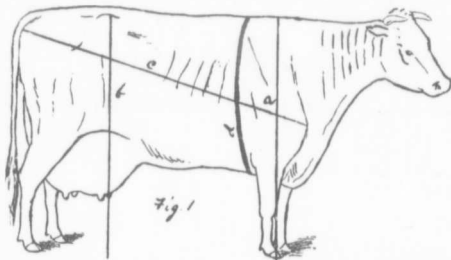


In the Dairy



Holstein Ideal of a Good Cow

The accompanying sketches from the American Holstein-Friesian herd book represent the Friesian ideal of a perfect cow and will be of interest to breeders generally as well as to the Holstein men. In connection with these sketches it will be interesting to study in connection with them the scale of points given in the above-named herd book, which are as follows:

COWS	Points.
Head (form, eyes, nose) and horns.....	8
Neck, shoulders, breast.....	10
Back, ribs, foreflanks.....	8
Loins.....	8
Hips, including rump to roots of tail.....	12
Thighs.....	6
Tail.....	4
Legs.....	6
Udder, teats and milk tokens.....	20
General appearance, including hide and hair, stand and walk.....	18
Total.....	100

BULLS	Points.
Head (form, eyes and nose).....	9
Horns.....	6
Neck, breast, withers, shoulders.....	12
Ribs, back, loins.....	15
Hips, including rump.....	9
Thighs.....	7
Tail.....	3
Legs, stand, walk.....	8
Milk tokens, hide, hair, etc.....	6
General appearance.....	25
Total.....	100

Care of Cream on the Farm

The first step in the production of good cream is clean milking. This can only be accomplished when barn, cows, and utensils are clean. It is a good plan to dampen a cloth and wipe off the cow's udder and sides each time previous to milking. The milker should never wet his hands while milking. Dust should not be stirred up in the barn during milking, as the dust particles carry with them a large number of undesirable germs. When these settle in milk they are likely to produce taints. If cloth strainers are used they should be kept scrupulously clean. It is advisable not to use them at all, as good sanitary wire-gauze strainers are inexpensive.

If these conditions are complied with, and the separator is kept in a good clean condition, the milk will have comparatively few germs in it.



Some germs, however, will enter the milk, and in order to keep them from developing, it is essential to cool the cream or milk immediately. Low temperature retards and practically prevents the development of germ life. It is a well-known fact that when milk is kept cool, it will remain sweet much longer than if kept at a high temperature. Never mix two milkings or skimmings unless both are well cooled first. In order to cool cream quickly, it should be stirred during cooling. The ordinary four-gallon shot-gun cans are good and suitable for keeping milk and cream. They give a large cooling surface in proportion to their cubical content. The milk or cream should be cooled as low as the water will

cool it. It is well to cool it even lower than this if ice is obtainable. In keeping milk, the temperature should never go above 60 degrees F. Cooling to 50 degrees F., if it can be accomplished, is much more desirable for keeping milk or cream in good condition.

If considerable milk is handled, it is well to provide a milking house. It should be built large enough to contain the separator, water tank, and other utensils necessary for home butter making, such as a churn and butter worker. There should be plenty of windows on all sides to give good ventilation. The water tank should be connected directly with the well, so that the water can be pumped directly to the tank holding the milk and cream. From this place the water can be run out into the stock tank. This arrangement allows the milk to be kept at the lowest possible temperature.

It is just as essential to cool the milk during the winter as it is during the summer. By pumping water through this tank practically all the time, the water in the tank will be kept from freezing. It is well to keep the surface above it a few inches higher than the surface of the milk in the can. This will prevent the milk from freezing so easily. If the cold is too severe, a tank heater can easily be secured which will moderate that temperature a trifle.—G. L. McKay.

Cream Separator Special

The enterprising managers of the Empire Cream Separator Company are strong believers in publicity. They are anxious that the public shall know the truth concerning the Empire Cream Separator and they believe the best way to bring this about is through the agricultural press and through the salesmen of the company. In order that these mediums might be better informed, the company ran a special train from Chicago to the factory at Bloomfield at the close of the Na-

(Continued on Page 352.)

Diamond Dyes

The Only Package Dyes Which Give Special Colors For Wool and Silk, and for Cotton, Linen, and all Mixed Goods.

Diamond Package Dyes for Cotton, Linen or Mixed Goods will color wool, silk, cotton, or linen in the same bath better than any other dyes ever produced. For the finest results, however, different strengths are needed for animal products, and for vegetable products, therefore the Diamond Dyes give the ladies one dye for silk or wool, and one dye for cotton, linen, or mixed goods.

The crude and weak package dyes put up by some speculators to imitate the DIAMOND DYES, have brought dismay and ruin to many homes. They produce dull, blotchy and hideous colors, destroying good and valuable materials and are positively dangerous to handle. Such dyes are sold by some merchants for the sake of the big profits they yield.

In all well regulated and economical homes, our women at all times make use of the DIAMOND DYES when doing home coloring. Never accept from your dealer or merchant substitutes for Diamond Dyes; no other dyes can do your work as you would have it done.

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TUBULAR
CREAM SEPARATORS

Like a Crowbar

Tubulars are regular crowbars—get right under the trouble. Get the cream—raise the quantity of butter—start a fortune for the owner. Write for catalog.

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