

infants has decreased to a very appreciable extent. With the crowded conditions of part of New York; with the foreign element, unused to our customs or even to our language, and ignorant on the subject of milk, the tremendous death rate of a few years ago among infants was traceable to a large amount of milk unfit for human consumption being sold in the city. I am glad to say that science and practice, going hand in hand, have made such vast improvements in our milk supply that New York has never seen such good milk as it has to-day, and that no large city in this or any other country is receiving any better milk than New York.

VALANCEY E. FULLER.

Caring for Milk on the Farm.

The following notes, sent out by the Ontario Department of Agriculture and Dairymen's Associations, were prepared by Prof. H. H. Dean, of the Ontario Agricultural College, and are worthy of careful study by every milk producer:

The cows should be healthy and clean. Colostrum (Beistings) should not be sent to the factory. The stable and pasture should be clean, dry, and free from bad odors and bad-smelling weeds. The food should be clean, pure, sweet and wholesome. Cows giving milk should not be allowed to eat brewers' grains, distillery slops, turnips or tops, rape, mouldy meal, spoiled hay or spoiled silage, cleanings from the horse stable, or anything which would tend to taint the milk.

Either rock or common salt should be accessible to the cows at all times. Plenty of pure water ought to be within easy reach of milking cows. Foul, stagnant, or very cold water, are injurious.

Cows should be milked with clean, dry hands, after wiping the teats and udder with a damp cloth. The milk should be strained at once after milking through a fine wire strainer, and also through two or three thicknesses of cheese cotton. The strainer needs special care in keeping it clean. The pails and can must also be clean. The milk should be removed from the stable or milking yard as soon as possible after milking. It should be cooled at once to a temperature of 60 degrees—certainly below 70 degrees—by setting the cans in tanks of cold water, and by stirring the milk, in order to facilitate cooling rapidly. Where a supply of cold water, under pressure, is available, one of the many forms of coolers will do the work more quickly, but it is very necessary that the air be pure where this form of cooling is adopted. After the milk is cooled to 60 degrees (and where Saturday night's and Sunday morning's milk is to be kept over until Monday morning, the cooling should be so low as 50 degrees in the hot weather), the cans may be covered with the lid or with a piece of damp, clean cotton. By leaving one end of the cotton in the water, evaporation will tend to keep the milk much cooler. Night's and morning's milk should be kept separate as long as possible.

If the milk be placed on a milk-stand for some time before it starts to the factory, the stand should be covered and boarded in on the sides, and the whole neatly painted a white color. Milk should be protected from the rays of the sun, from the dust and from the rain-water.

If possible, the cans should be covered with a canvas cover while on the way to the factory, especially in hot, dusty weather. It is needless to say that the wagon, the man, the horses and the harness should be clean, and a credit to the great dairy industry of Canada.

Where practicable, the cans which are not used for the returning of skim milk should be washed and steamed at the creamery or cheese-ry

as soon as possible after being emptied. Sour whey or buttermilk should not be put in the cans, as the acid destroys the tin and causes the can to rust. Rusty cans cause bad flavor in the milk. It is safer not to run whey in the milk can. A separate vessel should be used for this purpose, if the whey must be returned to the farm. If the whey must be returned in the milk can, it should be emptied at once upon its arrival at the farm, and the can thoroughly washed and aired in the sunshine before milk is put in it again. The whey tank must also be kept clean. The two main points in caring for milk are, to have everything clean, and to cool (especially the night's milk) as rapidly as possible to a temperature below 70 degrees, and to 50 or 60 degrees, if possible.

BE CLEAN! KEEP COOL!

Rules for the Milkers.

The following is the text of the rules for milking issued by the Danish creameries to the farmers:

MILKER, MARK THIS WELL.

1. The cow is a living machine. (a) Kindly treatment entails less labor and gives more milk.
2. Good work improves the living machine. (a) Milk clean. Clean milking develops the udder, and with this increases the quantity of milk, and (b) You receive richer milk. (c) Remember that the milk last drawn is by far the most valuable.
3. Cleanly milking. (a) You should wear tidy and clean clothes. (b) Have the milk pail clean as well as the creamery can. (c) Thoroughly clean the udder by rubbing with a piece of linen. (d) Wash the hands thoroughly before milking. (e) Let the udder be quite dry before you begin to milk.
4. Carry out the work properly. (a) Milk with dry hands. (b) Seize the teats with the whole hand. (c) Keep a gentle pressure on the udder. (d) Milk as fast as you can, and never cease working until the milk is wholly drawn. (e) Don't strain the teat beyond its natural length. (f) Remember the value of the last drops.
5. Healthy state of the udder. (a) If there be soreness or lumps in the udder or teats, stoppage in the milk canal, or unnatural colored milk, don't mix the milk with any other, and don't send to the creamery.
6. Milking times. (a) Begin milking always at

fixed times. (b) Milk the same cows in the same order.

7. Regard this excellent work as one of honor.

FARMER, MARK THIS WELL.

1. Clean the cows.
2. Have good air in the stalls.
3. Light should be freely admitted.

POULTRY.

The Feeding of Chickens.

Several queries have recently reached us, asking for information as to the cause of death of chickens, and post-mortem examinations have, in most instances, revealed the fact that improper feeding was responsible for the loss. There is no great difficulty in the feeding of chickens, and there is no reason at all why errors in this direction should occur. Nevertheless, several poultry-keepers, not only beginners, but also those of experience, constantly find much trouble in the feeding of their birds. Appended are just a few of the errors into which poultry-keepers commonly fall in chicken-feeding:

1. Giving too much soft food and not sufficient hard grain.
2. Giving foods of a too-concentrated character.
3. Not supplying a sufficient quantity of animal and green food.

Chickens do best when fed a little at a time, and at frequent intervals. Where they have plenty of means for exercise they may be given as much as they will eat; but more than this should not be placed before them, as the surplus amount is bound to become fouled and tainted by lying about the yard, and so not only become wasted, but is calculated to give rise to serious troubles, that may end fatally if, perchance, the chickens may partake of it in such a condition.

Attention should also be paid to the importance of providing a constant supply of fresh, clean water. No more common cause of disappointment in chicken-rearing exists than that of neglecting to keep the drinking water pure and fresh. Impure and dirty water, whether it be in vessels that have not been refilled for perhaps two or three days, or in a stagnant pool, is one of the most fruitful causes of disease among poultry, both as chickens and as older birds. Several of the most successful poultry-keepers make a point of changing the water left for their chickens as often as two or three times in a day.

The Row Among the Reds.

To the Editor "Farmer's Advocate":

Sir,—I see by your paper of June 8th that some are having a little difficulty in distinguishing between the Rhode Island Reds and American Reds. There is no distinction, as they are the same breed. The single-comb Rhode Island Reds were admitted to the Standard last year. The rose-comb variety were to be admitted a year later. Some few of the breeders of that variety alone decided to name them American Reds, and as such the committee having charge of the compiling of the Standard admitted them. It was not done legally, however, and that is what has caused the kick. When the only difference in the two breeds is their combs, we think they are easily distinguished by calling them single-comb or rose-comb, without giving them two distinct names.

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