

**Stock and Dairy.**

**To Prevent the Air of Dairy Rooms from Becoming Electrized.**

The best preventive of the injurious influences of an excess of electricity in the air of the dairy room, is to remove its humidity, as that condition of the atmosphere is most favorable to electric conduction and retention. I saw it stated in a late issue of the *Rural New-Yorker* that the Swedes practice building fires in their dairy rooms on the approach of thunder storms. This mode of preventing the evil arising from an excess of electricity in the atmosphere of a dairy, may be successful if very skillfully managed; but it would be necessary to have the fire without the apartment, as the admission of air to a degree to support combustion, it being admitted from the external atmosphere, would not be effectual.

While the loss occasioned by the electrical condition of the air in the dairy is often great, it is very questionable whether an attempt to avert it by heating the dairy is practicable. It will involve a special arrangement for heating to avoid the difficulty above alluded to, also to avoid a degree of heat that might, in result, be as hurtful as the excess of electricity. It is very little known to dairy-men as yet; but I claim that I have provided the most economical and most effective mode by which to guard against the excess of humidity in the air of the dairy room, also of excluding air when it is most heavily charged with electricity without interfering with the ventilation of the apartment. I refer to the system of ventilation which I use in my Gulf Stream Refrigerated Dairy Room. The air is all admitted to the dairy (at all seasons) through subterranean ducts.

The temperature of the ground in which the ducts lie being lower in summer (the season in which alone there is difficulty from the cause under consideration) the vapor in the air is condensed on the interior of the duct and is conveyed to a drip well, just without the dairy. Thus drying the air well, I claim, cause it to eliminate its excess of electricity through the vapor condensed, and will give it off to the earth.

But this is not the only advantage derivable from the condensing power of the sub-earth ducts. The entire interior of the ducts being moistened, any particles of dust floating in the air, circulating in them by coming in contact with the moistened surface, is seized and held by the moisture and is conveyed and deposited in a drip well. It is important to state that I construct the dairy room as close as possible, so that no air is admitted except through the subterranean ducts; hence all air admitted enters the dairy at the temperature of the earth below solar influence, or at about 60°—the most desirable temperature for the butter dairy room and withal, the air is constantly changing. If it were practicable, it hardly seems desirable to attempt to improve on my system of ventilation for dairy rooms. *J. Wilkinson, Baltimore, Md.*

**Prospective Dairy Values.**

It is one of the fundamental theories of systems of political economy that in production, the productive ability will tend toward the profitable speciality so far as possible. This tendency has been at work toward supplying the profitable demand for dairy products ever since the English markets were open to the American article. A dozen States have devoted a part of their Agricultural ability to this end. Canada has proved a giant in dairy manufacture. The exports of cheese from New York city have grown from 15 million pounds in 1860 to 89 million pounds in 1873, and yet the dairymen have had a year of unusually high prices, and evidently the demand is not yet supplied.

The student of political economy can find an interesting matter for examination in this wide effort of productive ability to fill the demand for a speciality, and the demand still beyond the result of the effort. The plain indication of existing trade facts is that the manufacture can go further with profit to those engaged in it. Of course it takes longer to increase the supply of an animal product, like milk than a bread product like wheat. A field may be changed from one grain to another in a year, but to make pasture and grow dairy cows and build factories, takes several years. And it has been several years since the tendency towards cheese making began. It has reached an extent which would have swamped the demand for almost

any other speciality whose production was increased in like proportion, and we may say that the industry has passed the time when according to ordinary computations the supply should have exceeded the demand. It has gone along prospering and to prosper, while other Agricultural specialities have risen and fallen time and again. Hops have undergone a number of revolutions, the price of wool has covered the hills with sheep and then sent them all to the butcher, pork has been profitable and unprofitable, grain has fluctuated between riches and poverty. But the dairy product, in spite of the constant and enormous accessions to the ranks of producers, has moved steadily onward without any thing wide enough to be called the shadow of a disaster. These are the facts of the manufacture as we look upon them from the trade. Now what do the facts indicate.

The last writer upon political economy, Prof. Cairnes, remarks that the fluctuations of the market price of a commodity within the sphere of Agricultural production, has been found to vary differently according as it has been drawn from the vegetable or animal kingdom. The vegetable product is liable to sudden and considerable, but comparatively short fluctuations, while the commodities of animal origin rarely rise rapidly, but when an advance is established, it is commonly held for a long time at the increased rate. Thus the price of wheat in England has halved and doubled within a few years, but there has been no such sharp fluctuation in a commodity of animal origin. Butcher's meat has shown the most marked advance in price, but he believes that unless the value of gold should fall by some unexpected occurrence there is not the smallest probability that the price of meat will not return to what it was twenty years ago.—*Utica Herald.*

**Oil Meal for Calves.**

In answer to "A Subscriber," W. W. Aldrich, Elyria, Ohio, has this to say about oil meal, in the *Ohio Farmer*:

"A Subscriber" wants to know if oil meal is good for calves, and how it is fed. I answer it is good, and will state how mine are fed, and how cared for until four years old. I have three apartments for calves, each about fifteen feet square, with rack and manger on one side for feeding hay and meal. I let them run loose; and keep them well bedded in the summer with saw-dust, and in the winter with wheat or oat straw. I have twenty-four stalls for tying up cows, which are so arranged that by sliding a small door the calves can have access to the cow stables. The calves are turned in with their mothers twice a day, and help themselves to all the good, rich, new milk they want. This is continued until they are four months old. I commence feeding meal as soon as they will begin to lick it, which is when they are from two to three weeks old; their feed is corn and oats ground together—one-third oats—and when we take a grist of wheat to mill, the bran is mixed with the corn and oats, which makes a lighter and better feed for calves than clear meal, and is not so apt to make them scour.

To sum up the feed it amounts to this—corn, oats, bran, and a little oil meal mixed in, just to make their coats shine and their skin mellow and pliable. I feed nice, bright clover hay, and when grass is long enough to cut, have a small patch handy to the barn, and feed green, a little and often; keep them in the barn until one year old, after that turn them out into good pasture, and they will take care of themselves. But don't stop here; keep an eye on them, see that they have their salt and plenty of water and shade. If you don't believe this treatment will make good calves, just take a look into my calf stables and be convinced.

**Butter and Cheese Interest of the United States.**

The magnitude of the Butter and Cheese interest of the United States is but poorly conceived, not only by the dealers themselves, but more especially by the producers. In a concise way we will endeavor to give some idea of the interests of these products; will also speak of the general style of cheese required, together with the color. The subject of skimmed or creamery cheese may also be properly discussed.

The consumption of butter for home use, from our most reliable sources, is estimated at 1,387,000,000 pounds; the exports from the States and Canada at 15,000,000, which at an average of 30c. per lb., would give the value of butter alone at

\$420,600,000. For the year 1874 the receipts of cheese in New York were 2,046,575 boxes; the exports 90,611,057 lbs.; from Canada 23,183,223 lbs., giving a total American export of 113,794,280 lbs., which at a valuation of 13c. per lb., would give an aggregate of \$14,793,256.40. Estimating home consumption at 24,424,560 lbs., at 13c. per lb., the amount is \$3,175,192.80 or a grand total of \$438,568,448.80.

The receipts of cheese for the year ending January 1st, 1875, may be estimated at 2,062,951 boxes; the exports at 1,679,322, an excess of both receipts and exports over the year 1874. The general trade in both branches, but more especially in exports, is steadily growing, and whilst we give a good article at a moderate price, should the entire grazing interest be developed in cheese production, the demand would be equal to the supply. Here it may be most pertinent to speak of the growth of skim or creamery interests. The past season this style of cheese moved off very fairly and showed to the producer a profit over whole milk cheese. The prospect for the coming season does not, however, show so fairly. As a rule, exporters have lost much more heavily on this class of goods than on fine cheese, and all exporters assert that hereafter they will buy this style of goods at a much greater difference in price than in any previous year.

The best style for export is a Cheddar shape, weighing from 50 to 60 lbs. The past season, white cheese has been comparatively a drug in market, whilst at present writing fancy colors are worth 16c.; the extreme for the same quality in white is 16c. At some special seasons white cheese is in excellent demand, but not for a long enough period for any manufacturer to properly gauge the market. Fine colored cheese is always in demand, and we might suggest that white cheese should only be produced on order from the buyer.

The color of cheese should be a bright shade of straw for export, and for home use a light shade. Home trade requires through the summer a style of cheese like the Ohio's, but of better quality, weighing from 30 to 45 lbs., flat in shape. When the heated term is over, the size is not of material import. Too much care cannot be given to permanency of color, especially in the fall. The common basket annatto will not be at all reliable. A cheese off color, so called, quality being fine, will shrink in value fully one-twelfth.

Of the prospects for cheese the coming season, of course we cannot speak with any authority, still we think it safe to say that prices must average much lower than the past year. Last season neither receiver nor exporter fairly made a profit. This, together with the shrinkage in every other branch of industry, necessitating lower wages, would tend to justify the above. The stock of cheese on hand January 1st, 1874, was estimated at 200,000 boxes; January 1st, 1875, at 175,000.

The butter interest, as is well known, is simply demoralized. The entire fault seems to be that the producers were not willing to sell at a fair valuation in the fall, placing their goods above the market so that buyers could not use the product. The belief is current among those best informed that Western butter will average in price to the producer more than State. This, in consideration of the marked difference in quoted prices, is worthy the attention of dairymen, viz.: To market their produce at current rates, and not constitute themselves holders.

**Good Cows.**

The largest recorded yield of a single cow that is perfectly well authenticated, is that of an animal kept at the jail at Lewes, England. In eight consecutive years she gave 9,720 gallons, or an average of more than 1,210 gallons a year. She was milked one year 328 days and gave 1,230 gallons, which made 540 pounds of butter, or at the rate of a pound of butter from 22 pounds of milk.

A Mr. Scott, of Shaftesbury, V., had a cow whose milk yielded 504 pounds of butter in 1866, or at the rate of one pound of butter from 20 pounds of milk.

An Ayrshire cow recently yielded 3994 pounds of butter in ten months after calving, or between March 10th, 1866 and January 10th, 1867, besides supplying a family with milk and cream.

It must be apparent that the proportion of butter will vary not only with the breed, but with the season of the year. The milk of the Ayrshire cow is generally richer in butter than that of the short-horn, but not so rich as that of the Jersey or Britany. The best returns of butter are generally got late in summer or early in the fall, September and October.

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