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Mr. Gunn is one of our dairy farmers who practices as he practices. On his Ontario county farm, a winner in Farm and Dairy's International Prize Farms Competition by the way, one will find all the precautions taken to produce clean milk that are mentioned in this article. When last we heard from Mr. Gunn he was receiving six cents a quart, wholesale for his milk. His herd varies from 75 to 85 cows. This is one of the articles written by Mr. Gunn as required of him by the rules of the Prize Farms Competition.

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THE PRODUCTION OF MILK FOR THE CITY TRADE *

R. E. Gunn, Ontario Co., Ont.

Pertinent remarks by a Milk Shipper who is himself shipping high class milk and getting a first class price for it. How Milk, a human food, should be handled.

HOW many of us would eat a cake or bread made by a woman who would mix the dough with her unwashed hands after coming in from working common barn yard manure into the earth she would go to plant her geranium slips in? We would ask for potatoes in the jacket and boiled eggs, and hold our head away while we cracked the eggs. Isn't that so?

Well, how many of us can honestly say that we have never started to milk without washing our hands on a hot summer night after a day hauling out manure. When you really think of it there is no farm operation, unless family prayers be excepted, from which a man can go to milking without at least smoothing the rough off.

TWO CONSUMING CLASSES

In considering the production of milk for city trade I will begin at the market and from there work to the producing end. The market in all of our large cities has at least two classes to which we cater. There is the man who is willing to pay any price for a good article and the man to whom the dollar expended looms larger than the value received.

Even admitting the presence of these classes and the necessity of supplying both of them with their requirements we have to realize, as farmers, that in supplying milk to the city we are supplying the life fluid to the children of our country. We must, of course, get all we can out of our products to enable our children to live but we should be able to do this and still give a good article.

What is needed? I look up the new regulations as incorporated in the last By-law passed by the City of Toronto and find that a definition of proper milk reads something like this: The fluid drawn from sensibly handled, healthy cows by clean, healthy milkers into clean receptacles, under sanitary surroundings and properly cooled and kept cool while on the farm. That sounds easy, and is if the producer only thought so.

HEALTHY COWS

No one, I take it, would eat a piece of meat from a diseased animal unless they were starving or did not know whereof they ate. Much more

then should I, as a milk producer, know that my cows are healthy. Milk is but modified blood and can contain all the necessary disease germs to cause an epidemic at any time if it is placed where contagious bacteria are. Therefore for my own sake, if not from fairness to others, I have my cows tested for tuberculosis. I look with suspicion at any cow showing signs of ill-health until



A Part of the Summer Class in Beekeeping at the Guelph Agricultural College
It takes some nerve when you haven't had them that close before.

I know what is the matter. Cows giving curdy milk are in an unhealthy state but often such milk is received in the city.

Cows fed intelligently should not have any ill effects from their feed exhibited in their milk. But where the water supply is bad, then infection of the milk is sure to take place. Water from wells that ever become contaminated from leakage or seepage from privies should never be given milk cows.

WHAT ONE HAIR WILL DO

For the comfort of the cows, as well as the cleanness of the milk, all cows supplying milk for human consumption, whether direct as milk or indirectly as cheese or butter, should have the udder and at least the right flank and belly clipped with a horse clipper. One hair off the cow will do more harm in the milk than will an equal sized portion of pure manure. The idea doesn't sound well but it is true. The hair carries all sorts of live bacteria into the milk which immediately become active and start multiplying very rapidly.

It is quite possible for a good healthy "bug" or germ to have 100,000 grandchildren in half an hour. Seems as if that were "going some" but it is quite true. If this is the case isn't it a good thing then to wipe off the cow's udder with a damp cloth (which, it might be suggested, should be cleaned once in a while anyway). If this mild

precaution is taken it would help much to produce a better class of milk.

THE MILKERS

The clothes of the milker suggest, perhaps, a thought. Would you like to make the porridge in the clothes you go to milk in? You may change, but if you do, you are the exception among those that supply milk to the city. An apron coming up on the breast divided at the crotch with a piece going down each leg with a strap of the same material going around the legs is easily and cheaply made, easily kept clean and adds greatly to the possibility of clean milk production.

THE UTENSILS

Then last but not most important is the method of milking. How many times have you seen a milker moistening his or her hands with milk. Then soon we see dark streams of dirty milk trickle over the fingers going, drop, drop, drop, into the milk to disgust the onlooker with milk for all time to come. A little carbolized vaseline kept in the stable and a small portion rubbed on the hands is sufficient lubrication if you do have to have it.

To clean milk dishes it is necessary to first rinse in cold water, then wash and scrub in a mixture of water and some soda or cleansing solution, no soap and then, last, to rinse out with clean boiling water or steam. No other way will or can keep milk utensils clean. That assertion sound dogmatic but it is separate and distinct steps absolutely necessary.

The milk dishes should be kept outside too where the fresh air, sun, or even rain can purify them. I will suggest that a clean rack away from the manure yard is preferable to a dirty board or old box therein. Speaking of utensils it might be a good turn to the milk producer to mention the sterilic milk pail. This pail is almost entirely covered. Where the opening occurs two rings are fitted that hold a couple of layers of cheese cloth that strains all the milk as it falls from the teat, and also prevents particles of dirt from falling into the pail from the cow's side or udder.

THE STABROUNDS

Floors of all stables should be of concrete or cement. Any broken or rotten place in a wooden floor is of a surily a breeding place for disease. It does not need a high order of intelligence to see that any one who allows such conditions to exist is standing in the way of his own chance of salvation. We all know what he thinks or says inwardly whenever he has to clean the stable, which in his case is pretty seldom.

Are not the ways of nature wonderful; and what ardent nature students some men are. When we go into their barns the most prominent feature we see is the handsome collection of cobwebs
(Continued on page 18)