

The Dairy.

The Holstein or Dutch Cow.

The Holstein breed cows are now attracting much attention in various parts of this continent from their wonderful milking qualities. They are natives of the north of Germany, large, heavy cattle, of compact form, making, when fattened, excellent beef, and being also good workers. They have been grown in Holland for generations with special regard to their milking qualities. In that country, they are invariably black and white; but in their native Dutchy they are found of various colors.

The quality of the milk of the Holstein is such as fits it well for the cheese-maker, the globules being small and uniform in size. The skim-milk is of a very blue tinge. The butter made from the cream possesses great lasting qualities.

Several instances are on record, and are well authenticated, where cows of this breed have given large quantities of milk. One cow is certified to have yielded an average of eighteen quarts a day for nine months. A heifer owned in Chemung Co., N. Y., gave after her first calf fifteen quarts a day for nine months. An instance is also recorded where a Holstein gave 74 pounds, for ten consecutive days, of milk that yielded 22.70 of cream. The record of a heifer belonging to a Stock-Breeders' Association in New York State shows that, after her first calf, she gave for 12 days, 40.65 pounds; for the next month, May 43.17 pounds; June, 52.15 pounds; July, 51.55 pounds; August, 50.12 pounds; September, 41.00 pounds; October, 33.17 pounds; November, 27.70 pounds; being an average per day for the seven months and a half, of close upon 45 pounds. Her feed was, for the first month, simply hay with three pecks of turnips daily, and afterward pasture and two quarts of corn meal. After Oct. 1, four quarts of a mixture of oats, corn and shorts, and one-half bushel of roots were fed.

Salting Dairy Cattle.

EDITOR CANADA FARMER:—I noticed in a late number that you asked for items of experience on salting cattle. I now salt my cattle daily, giving them a small handful each. I find that some of the cows will not take all I offer them, but if I let them go by for a day or two, they are ravenous after salt and would eat enough to purge them. Formerly, I used to salt my cattle once every three days, and, previous to that, once a week. I am quite satisfied that my present system is the best. When cattle cannot have salt regularly, they will take all they can get when they have a chance. If it is supplied regularly, they will take what nature tells them to, and no more. I think that regular salting increases the flow of milk and makes it richer. I find that my best cows are those that eat the most salt.

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Essex Co., Ont.

Dairy Houses.

A proper dairy-house is indispensable to the keeping of milk in the best condition. The annexed description of a good one, from the New York Times is easily intelligible:

The dairy-house is built about four feet below ground; it is airy, high, light, dry, cool and detached from any other building. It is smoothly plastered inside, and well ventilated. No impure air of any kind reaches it from without, and everything within is the perfection of cleanliness and neatness. It is furnished with open racks of lath all around it, a bench beneath a northern window, and a table in the centre. The pans, which are shallow ones of tin, holding about ten quarts each, are filled to three inches in depth, and are placed on the shelves of the racks. The shelves are made of laths, so that the cool, fresh air of the milk-room reaches all parts of the pan, and speedily reduces the milk to the desired temperature. This is kept at about 55° all the year round by means of a current of cold air, which is brought into the room through pipes from the adjoining ice-house in Summer, and by a stove in Winter.

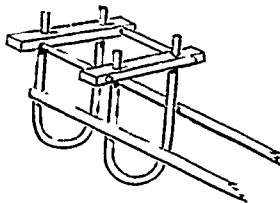
The cream is skimmed, after the milk has stood thirty-six hours, into oaken casks of forty gallons each. The churning-room adjoins the milk-room. The churns are casks similar in every respect to those in which the cream is stored. The churning is done by small horse power run by a small pony which by means of a rocking shaft, operates a common upright dash. The churning is made to

occupy at least half an hour. It is held here that first-class butter cannot be made in fifteen minutes, by any of the rapidly working churners. The butter is worked by a lever fixed to an inclined table, and the buttermilk, as it is worked out, is absorbed by a sponge enveloped in a clean linen cloth, and dripped in pure ice cold water.

Curing Self-Milkers.

To break a self-milking cow of service is no easy task, for every device must necessarily leave her exposed to the attacks of flies, and if the use of the preventive be discontinued, she will soon realize the fact and resume her habit. For that reason, the application of bitter aloes to the teats is, as well as being nasty, undesirable, though it is, for the time that it is applied, successful. Slitting the tongue, which we have heard of as being practised, is barbarous in the extreme.

Or mechanical means, there is, simplest of all, the tying of a hardwood stick, sharpened at each end, across the horns. An inveterate self-milker will soon learn that the ends of the stick are pointed and will display great perseverance and ingenuity in turning her head down so that she can get at her milk without hurting herself. An effective way is to put a creingle around her body, and attach straps thence to each of her horns. And the New York Tribune gives another simple plan which is found to be effective. Take two old ox-bows and fit each in a piece of hard wood, say 2x3 inch stuff, 14 inches long, tying these



single yoke pieces on her neck, to stand about a foot apart. Then connect the hardwood pieces by oak pieces like ladder-rungs and screw upon the bows, on each side, a slender pin of hickory, pointed at the end, extending back to rest upon her sides. The hardwood pieces should be cut out so as not to hurt the neck.

Breeds for the Dairy.

The fairs of the season, we are pleased to observe, have a larger number of entries in the dairy class than for several years past. Indeed, we do not remember to have seen so many in any previous year. They embrace Ayrshires, Jerseys, Holsteins, and Short-horns, and have been very generally of rare excellence, showing that increased attention is being attracted to this important department of breeding. We do not know what race is most popular. The large black-and-white Holsteins are certainly showing well, though, as yet, in much smaller numbers than the other two milk breeds. We are not posted as to the records that have been made where the associations have required tests of quantity of milk and butter.

At the Ohio State Fair the prizes for best dairy cows, with statement of quantity of milk and butter, have been mostly taken by Short-horns. The first prize at the late fair was taken by a thoroughbred sold by us as a calf in 1869. The score, as reported to us by the owner of this Short-horn, was 406 lbs. of milk, and 1 lib. 13 oz. of butter in seven days, on grass only.

We have the promise of a full report from this gentleman as to the yield of his cow for several years past. We hope that owners of dairy stock in different parts of the country will favor us with reports of facts illustrative of the value of the various breeds.

An intelligent gentleman, a recent graduate of Harvard College, whom we met at the New York State Fair, and who is engaged in the manufacture of butter for the Boston market, observed that butter made from the Jersey cow, while very excellent and fine looking for present use, did not keep well. We should be greatly obliged to our subscribers for statements of any facts in relation to this interesting question. If there is any difference in the particular stated between the milk of the Jerseys and the Ayrshires or the Short-horns, a chemical test might tell us to what it is. We should also be greatly obliged for any information in regard to the feeding qualities and excellencies of the beef of the Ayrshires, the Jerseys, and the Holsteins, as these are matters that cannot be entirely overlooked in determining the value of even a dairy cow. *Cor. L. S. Journal.*

The Rennet Used by Cheddar Makers.

An English cheese-maker, Mr. Nicholls, of Somersetshire, gives the following as the recipe in use in his country where the fine Cheddar cheese is manufactured.—

Twelve lemons cut into thin slices, pour upon this 12 quarts of boiling water, cover it down to infuse for 12 hours; then strain and add 12 vells or flaps (be careful to see they are not tainted, let this stand 2 days, seeing that the vells are kept under the surface of the Rennet; at the expiration of 2 days, put in 7 lbs. of salt (Liverpool), 2 ozs. saltpetre; 2 ozs. alum (Roch); when dissolved, it is fit for use. When this is half used, make another supply to follow. Be careful that the vells are never swimming on the surface, which will be the case without pressure being put upon them.

The quality of vells being uncertain in strength, it is necessary that a trial should be made to ascertain the quantity of the rennet before using it, which can be done effectually, and without much sacrifice, by getting a quart of milk and heating it to 54 degrees, tying fast 2 diams (more or less) of the Rennet; when dissolved, it is fit for a proper consistence in 1 hour (or 1 1/2 hour), by multiplying both, a correct proportion can be exactly ascertained for any quantity.

Before using the rennet, the temperature of the milk should be ascertained and if the weather should be at

Temp	40°	run or add rennet at	93°	to the milk
"	50°	"	90°	"
"	55°	"	86°	"
"	60°	"	84°	"
"	70°	"	80°	"

BONES ON DAIRY FARMS.—In the celebrated dairy county of Cheshire in England, the use of bones has contributed largely to enable the farmers to secure the highest and most satisfactory results. The pastures have literally been renewed by the use of bones. They are simply crushed where permanence of benefit is sought for, or if results are wanted more quickly, they are ground into meal or dust.

SORE TEATS.—A Farmer's Union correspondent says that his cows had sore teats every summer from the attacks of flies, which ate into the teats making great, ugly scabs. He cured them by rubbing on a mixture of equal parts of tar and lard melted and run together. After the teats were well, the flies began bothering again, so, finally, he rubbed on the tar and lard every morning whether the teats were sore or not.

PROPORTION OF CREAM TO MILK.—Experiments in England, some time ago, indicated that the following are the proportions of cream to milk from the several breeds of cattle, the variations being found to depend upon the food, the lowest figures having been given by feeding on grass or hay, and highest when food of the richest character was given.—Britannia cows 16.27 to 22.60 per cent of cream; Jerseys, 18.65 to 20.00 per cent; cross of Jersey and Short-horn, 17.90 to 19.05 per cent; Short-horn or Durham, 15.32 to 18.56 per cent; Devon, 14.56 to 17.00 per cent; and Ayrshire, 13.47 to 14.84 per cent.

THE MILKING SERVICES OF SHORT HORNS.—Jonathan Talcott says in the *Country Gentleman*, that he is entirely satisfied that there are families of pure bred Short-horns that are most excellent milkers; that there are others that would not be valuable for the dairy. I am as fully persuaded, not by my own experience, but by observation, and what other breeders tell me of their herds. I am also just as fully persuaded that there is no breed which is not liable to the same objection. Even the Jerseys have a good many worthless animals for the dairymen in their number; but I judge their owners are weeding out such animals and striving to breed those that have more uniform excellence. In my pursuit of one or two good Jersey cows to experiment with, I had correspondence and personal talks with quite a number of Jersey breeders, and they all admitted that there were a good many poor cows of this breed.

POINTS OF THE DAIRY COW.—Mr. E. H. Seward, of Marengo, N. Y., in giving the characteristics which he most prized in dairy cows, says:—We want a cow low in legs, deep in the chest, and through the lungs a chance for a large flow of blood, this gives health. We want also a great width at the loin, this shows great secreting power: the udder should set well up under the body, wide teats and wide quarters. The scutcheon, or milk mirror, should be wide the wider the better. The hair should be bright, showing a healthy condition. He wanted also a deep shaggy neck to come out large from the body, tapering truly to the head, the head horn and bony. The head should taper well down to a small muzzle; the skin should always show a yellow color, with a firm, soft feeling. A lively spirit is essential, good cows are not dull, and are apt to be fractious and nervous if ill-used. Dairymen should look carefully to the comfort of the cow. A cow showing a yellow skin with a yellow inside to the ear, indicates giving rich milk. He would like the hair on the milk mirror soft and firm. He thought a large cow on the same food would give the most milk.