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DAIRY MYSTERIES.

From the American Dairyman.

Everybody knows the value of practical experience in solving dairy mysteries. The writer of this had at one time the assistance of one man to help him to do all the work in a butter factory, or creamery, where all the milk from a half dozen herds of cows was made into butter. The butter sold at top figures in a city of a hundred thousand inhabitants. Great care was taken in keeping accounts with milk, cream, butter, and churn. There has already been such diversity of opinion upon the quality of the butter, and amount produced, and the ease or difficulty of churning sweet or sour cream, that we tested this matter thoroughly. As to the labor of churning sweet and sour cream, we could see no difference whatever.

It was our custom to take turns at the churn, and as about one half of the cream in warm

weather, when it was hot work to churn, was sour and the other half sweet, it would have been an easy matter for us to have raised a row about who was doing the most work by having to churn the sweet or sour cream, but while we noted the point closely that if we had the cream correctly tempered, and we always used a thermometer, the butter was sure to come between twenty-five and thirty-five minutes after starting the churn, whether the cream was sweet or sour. We also kept account of and figured out several hundred churnings of sweet and sour cream, and while there were many remarkable variations in the yield of butter to the pound of cream, yet in the end the further we went the nearer the yields of the two came together, until we came to the conclusion that practically there was no difference, provided, of course, the sweet cream had its proper age before churning, and the sour cream was not allowed to stand until the acid

ate up the butter in it. The simple fact of "souring" has nothing to do with the butter yield, while the correct age, temperature, and motion of the churn has everything to do with it. The quality of our butter never materially varied, whether we made it from sweet cream or sour. As for its keeping quality, we made it to be eaten at once, which was always done, and we never had any left for old age to monkey with.

To KEEP FOWLS FROM BROODING.—The best method of curing fowls from brooding or sitting is to drive the birds out of the henhouse and leave them at liberty, to purge them by forcing them to swallow a spoonful of castor oil, compelling them to sleep out of doors for several nights, and giving them plenty of green stuff and laxative food. After about three days of this treatment the tendency to incubate will disappear. - (Irish) Farmers' Gazette.