

QUESTIONS AND ANSWERS

About Butter Making

Would you be kind enough to define the meaning of pasteurizing milk or cream? We have been using a separator for some time past and find it somewhat difficult to churn the cream, taking from an hour and a half to two hours to get butter. How old should cream be before it is churned? We churn twice a week, and have six cows. Perhaps we don't let the cream get ripened enough. A little light on the above will greatly oblige, yours truly—John Taylor, Shawana Cottage, Lambton Co., Ont.

Pasteurizing milk or cream consists in heating it somewhere between 140 degrees F. and 212 degrees F. This kills practically all germs in a vegetative state. The heating is followed by cooling. In the case of cream, a starter would be added at this stage to ripen for churning.

There are so many conditions which affect churning that it would be impossible to say what the trouble in the present case is. The temperature of the cream and the state of ripeness at churning will affect the time it takes to churn. There are other conditions also which affect it, such as thickness of cream. Thick cream will churn easier than thin cream. Likewise it is impossible to say how old or how long cream should be ripened before it should be churned. The ripening temperature of cream also varies within wide limits. Some prefer to ripen at 80 degrees F., others at 70 degrees F., and still others below 70 degrees F. Where no starter is used and the cream is ripened naturally, the plan is to let the raw cream stand at a certain temperature till it is sour. One can not be so sure of good results as by artificial ripening (using a starter). Cream should have a clean, pure acid taste when ready for the churn. As to the amount of acidity, the butter-maker will have to be his own judge, unless he relies on an acidimeter, which would be out of the question in the present case. The higher the temperature of the cream when put in the churn the sooner the churning will be completed. Too high a temperature is, however, not advisable. Too low a temperature is also not advisable, but it is better to have it too low than too high. Temperature for churning depends so much upon the condition of the cream that no definite information can be given here. A well ripened thick cream should churn readily enough at between 50 degrees and 60 degrees F.

Catarrh in Sheep

Having noticed that some of my sheep are suffering from a nature discharge from their nostrils, I shall be glad if you can give me a cure for same, and answer through the columns of THE FARMING WORLD, and oblige—H. C. Wright, Parry Sound District, Ont.

This is probably a case of simple catarrh, though a discharge from the nostrils is a symptom of several diseases. The symptoms of simple catarrh are sneezing, redness of the eyes and weeping; at first the nose is dry and rather hot, but soon a thin, watery fluid escapes, which gradually becomes thick and adherent, and later of a yellowish white color.

It is either the result of a cold, due to exposure to rains or chilling winds, or from any inflammatory state of the system. Put the sheep in a dry, clean, airy shed and give a few meals of warm bran and linseed mash for a few days. Then blow into the nostrils twice a day the following powder: Equal parts of finely powdered sub-nitrate of bismuth and gum arabic well mixed. Give as a tonic in the bran mash: Corrosive sublimate 8 grains, rhubarb 1 ounce, ground ginger and gentian each 2 ounces. Simmer the three last in one quart of water for fifteen minutes, strain and add the first. Give two tablespoonfuls twice a day.

Scalding Device for Hogs

Desiring to erect a small slaughter house for farm use, I wish to learn the best method of constructing a scalding device for hogs in. Will you, at the same time, give cuts and description of same, and oblige a subscriber—Jackson Clark, Dundas, Co., Ont.

There is so very little killing of hogs on the farm, or in a small way, nowadays that new or convenient devices for scalding hogs are rarely seen. The best device we know of for scalding hogs in a small way is a trough, into which a rack on which the hog is laid is lowered into the scalding water. We have no photograph or material at hand for making a cut or drawing, but will try to give as complete a written description as possible. The size of the trough will depend upon the size of the hog. A trough 6 feet long, 2 feet wide and 1½ feet deep ought to be large enough for all practical purposes. Make a strong rack that will fit into the trough easily. Have this attached to a lever, so that it can be lowered into the trough at will. Chains from each corner of the rack fastened to a strong chain, sufficiently high to allow a pig to be put on the rack or turned easily, would be the best way of attaching the rack to the lever. The opposite end of the lever should have a chain attachment, so as to make it secure, when the rack is out of the trough, and when it is necessary to put the hog on or take it off the rack. When ready to operate, place the dead hog on the rack and lower into the trough, which has previously been filled with scalding water. Unless a large trough is provided, it will be necessary to restrain the animal so as to have all parts thoroughly scalded. From this description any good carpenter ought to be able to construct a suitable scalding device that will serve the purpose in a small way better than any other plan we know of.

Lice, Etc.

(1) What is the best treatment for killing lice on horses? (2) What is the best medicine for horses affected with worms? (3) I have a horse that has a foul smelling discharge coming from the nose. What is the probable cause?—C.A.M., Nova Scotia.

(1) In the winter, when it is not advisable to clip the horse on account of the cold, and wetting the skin is dangerous, the best remedy is fish oil well rubbed in all over the body. At this time of the year the horse should be clipped and the skin washed over with tobacco water. (2) Santonin in half-drachm doses once a day for a week, followed by a purgative. (3) This horse should be examined by a veterinary surgeon, as it may have an ulcerated tooth discharging through the nostril.

ABOUT RURAL LAW

In this column will be answered for any paid-up subscriber, free of charge, questions of law. Make your questions brief and to the point. This column is in charge of a competent lawyer, who will, from time to time, publish herein notes on current legal matters of interest to farmers. Address your communications to "Legal Column," The Farming World, Toronto.

Landlord and Tenant

Three years ago last June A entered into a written agreement to sell to B a house and two acres of land for \$250.00, payable in instalments of \$15.00 per month until the whole purchase money was fully paid, when A is to give to B a deed of the house and land. B paid for a few months, sometimes paying \$15.00 and sometimes less. He also made some improvements on the house. B now refuses to pay any more or to vacate the premises. Can A force him to pay or to vacate the premises?—Landlord (Ontario).

Without having the agreement before us, we cannot say what your rights thereunder may be. If B has agreed to pay you \$15.00 per month and has not done so, and you have fulfilled your part of the agreement to the present time, you can sue him for the arrears, unless there is some provision in the agreement which takes that right away from you. Such agreements also generally provide that the vendor or person selling the land shall have the right to again take possession of it in case the purchaser fails to pay for it as agreed. We cannot, however, advise you as to your rights without seeing the agreement between yourself and B, but if you will send it to us we shall (Continued on Page 498.)

WINDMILLS



Power and Pumping Towers are girted every five feet, and double braced. Tanks, Pumps, Grain Grinders, Bee Supplies, etc., etc.

IDEAL GAS AND GASOLINE ENGINES

Automatic Concrete Mixers

GOULD, SHAPLEY & MUIR CO., Ltd.,
BRANTFORD, CANADA