



STOCK & DAIRY

MAKING THE DAIRY ATTRACTIVE.

We copy the following article, deeming it applicable to Canada, as it is to the State alluded to, especially to this portion of the Province:

We hear that quite a number of cheese factories are to be erected the coming year throughout the different States. Within a year or two, a few factories have been started in Maine, and considerable attention is now being directed to the dairy in that State. Much of the land in Maine is well adapted to grazing, and as farmers begin to learn something of the advantages of dairying and the associated system, we may expect to see this interest largely developed in the State.

In the erection of factories too little regard is paid to architecture and ornamental surrounding. The early factories were rough, barn-like buildings, with no claims to beauty of construction or taste in any department connected with the establishment. Pig pens were often in close proximity to the milk room; the manufacturing quarters were not unfrequently over small streams, with insufficient provision for carrying off waste whey and other filth incident to these establishments. They soon became foul, polluting the air during hot weather for a considerable distance around. There was some excuse, perhaps, for this state of things among the factories first built. The system then was considered an experiment, and the least money possible was expended in the venture.

Again, dairymen were not well informed in regard to the nature of milk and the injurious influence of taints and their development in the product manufactured.

But now that these things are better understood, while the success of the factory system has demonstrated it to be a permanent institution of the country, more attention should be given to the architecture of the buildings and the laying out of grounds attached thereto, making the whole more ornamental and as attractive as possible. As taste in this direction is developed, it exerts a larger influence for good among farmers and in neighborhoods than many at first thought are apt to imagine. Arguments for cleanliness in milking and the preparation of the milk for the factory cannot have the desired effect, when urged by a factoryman whose factory and its surroundings are in a filthy, unwholesome condition. Better and cleaner milk than is now obtained at many factories is imperatively demanded, and the first place to commence reformation is at the factory.

We have conversed with farmers on this topic, and while freely admitting that improvement in the character of milk delivered should be made, and greater pains taken to secure that end, they often fall back, in justification of their own filthy practices, by citing the condition of things at the factory and the general custom of patrons in the neighborhood. "What would be the use," they say, "for one individual or even a half-dozen inaugurating all these nice things in our own practice when our labors would be counteracted by the slovenly practices of others, or by the filthy odors about the factory premises?" Some factory buildings are so constructed that it is impossible for the manager to keep them sweet and clean, and however much he may wish to promote improvement among his patrons, the state of his own premises weakens the force of the truth he urges.

If factory buildings were erected with some pretensions to taste and nicely painted, if the grounds were thoroughly drained and made attractive, the roads and walks kept in good repair and nothing offensive allowed to harbor near the premises, the whole would be a powerful lever to help reformation among patrons. A somewhat popular style of building is to arrange the living rooms for the manufacturer and his family in a part of the factory. These should be healthful, comfortable, and in all respects as pleasant—not to say elegant—as most farmers' homes. Many of our best factory managers are persons of education, of refinement and taste; they have children to bring up and educate. It is not good policy to require such a family to dine in pent-up, inconvenient and miserable quarters, where not a sweet breath of air or pleasant prospect can be had from March to December. Many such persons refuse to occupy these positions, and they cannot do it except by feeling in some sense the

humiliation and degradation to which they are subjected. Yet this is the kind of men that we need to make the necessary progress in this department of industry. The amount of property entrusted to the skill and intelligence of the manager in a large factory during the season is very considerable, and the best men, all things considered, are the cheapest in the long run. The loss of half a cent a pound may be but a trifle on a small product, but on four or five hundred thousand pounds the figures assume considerable importance.

If we are to promote progress and improvement in this speciality, neighborhoods should take an interest in, and feel a pride for their factories, making them attractive models of neatness and good order, and which stand out prominently as institutions to be patterned after, or from which some useful lesson may be learned. We have seen so much good resulting to certain neighborhoods from the improvement of factory buildings and the beautifying of factory grounds with shrubbery and other non-expensive ornamentation, that we must urge these suggestions upon the attention of those who are contemplating building dairy structures, even though they be of moderate capacity.

Many of the late factories have been erected after old models, and are cheap and flimsy affairs—a disgrace to any neighborhood that makes pretensions to intelligence and good taste. Generally in such structures a low grade of cheese is made, for the cheese maker like the factory, is second class, and thus more is lost annually, in the aggregate, than would have paid for good buildings and neat surroundings, while no improvement is made or can be expected from patrons of the factory.

In most instances, we think it would pay those contemplating building to employ a good architect. He should understand, of course, the general plan of the various rooms, and this could be obtained by visiting some first-class establishment; then let him make his draughts and assist with suggestions as to the grounds and their adornment. A comparatively small sum spent in this way is well laid out, and will often save from wretched mistakes and a useless waste of capital.

We shall never forget the impression received on visiting the royal dairy at the Queen's farm, near Windsor. The ornamentation is most elaborate, while every provision is made for neatness and a sweet healthful atmosphere. Such a structure has an elevating influence upon character, and makes one feel that dairy farming can be turned into a delightful occupation, second to no calling or profession. And although it may not be advisable to vie with the regal magnificence here displayed—of costly marble tables, gilded porcelain, painted tiles and such elegant ornamentation as that which affords pleasure to the Queen of Britain in her model dairy—still we hold that the associated dairy farmers of America can do much to elevate their calling, and that if we are to produce the best butter and cheese to be found in the world, our manufactories must rise to be higher models of beauty and purity than those which too often disfigure the country.—*Rural New Yorker.*

CARE OF STOCK.

It is no longer the boast of some farmers, as it was many years ago, that they wintered a cow on a ton of meadow hay! We once heard that boast made; and more than once we saw that farmer's stock emaciated and weak, and some of it dead, in the spring. Now, how wide the extremes are. The more the skilful farmer can make his cow eat, the more profit he finds he can get for her! Wintering well goes far towards summering. It will be hard work for a lean and weakly animal to become fit for the butchers by November, even if grazing in a good pasture.

SHROPSHIRE SHEEP.

A correspondent of the *Irish Farmer's Gazette* expresses a very high opinion of the Shropshire breed of sheep. He says they will raise two and sometimes three lambs, better than a New Leicester will one. Their lambs are much more hardy. When fat, the mutton is worth more than the Leicesters, as there is always plenty of lean of a superior quality with the fat. Shropshire is an inland county in England, bordering on Wales, and its southern half is mountainous. May not these sheep prove valuable in the mountainous districts of the United States?

TURNIPS FOR STOCK.

We make the following extract from the pamphlet of the Messrs. Landreth, on turnips:—

Until the culture of roots, as they are termed, was extended and enlarged in England, animal food was a luxury seldom within the reach of the operative classes, with whom vegetables and farinaceous compounds, not always the best, were the reliable sources for sustenance. Now, meats of some shape are within the reach of all—the poor factory operative, the industrious mechanic, and the wealthy landowner, alike partake; and this change has grown out of, not national prosperity or increased wages, though both are indirectly affected, but the greater breadth of land in root-culture, which has so largely—immensely, it may be said—augmented the productive capacity of the acreage under plow, thus practically bringing food to every working-man's door.

Indian corn—with us the great meat producer, which has played so important a part in the civilization of our country, enabling the hardy emigrant from the older settlements to wrest the wilderness from the savage, and overcome the forest—is not a product of Great Britain nor any portion of the North of Europe, there only being known as an import from our country. In this particular we have an advantage impossible to estimate; but, great as it is, it should not lessen our exertion to produce succulent food, which augments the value of the farinaceous.

For many years we have, in our various publications, especially "The Rural Register and Almanac," given expression to our conception of the value of roots as stock food. Our own working stock, at present numbering fifty-six head, and a small herd of Alderneys kept for the family dairy, we aim as regularly to supply with food of that character, whether it be turnips, mangolds, carrots or beets, as with hay; and we should consider it most unfortunate if untoward events should deprive us of the ability thus to contribute to the health and vigor of our working force, or the secretion of rich milk, and correspondingly rich butter, as high colored in winter as that from grass and almost as well-flavored. That turnips singly and alone will secure health and strength, and rich milk, we are far from maintaining; but we do contend that, in proper proportion, in suitable condition, at proper times, mixed with corn meal, shorts, oil-cake or other farinaceous food, they will produce invaluable results.

To feed roots of any kind in cold stables, or, what may sometimes be seen, in the open air in inclement weather—the roots, perhaps, partially frozen—and expect favorable results, argues, to say the least, want of reflection; and where we find people say, as we sometimes do, they "can see no good in roots," we are sure to find, on inquiry, that some of the obviously rational and necessary rules of procedure in feeding have been neglected or disregarded.

THE SHORT-HORN SALES IN ENGLAND.

These sales seem to be realizing very satisfactory prices, notwithstanding the apprehension in regard to the much dreaded "foot and mouth disease." At the recent sale of Lord Penrhyn, 41 made an average of £210, 15s., 4d. The highest-priced cow was Cherry Duchess 14th, knocked down to Lord Butine for 755 guineas—a roan, running through several "Dukes," ending in the "stocks of Messrs. Wright & Charge." The next highest was Waterloo 33d, a red and white "Bates," running to the Waterloo cow purchased by Mr. Bates without a pedigree, as late as 1831, sold to Lord Skelmersdale for 550 guineas. The bulls did not sell so well, the 10 averaging a little less than £171, while the 31 cows and heifers made an average of over £223.

VERMIN ON STOCK.

A correspondent of the *American Farm Journal* writes:—
To exterminate lice from calves, colts, and other stock afflicted with them, take a good handful of the flowering annual known as Larkspur, cut the stalks near the ground, and steep tops and all in vinegar. When cool, wash the animal thoroughly in the liquid so as to wet every hair, and you will find one application to destroy both lice and nits entirely, and it is not injurious to the animal, like the use of sulphur, mercurial ointments, etc. Should a few vermin escape the first application, a second one will thoroughly eradicate them.

THE MANUFACTURING AND MARKETING OF BUTTER.

The following is a condensed report of a paper read by Mr. A. P. Miller, before the No. 10 Norwich Farmers' Club:—

During the last ten years there has been a decided improvement in the agriculture of this section, and the greatest in any one branch is in the quality and quantity of cheese. Previous to that time there was no cheese manufactured in this vicinity suitable for shipment to the European market; now there is cheese to the value of \$100,000 made annually in this small township, and it is sold readily at fair remunerative prices for shipment to the European market.

And while our cheese has a good reputation in that market, our butter is in great disfavor. The manufacture of butter and cheese is so closely connected that such improvement in the one and not in the other appears remarkable to parties unacquainted with the locality. The cheese is made on the factory system, and is sold according to quality; a desire to excel has arisen among the manufacturers, and the result is a large proportion of the cheese produced has been of good quality and has established a good reputation. The circumstances affecting the manufacture and sale of butter are very different. Butter is made by private parties, and is principally sold to store-keepers. The store-keepers make no discrimination between a good article and an inferior article.

Such a mode of doing business does not offer inducements to stimulate the manufacture of good butter, and as a natural result a large proportion of the quantity produced is of ordinary quality. The store-keepers give less attention to the sorting of qualities, packing, &c., than they would naturally if bought according to quality; but when it is sold again, either at the store or shipped to market, it goes according to quality, and after being thoroughly tested the price paid for it is not likely to be an extra figure, and under ordinary circumstances the price realized by the store-keeper must govern the price he will pay, which will consequently not be very high.

The result of such a system is that an injustice is done to those who make a good article of butter; the consumers in the vicinity get on the whole a low grade of butter; the store-keeper seldom realizes a profit on the butter he handles, the production returns a less amount of money than it should, so that all parties are at a loss by the said system, and thus our butter gets a bad name in the market.

I do not anticipate that so great an improvement in an increased production of butter can be made as has been made in cheese, except at a sacrifice of cheese; but a like improvement in the quality can be made. In the interest of all parties I suggest as a direct and feasible commencement of the improvement that the store-keepers abandon the old system of paying the same price for ordinary butter as for extra qualities, and establish an equitable system of buying; pay a good figure for a choice article, and lower prices for lower grades. Such a change in the trade will stimulate the manufacture of good butter; will induce parties who have not the proper facilities for making good butter, go to the expense of buildings and other requisites with the assurance that the extra price and the satisfaction of having good butter for their own use will remunerate them for the expenditure.

Respecting the marketing of butter, we have our Dominion markets, and the American and European markets. The markets are great, and there is only a short time in the year—mid-summer—unfavorable to shipping butter. The markets are, as a general thing, very well supplied with ordinary butter, and very often glutted with an inferior article; but real choice brands are seldom in excess of much sought after. The production of real choice butter is so small in proportion to the demand that it always rules high. There need be no anxiety respecting market. When the manufacture is improved to the proper standard, a reputation will be established, and instead of "holding" or going to seek a market, as is often the case now, the buyers for the best markets will come to us and buy our butter, and pay fancy prices.

The following resolution was passed by the Club:—

Moved by D. S. Butterfield, seconded by H. S. Iosee, and resolved, "That this Club denounces the present system carried on by the merchants of Oxford in butter dealing, and recommends them to discriminate in the qualities and give prices accordingly." Mr. Edwin Palmer was elected President for next meeting; subject—"Is the establishment of a Model Farm and Agricultural College advisable?"

Uncle Broadacres, after trying a horse described as "thoroughly broken and afraid of nothing," came to the conclusion that there was no misrepresentation. He moved as though every bone in his body had been broken and as he was continually afraid while there was nothing to be afraid of, he seemed to answer the description.

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