the doors instead of their hands, in order that they may not possibly acquire any bacteria and thus infect the milk when milking. The fore-milk of each cow is drawn into a separate receptacle and set aside, as it has been found that the fore-milk frequently contains bacteria which has entered the teats from the outside air.

As soon as each cow is milked her milk is carried



MILKING TIME ON BROOKSIDE FARMS.

barn is located the 220-ton silo, which supplies the necessary silage for the herd.

PURE-BREDS NOT KEPT

Mr. Stewart's herd, as before stated, numbers about 100, all being grade Guernseys and Jerseys, but thoroughly fine animals in every respect. From 60 to 75 are constantly in milk. The value of these cows is placed by Mr. Stewart at from \$75 to \$100 each. No cow will be purchased from any herd for Brookside Farms which has the slightest indication of tuberculosis among its members, nor one that is not a free, easy milker. As each new cow is brought to