

The table giving the result of the fifth period of the Brockville, Ont., association shows the good average of 934 lbs. milk for 162 cows, in the 30 days ending June 30th. The noticeable contrasts are between herds 12 and 15 in average yield of fat and milk, the one double the other. No. 12, with an average milk yield of 1,219 lbs. for the herd, and a highest individual milk record of 1,760 lbs., is particularly good, and with which the totals of 350 and 340 lbs. in Nos. 4 and 5 do not compare favorably.

The number of cows tested was 162; average yield of milk, 934 lbs.; average test, 3.2; average yield of fat, 30.1 lbs. Three herds made average milk records of 1,036 lbs., 1,267 lbs., and 1,219 lbs., and nine cows, in as many herds, made individual records of 1,000 lbs. up to 1,760 lbs.; the latter an average of 58.66 lbs. daily. The highest herd average of fat was 40.7 lbs. for herd No. 12, in which was the highest individual milk-yielding cow. The highest individual test was 4.0, and the lowest 2.8.

The sixth period test at Cowansville, Que., for the 30 days ending June 22nd, with the largest number of cows tested, gives the highest herd average attained there up to that date. There are seven individual records of over 1,000 lbs. milk, with one of 1,270 lbs. At the same time there are some cows giving 300 lbs. and less.

Herd 32 has the good average of 842 lbs. milk for 28 cows—just 328 lbs. more per cow than herd 20, and putting to shame the too numerous individual records of only 300 lbs. per cow.

The number of cows tested was 414; average yield of milk, 646 lbs.; average test, 3.7; average yield of fat, 24.4 lbs.

Successful Dairying.

Previous to two years ago, I kept 22 cows, mostly pure-bred Ayrshire or Ayrshire grades, on 95 acres, together with 4 horses, 20 head of young cattle, 15 sheep, and a number of hogs. The sheep and young cattle were pastured on another small lot a few miles distant, but all the feed needed, with the exception of a few tons of bran and gluten feed, was raised on the farm, 83 acres of which is under cultivation, the balance bush and rough land. That season we had 30 acres of pasture, part of which had been pasture the year previous, the rest meadow; the cattle had also the run of the uncultivated land. During the dry period, in July and August, the cows were fed one feed per day of green vetches and oats, grown together, and cut in the milk stage. In September we had a good supply of second crop of clover. In October I commenced to feed a grain ration. Since then I have purchased an adjoining 100 acres, which gives us more pasture land. Last year we milked 30 cows, besides pasturing our young stock a good part of the time. This season we will carry 35 cows, when they all freshen. I always like to let the grass have a good start before I turn my cattle out in the spring, which is usually about the 20th May. This ensures a good bite until the dry season comes on. Should the month of June be very moist and the pastures get much ahead, we usually mow them off about July 1st. This allows them to come up fresh again. This season we have about 26 acres of cultivated land; the same of unbroken land, in pasture. We usually put in a few acres of vetches and oats to give a supply of green feed, should the pastures become dried up later on in the season. Our aim is to keep up the milk flow, as once let down it cannot be raised again to what it was. We usually commence to feed a grain ration in October, composed of a mixture of oats and barley chop 3 parts, bran 3 parts, and gluten meal 1 part. This is fed, according to the milk flow, to all the milking cows until they go to grass next season.

The winter ration consists of about 30 lbs. corn ensilage, 12 lbs. clover or mixed hay, and 5 lbs. of good clean oat straw. This is fed to all cows, whether milking or dry; the cows in full milk get along with the above, and a grain ration of about 8 or 10 lbs. The grain ration is reduced as the milk flow decreases, until the cow gives less than 10 lbs. of milk per day, when the grain ration is withdrawn. The oat straw is chopped and mixed with the ensilage and fed twice a day, and one feed of long hay is given, generally the first thing after milking in the morning.

The water supply in winter is pumped from an artesian well by a one-horse power to a tank overhead, thence conveyed to the troughs in front of the cows when they can drink at will. As we have a running spring brook (whence the farm derives its name) through the farm, the cows get the best of water in unlimited quantities in summer whenever they wish. Salt is kept in a trough convenient to the barn, where they can satisfy their desire at all times. The milking is done at all seasons in the stable. We prefer our milkers to milk with dry hands, but find it about impossible to carry this out effectually: as so few have been taught to milk with dry hands, force of habit is hard to eradicate. If cows' teats are inclined to crack, we use vaseline to moisten the hands.

We seldom have a kicker among our heifers; kind treatment and handling and manipulating the udder before freshening has a tendency to win the confidence of the most fractious heifer. If, perchance, I have one (as I had this season), I allow the calf to suck its dam for a week or so. While the calf is sucking the heifer from the left side, the attendant milks at the right side. She soon learns what this means, and I have seen the most vicious heifer become very docile and tractable in less than two weeks. In these cases it re-

quires patience on the part of the attendant. He must realize that he is only educating the heifer to a new and unnatural order of things. By this method, and by the attendant exercising patience and coolness, the heifer will be taught to be milked without the breaking of tempers, stools, or any of the Commandments. The day of "breaking-in" the heifer I trust has gone by. Straps or ropes in the stable I have no use for at this time.

In the case of a cow holding up her milk, we generally leave her for a few minutes, go back to her again, and by manipulating the udder we usually succeed in drawing all the milk; a little feed sometimes has the same effect. If I had a bad case of a cow leaking her milk, I would send her to the butcher; regularity in milking is the best remedy I know of for this trouble. In stripping, one must be guided by good judgment, as some cows may be stripped so much more quickly than others. I like to get the last of the milk. Ten cows per hour is about the capacity of our milkers.

Each cow's milk is weighed and recorded as taken from the stable to the milk room, a short distance from the stable, and composite samples are taken every six weeks or two months for testing, to ascertain the amount of butter-fat in the milk. Only in this way can we find out the "boarder" cows. I want every cow in the herd to yield me a profit; if she does not, I have no use for her, no matter what other good qualifications she may have.

Only the ordinary precautions are taken for keeping the milk clean. This means clean stables, clean cows, clean udders, clean utensils, clean milkers, and, as a result, clean wholesome milk.

The production of our dairy at Springbrook is a high-class quality of cream for the City of Montreal trade, whence it is sent daily by rail (occasionally, in

and immature sire. True, the first cost of a good pure-bred sire is considerably more than of a "scrub," but it is usually the best investment in the end. If a farmer who keeps only ten cows pays \$50 every four years for a pure-bred sire, and raises four heifer calves each year, and raises them right, he will have cows that may produce \$10 more per year than those from the "scrub" bull; therefore he is not long in getting his money back with large interest, he has made a better investment than had he placed the same amount in any insurance company, mining, railway, or bank stocks you may mention, and it will be an investment in which the dairyman and his family will take a greater delight as the years roll on.

W. F. STEPHEN.
Huntingdon Co., Que.

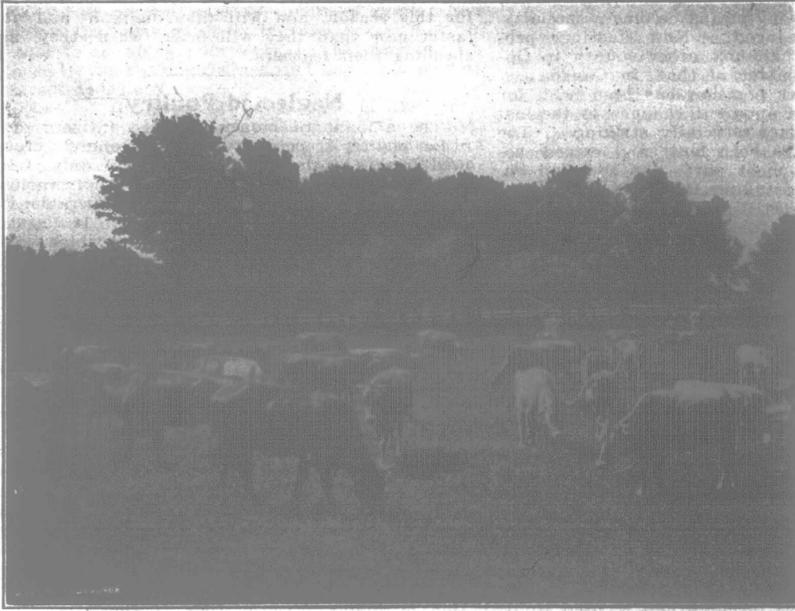
Quality of Cream-gathered Creamery Butter.

The question may be fairly asked, "Are our creamery managers carrying on the business in the best manner to improve the quality of our Western Ontario cream-gathered creamery butter?" Is it not admitted by all that the great need is sweeter cream, yet what do we find taking place this year? There are more creameries gathering cream only twice a week this year than ever before. When asked why, the answer is generally, "We want to cut down our expenses so that we can compete with our opposition in prices paid to the patrons for butter."

The creamery instructors have visited hundreds of patrons this year to try and get them to send sweet cream. They are met repeatedly with this question, "If you want us to send sweet cream, why do you not get the creamery to gather the cream oftener?"

The situation at the present time at many of our creameries is this: The patrons say if you want sweet

cream gather it oftener. The creamery man says I cannot afford to gather it oftener than twice a week. The result is sour, tainted cream, and old-flavored butter. Does it pay either the patron or the creamery man to have three or four opposition wagons going over the same road? Would it not pay them very much better to devote their time and energies to increasing the numbers of cows and their production in the immediate vicinity of their own creameries, instead of driving past some other fellow's creamery to steal some cream from him? Of all the foolish things in the dairy industry, it is this trying to get cream and milk away from another man's territory.



Jerseys Going to Pasture After Milking.

On the farm of S. J. Lyons, Norval, Ont.

winter, milk is shipped instead). The milk is run through a separator, the cream thoroughly aerated and cooled, then put away in the ice box ready for shipment. The skim milk is fed to the calves and hogs. Quite a number of the former are raised for stock purposes, and a large number of hogs are fed off each year.

When milk is shipped to the city instead of cream, the same precautions are taken to produce good, clean milk; then the milk is run through an aerator and immediately cooled to below 50 degrees F., then put in the ice box until shipped. This system has been followed for over 10 years, and, suffice it to say, it is a very unusual thing to hear a complaint from our city dealer about milk or cream. If, perchance, our milk goes to the creamery, the same system is followed.

There is a singular feature of the dairy business in this section—nearly every farmer draws his own milk to the cheesery, or creamery, or railway station. In the cheeseries, about 1½c. per pound is charged for making, and for butter at the creameries, about 2½c. to 3c. per pound is charged. Last year cheeseries paid about an average of 90c. per cwt. of milk, and creameries about 82c. This season prospects are that these figures will be exceeded 10 to 12 per cent. I think that the make of cheese will be larger, and of butter about the same as last season.

I know of no line of farming that is paying better than dairying, and the dairyman that is putting brains into his work, adopting the best systems of stabling, of paying close attention to all the details, in selecting his cows, in caring for them, and in handling his product with the necessary skill, is making a success of his profession.

Too many of our farmers are still using the "scrub"

Why is it that in many instances the farmers in the immediate vicinity of the creamery are either sending very little cream or none at all? May it not be due to the fact that the creamery manager has been giving more time to trying to "do" his opposition ten miles away than he has to trying to satisfy and please his immediate neighbors? Then, again, if the creameries accept all kinds of cream it is impossible to make as fine a quality of butter as our best farmers can do on their own farms, and they can receive just as high a price as the creamery does for the butter.

When in Montreal recently, several warehouses were visited to see some Western Ontario creamery butter. In the warehouse of probably the largest buyer of western butter, several lots were compared with Quebec butter. The head of the firm was asked what he considered was the relative value of the Quebec and Western Ontario? He said, if these two lots were offered today, the Western butter would sell for two cents less per pound than Quebec, and the difference was due to flavor. Now, the point is this, does it pay the patron to take two cents less for the butter than they would if the flavor were right? Would it not pay them better to pay half a cent more to the creamery man, so that he could afford to draw the cream four times a week, and get a cent and a half more per pound for the butter?

Too many of our farmers think that they are making money if they get things cheap, but in the butter business cheapness is the cause of thousands of dollars loss to the patrons of creameries in Western Ontario. Is it not time our creamery patrons were taking more interest in the way their cream is handled? Let them see to it that the creamery is paid a liberal commission for manufacturing, and then insist upon the collecting