

About the Farm.

Dairy Wisdom.

For a spring tonic add a little oil-meal to the grain ration.

Cows that are to come fresh require special care.

They should have the freedom of a good, roomy box stall for at least a month before calving.

Fancy a sensitive mother cow, with her head fastened in stanchions, forced to drop her calf in the gutter!

This is happening every day in this age. Such men never succeed, nor do they deserve success.

Start in this spring with a pair of scales, tally sheets and a Babcock tester.

Find out, for certain, which cows are paying you a profit, and which are eating up the profits of the others.

The coming season can be one of profit, and pleasure, too, if you use your brains.

Use plenty of land plaster in and about the stables. Do not let odors accumulate.

Never sacrifice a helper calf from a first-class butter cow.

All are needed to supply the depleted dairies.

Don't, oh, don't, use a scrub bull as a sire.

Remember that the cows are tender from having been shut up in the barn so long, and do your best to shield them from the hard April winds.

Never tie a calf with a rope about its neck. Ten chances to one it will get choked to death. A stout strap about the neck, with a ring and a chain, are far better. A swivel will keep the chain from twisting.

Care of the Milk.

As soon as the milk is drawn it should be taken from the stable and strained. A milk room in the barn may be partitioned off from the cattle with tight walls and, if the barn is poorly ventilated and at times foul, the door to this room should be open from the outside

to avoid stable odors and dust. Milk that is strained and allowed to stand in the stable any length of time is often nearly unfit for use because of the bad odors it has taken up. If a room, remote from the cows cannot be provided the straining may be done out of doors, care being taken lest rain and dirt enter the can. This trouble can be largely averted by covering the can between strainings with a clean, moist cloth.

Under the best of conditions, some dirt will get into the milk, and the strainer is always a very important utensil and will remove a great deal of this dirt if well cleaned and provided with a fine wire gauze and two or three thicknesses of cheese cloth. The strainer and cheese cloths should be well-cleaned after every milking. This should be done by first rinsing with cold water, second by washing with warm water to which some washing compound has been added, and scalding. All dairy utensils should be cleaned in this manner and, when possible, should be thoroughly steamed.

As soon as the milking is finished, the cans should be placed in cold water, the milk stirred occasionally for a few minutes and the covers left off until the milk is thoroughly cooled, precautions being taken that no dirt gets into the milk. In order to hasten the cooling process, it may be necessary to change the water surrounding the cans occasionally.

The stable should be cleaned regularly and as often as necessary, and lime put in the gutters every day after cleaning will have a beneficial effect. Cattle cannot be kept clean and will not do their best if compelled to stand and lie in filthy mud puddles. Lime should be freely used on all earth floors.

The mangers should be clear of the ground, tight enough to hold any feed that may be given, and they should be arranged so as to be easily cleaned. In the feeding of such fermentable stuffs as brewers' malt and beet pulp, the mangers and floors may be the sole cause of poor-keeping and bad-flavored milk. Musty or rotten food, fermented

beet pulp, manure, etc., should not be stored where they will contaminate the milk, but should be well removed from the stable. Odors from such materials are readily taken up by milk.

Keeping Cream.

In a talk before a creamery patrons' meeting in Minnesota, the inspector said:

"I believe the cheapest and handiest arrangement for cooling the cream, and keeping it cool, is to have a small tank, through which all of the water is pumped to the large stock tank. Ordinary cream cans can be used, or better still, the old style of 'shot gun' cans, which are deep and narrow, thus giving a larger cooling surface. The temperature of the ordinary well water is in the neighborhood of fifty degrees, and it does not take long to bring the cream down to within a few degrees of the temperature of the water. Where the water in the tank can be changed often by the use of windmill, or otherwise, it is an easy matter to maintain this temperature, even in the hottest weather in summer. Cream should be kept in water the year round. It should be stirred once or twice while cooling, to allow the animal odors to escape. Warm cream should never be mixed with cold cream, as this has a tendency to cause bad flavors. Cream which has been handled in a cleanly manner, and properly cooled, should keep in fine condition two days in the summer and three days in the winter."

Milk With Dry Hands.

It is a bad habit with many milkers to let the fingers get wet, sometimes deliberately dipping them into the milk so as to make them slide down the teats. The proper way is to milk with perfectly dry hands by squeezing, not sliding. Only in "stripping" to start the flow to get the last drops of milk it may be preferable to slide the fingers down the teats. These last drops, the "strippings," contain the largest per cent. of fat, being almost as rich as cream, and not only for that reason, but also to keep up a rich flow of milk from the cow, it is important not to neglect the stripping. It is well known

that by leaving more and more of the milk in the bag at each consecutive milking the cow is soon dried up.

Dairy Notes.

Use only salt that is fine in quality and grain for butter.

The sooner milk is set in a cool place ready for the cream to rise, the more cream there will be.

Money expended in making the cows comfortable will bring multifold returns to the dairyman's pocket.

Not only the flavor but the keeping quality of butter is injured by keeping the cream until it gets very sour.

It may be set down as an indisputable fact that an udder which is in an unhealthy condition cannot secrete pure milk.

If the salt is not well mixed through the butter, it will crystallize on the outside and probably make the butter streaked.

Never put milk or cream into a dark, poorly ventilated cellar. Good butter cannot be made from milk and cream handled in this manner.

Whatever is given cows to eat never neglect to give them pure air to breathe, clean water to drink, and clean beds to lie down on.

Ventilation cannot be neglected to any extent without injuring the quality of the milk produced, and endangering the health of the herd and those who care for them.

The cheesy taste of butter is due to lack of thoroughness in washing and removing the buttermilk. Butter will not keep well if any of the buttermilk remains.

The cream pot should have its contents stirred every day at least, and every time any cream is added. This insures an even ripening and better quality of butter.



HEELS UP-HEAD DOWN

There are some mighty funny things about common "bucket bowl" cream separators. One is that the bowls used in them actually run better when turned heavy end down—heels up, head down, as you might say.

Prove it? Why, we knew it ten years ago, and have been proving it by building Tubulars with bowls rung heavy end down ever since.

But we have just proved it again—this time in a very simple and practical way with a "bucket bowl" itself. We took a common, disc filled "bucket bowl" machine—the sort with the bowl set heavy end up and fed through the top. The machine looked all right, but the bowl had the "shakes" so bad—that is, it trembled, leaned and strained against its bearings so hard—that we could not run it over 6,000 revolutions per minute, though it was supposed to run 8,000 in every day use.

You see, a separator bowl set heavy end up is always top heavy, always leans sidewise, even though the eye can't detect it, and consequently always trembles in its bearings. These tremblings gradually increase until they wear the bearings, shake them loose, bend the spindle and create so much friction that it acts like a brake and prevents getting up speed. That was the trouble with this disc filled "bucket bowl" we are talking about.

When we found this "bucket bowl" would not run in its own machine, we took it out, cut a thread on the bottom of the spindle, and hung it, heavy end down in a Sharples Tubular Cream Separator, just as we would a bowl of our own. You should have seen it run then. No trouble at all to run it 8,000 revolutions per minute. We easily ran it 12,000.

Could you ask any better proof that common "bucket bowl" separators, with bowls set heavy end up and fed through the top are built all wrong? Or better proof

that the suspended bowl and bottom feed used only in Sharples Machine is the right way to build a cream separator?

The manufacture of Tubular Cream Separators is one of Canada's leading industries. Sales for 1908 way ahead of 1907—out of sight of any competitor if not all competitors combined. 1909 is going to be better yet.

Get our catalog 248 and then you'll know all about it—you'll be on the safe side.

The many exclusive advantages of Sharples Tubular Cream Separators are possible because only Sharples Separators have suspended bowl and bottom feed. This makes the Dairy Tubular bowl the lightest and simplest known, yet gives it twice the skimming power of common bowls. Also permits a low supply can that need not be lifted off to remove the bowl; wholly enclosed, self oiling gears; a single frictionless ball bearing from which hangs the bowl; a crank set just right for easy turning.



The Sharples Separator Co.
Toronto, Can. Winnipeg, Man.