



Simcoe Mercedes Queen 22663.
Seven-Day Record—Milk, 516.4 lbs., Butter, 30.07 lbs.

THE DAIRY.

As the temperature rises, open the stable windows and allow more fresh air to circulate through.

It does not pay to dog the cows, but a well-trained dog will save his owner many steps, and yet in no way injure the stock.

Sow a few peas or oats or plan for a patch of alfalfa near the buildings to cut green for the calves and bull which are kept in the stable.

In hot weather the cow giving a large flow of milk requires water between morning and night. To deprive her of it is to reduce the milk yield.

Keep a supply of salt where the stock on pasture can get it when they want it. A salt trough in the pasture field should be protected from rain.

Don't neglect the calves. A stunted calf does not develop into as good a mature cow as one which has been kept thrifty from the day it was dropped.

Feed the calves before the milk gets cold. Feeding milk warm one meal and cold the next is the cause of many digestive troubles and their attendant disorders.

If some of the calves contract ringworm isolate them from the main herd and moisten the scales with sweet oil, then apply tincture of iodine

Very often the cow thought to be the best in the herd does not measure up to some of those believed to be the poorest, when judged by the scales and Babcock tester.

Do not make the change from stable feeding to pasture too rapidly. It takes time for the system to become accustomed to fresh, succulent feed after digesting dry fodder all winter.

If there is still a little feed in the barn and granary, don't be in a hurry to turn the cows on grass. The

first growth is immature and a large amount is required to furnish the necessary nutrients.

Regularity in feeding and milking, is essential to success in the dairy business. In the rush of spring work the cows are sometimes given second consideration. However, what is made up in one way may be lost in another.

If calves are affected with diarrhoea they soon lose strength. A little lime water added to the milk is recommended. One or two teaspoonfuls of laudanum in a little new milk given at intervals of four or five hours may relieve the trouble.

A paddock leading from the calf pen is a good thing. The youngsters can take exercise and always have their pen to go to for shelter from flies, hot sun and storms. It is a crime to turn young calves out to rough it with the yearling and two-year-old stock.

Provide some means of giving the bull exercise. It is not always safe to allow him to run on pasture with the rest of the stock, but a small enclosure can possibly be made outside his pen. Exercise will aid in keeping up his virility and prepotency.

In February 1916 Canada shipped only eight hundred-weight of butter and 25,699 hundredweight of cheese to Great Britain. In the same month, 1917, Canada exported 3,204 hundredweight of butter and 58,972 hundredweight of cheese to the same market.

The damp ground may cause inflammation of the udder when the cows are first left in the pasture over night. When such occurs give a purgative and follow with four drams nitrate of potash three times daily. Poultry or bathe with hot water and draw the milk frequently. After milking, rub well with camphorated oil.

It will pay any dairyman to test each of his cows. C. F. Whitley, of the Dairy Division, Ottawa, claims that a few minutes per cow per month spent in weighing and sampling will give valuable information on which to build up a better herd. All dairymen who regularly test and apply the information secured are of the same opinion.

Milk fever is becoming quite common with heavy milkers. Prevention consists in frequent milking and drawing but a little at a time, for three or four days after freshening. If the trouble is contracted medicines do not give relief. Inflate the udder to capacity with sterilized air. Cures have been effected by the use of a bicycle pump and a teat syphon.

Quality and Uniformity Increases Price of Dairy Products.

A vast number of dairymen throughout the country are engaged in selling the fat or cream of their milk to creameries. Cream is, to a large extent, a concentrate product and may profitably be shipped a considerable distance if a creamery is not located in the neighborhood. During the past five years the creameries of Ontario have almost doubled their output, which is an indication of the trend of the dairy business. The market for whole milk must be convenient in order that this phase of the business may appeal to the producer. Although the supply of creamery butter has greatly increased, it has not exceeded the demand. Good butter is a wholesome, nutritious product which is used in every home, but butter of poor quality does not find ready sale. Therefore, consumers endeavor to purchase the best available. If the product of one creamery doesn't suit their tastes, they immediately try another brand, and so on until they find what they consider the best butter. It is reasonable that they do so, and it has resulted in the product of one creamery commanding several cents per pound more than another. Butter that is "off" in flavor is not wanted for table use.

Some have the idea that the quality of butter is under the direct control of the butter-maker. While this is correct in part, good butter cannot be made from poor cream. The creameries making the highest quality product to-day are receiving cream that is of good quality. Not only is it properly looked after on the farm, but it is delivered to the creamery before it becomes rancid. The pasteurizing, the subsequent ripening and addition of salt to impart the desirable grana and taste is controlled by the manufacturer. The color, grain and texture is largely regulated by the treatment the cream receives after it leaves the farm. Consequently it is responsible for the placing on the market of high-grade butter. As one creamery competes against another, so provinces and countries compete for a place in the world markets. The best product is placed on the highest price, which is a strong incentive to the provinces and countries to put forth an earnest effort to capture the best trade.

of probably carloads of butter. Consumers knowing this naturally return to the market which supplied them with the product that proved satisfactory. The newer countries and provinces are profiting by the experience of the older countries. A system of grading of products was introduced when creameries were started, consequently many producers are acquainted with no other method of marketing their cream except on a quality basis. The preferences of the consumer are met by the produce merchants who can afford to pay more for high-grade butter than for average grade. When the creameryman receives a premium for his best butter he can afford to pay the producer more for high-grade cream.



Keyes Walker Segis.
Five years-old cow. Butter, 7 days, 34.78 lbs.; Milk, 508.8 lbs. Butter, 14 days, 65.51 lbs.; Milk, 1253.3 lbs.;
owned by Roycroft Farm, Newmarket, Ont. W. L. Shaw, Proprietor.