

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 dag will save his owner many steps, and yet in no way imjure the stock.

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

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

In hot weather the

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

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 hundredweight 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, Poultice or bathe with hot water and draw the milk frequently. After milking, rub well with camphorated

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

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.

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

twice daily until cured.

digesting dry fodder all winter.

Juality and Uniformity Increases Price

A wast number of dairymen throughout the country are engaged in selling the fat or cream of their milk to Cream is, to a large extent, a concentrate moduct and may profitably be shipped a considerable distance if a creamery is not located in the neighborbood. During the past five years the creameries of Ontario have almost doubled their output, which is an implication 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. butter is a wholesome, nutritious product which is and 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 deem't suit their tastes, they immediately try amother brand, and so on until they find what they contaider the best butter. It is reasonable that they do and it has resulted in the product of one creamery several cents per pound more than another matter that is "off" in flavor is not wanted for table use.

have the idea that the quality of butter is while the direct control of the butter-maker. While this is correct in part, good butter cannot be made from The creameries making the highest makes product to-day are receiving cream that is of and quality. Not only is it properly looked after on the form but it is delivered to the creamery before it The pasteurizing, the subsequent addition of salt to impart the desirable and taste is controlled by the manufacturer. The come and testure is largely regulated by the the reason receives after it leaves the farm. \$15 Ball Street 1 a supposed for the placing on the market d bugs the so presince and countries compete the world - markets. The best product or the tighest price, which is a strong inof an ared countries to put forth an apture the hest trade

but to place in strong competition the quality but other provinces This fact is plainly githe market form and Manitoba for conty of quality

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

Very often the cow thought to be the best in the

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

herd does not measure up to some of those believed to

be the poorest, when judged by the scales and Bab-

Dairy Products. than for poor quality cream. The system works auto matically. When cream and butter are bought and sold on a quality basis it pays to produce the best article possible. In Alberta grading of butter has resulted in over seventy-nine per cent. of the butter manufactured in 1916 being classed as specials, and over sixteen per cent. as firsts. There was very little second grade or poor butter, which is an indication that but a small amount of low-grade cream was delivered at the cream-

Creameries have been in operation in Ontario for years, but the cream and butter was largely sold on a flat-rate basis. Good, bad and indifferent quality cream brought the

same price. There was little incentive for the dairyman to go to extra pains in order to sell a high-quality product. When all grades! of cream were churned [together the result was medium quality butter alfor which a medium price was received. Things have proceeded in this way until Ontario creamerymen and produce dealers have awakened to the fact that the product they are manufacturing and handling has frequently to take a second or third place. The dairymen have been told to keep their cream in better condition, but no incentive to do so was offered, and few people do any extra work for nothing nowadays. It has been realized that the improvement must start with the produce dealers. If they set the example, improvement in quality will automatically follow, as it has in Alberta and elsewhere. It is hard to break old habits, but a start in



Keyes Walker Segis.

Five gear-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.

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