

The Dairy.

HAND SEPARATORS SUSTAINED.

We have often had occasion to note the practical use of hand separators on dairy farms and the growing use and popularity of these machines indicate that all the claims which have been made for them by the manufacturers have been sustained. The old method of caring for milk and cream will not do in these times, says an exchange, when every fraction counts in the ultimate profit for the year's work and operations upon the farm; hence farmers and dairymen must take advantage of every appliance which is calculated to reduce the expense of manufacturing the raw product into finished goods. We note almost without exception that where hand and power cream separators have been used, not only by general farmers, but dairymen as well, that they have proven invariably satisfactory—when, of course, they have been in competent hands when operated; and where unfavorable results have been obtained the cause has been traced in almost every instance to the incompetency of the operator, either in the handling of the product or in the manipulation of the machine.

There are so many good machines now on the market, made by reputable houses, and guaranteed to do the work in a satisfactory manner, that it is unnecessary and unbusinesslike for anyone to buy a machine which is not guaranteed to do its work. The manufacturers of this line of machines in the United States, and those who handle the best makes of separators, guarantee every machine which they send out, and it is very seldom indeed that we hear any complaint arising from the use of this class of machines. We urge upon our readers the importance of a careful study of this question. While the first cost of a hand separator may seem considerable, yet such a machine will more than repay for its first cost in a single year's saving of the product of fifteen cows or more. This, taken together with the very easy manner in which the work may be carried on, and the tremendous saving in the way of labor of those who had previously looked after this part of the work, should be sufficient argument for farmers to buy a machine of this kind at their very first opportunity. A cream separator, like all other machines, must be well taken care of, and if so it will last for a number of years with a minimum cost for repairs.

Buttermilk Pot Cheese—Fill a kettle with buttermilk fresh from the churn, heat slowly on the back part of the stove till the curds separate (at no time coming to a boil), then cover the kettle and set off till partially cool, when dip the contents carefully into a cheesecloth bag, hang it up and let drip till dry. Finish by working salt through and molding with the hands. Pure buttermilk is very rich and pot cheese thus made of it will be found much more palatable than the rubbery curd article made of sour milk.—[F. O. Sibley, Otsego Co., N. Y.]

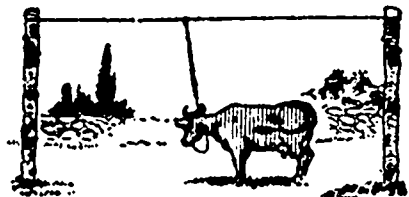
Thick Cream is obstinate stuff to cool to a low temperature by a rapid, continuous process as creamery men would like to handle it. It is a poor conductor of heat and does not flow freely like milk and thin cream. The part that comes to the cooling surface thickens, sticks there, and does not give the rest any show. We finish up the cooling of our thick cream by setting in tall slim cans in ice water. This applies to 45 per cent cream to be cooled to a low temperature. Cream of a lower test is readily cooled enough for churning as fast as it flows from the separator. [Supt Bradford, Turner (Me) Creamery.]

New York Milk Dealers' Ways have been investigated by Mr William Graves in the interest of a syndicate who proposed taking over the New York city supply from the F S M P A. Mr Graves' statements show that, no matter how clean and wholesome milk may be when it leaves the farm, after it comes into the city middleman's possession it will bear the closest inspection. Milk is a staple article of food affected by uncleanness to a greater extent than any other food. Dealers in New York conduct their business in their stables. Many of the principal ones have their offices attached to their stables, and their method of cleansing

cans is worth the investigation of the board of health. Milk is sold bottled and in cans, and in cases the milk is served the second time in unwashed bottles, and there is no knowledge as to who last used the bottles, whether they have been in house, hospital, institution, or in places where epidemics and diseases are prevalent. The cans returned to the railroad stations in the country are found sent in an unclean condition without being washed. These are the receptacles in which the agent of the dealer is supposed to transport the product back to the consumer. Much milk, if not adulterated, is reduced in quality, thus evading the laws established by the board of health.

Oleo in Pennsylvania is to have a hard time from now on, if the mandates of Gov Stone are enforced. The oleo disclosures resulting in the resignation of Dairy Commissioner Wells and the appointment of Jesse K. Cope, a prominent Chester Co. dairymen, as his successor, is expected to curtail largely the fraudulent sale of that product. Gov Stone, in an open letter, charges the new commissioner to enforce the oleo law fearlessly and without prejudice.

To Tether a Cow—My method is to set a row of posts across a field and stretch a smooth wire across the tops. On the wire, between each post, place a



A SIMPLE WAY OF TETHERING.

ring 3 or 4 inches in diameter. Then with a halter on the animal, attach a rope of any desired length to the ring on the wire and to the halter. Of course the length of the rope will limit the area the animal can graze over. If the animal is inclined to be wild or easily excited, it is well not to have the rope too long or it may become tangled in it. [J. L. Irwin, Nemaha Co., Kan.]

New York's Milk Trust—The only "milk trust" in New York city is the New York consolidated milk exchange. The members of that trust produce no milk, own no farms, do no work and have no care in the matter of production. They simply sit at the city market gate, dictate to the producers, sell the milk to retailers, receive their cash, hand over to the farmers the pittance per quart which they establish as the "price" for milk, pocket the balance, and grow rich. These are the men, simply and solely business parasites, who are keeping down the price of milk. They have thrust themselves between the producer and consumer of milk. A more impudent, a more avaricious, a more vicious trust than the New York consolidated milk exchange cannot be found in the United States to-day. This vicious trust can be, and it will be, utterly smashed by the farmers who produce the milk. It is only a question of time when the farmers will exercise their power, says the New York Farmer.

The Grout Bill, which has attracted so much attention in congress, will be voted on Dec 6 by the house of representatives, three days after the assembling of congress for the short session. This bill provides for an increase of the tax on oleomargarine colored to resemble butter, from 2 to 10c p lb. Such oleomargarine cannot be lawfully sold in 32 leading states, but 62,000,000 lbs were illegally sold therein last year, hence the demand for national legislation. The bill reduces the tax on that oleomargarine made in its natural white color, from 2c to 4c p lb, so the workingman may have the mixture if he wants it and does not need to take it if he does not. Over 200 of the 356 congressmen are said to favor the passage of the bill.

While Gathering Cream, a felt blanket is the most practical thing for the cream gatherer to use to protect cream from heat or cold. Where the load of cream has to be out in the heat of the day for a number of hours the cans should be closely packed in the wagon and lumps of ice put on top of the cans. Ice lying on the bottom of the

wagon produces very little effect. Cream thoroughly iced and blanketed, whether on a wagon or in a car, can take no possible injury from transportation in the hottest day. Arrived at the factory, cream for churning is tempered and ripened as soon as it conveniently can be.—[Supt Bradford, Turner (Me) Creamery.]

A Co-operative Creamery without any dividends to provide for in watered or other capital stock, can afford to and does pay the patrons the full receipts of the creamery, less operating expenses and interest payment to be met, for the milk.

A Producer Says—Give us a better price for milk sold through the F S M P A and it means a better product, better cows, better stables, better feed-stuffs, purer water to drink, better ventilation in winter and warmer stables. These things are out of the question with present prices.—[J. E. H.]

I have seen farms where from 5 to 8 milk cows are kept simply for family use. They are half fed and give little milk. One good cow given half the feed of five would save labor as well as food and give better milk and more of it.—[A Southern Reader.]

A good road requires a well underdrained soil, a good foundation and good road material for the surface.

Oftentimes our enthusiasm runs low and we become careless in consequence. If we only had at such times a little of last winter's enthusiasm, imbibed at the institute, it would be worth its weight in gold.—[A. N. Springer, Ind.]

"Will some one please chase the cow down this way?" said the funny boarder, who wanted some milk for his oatmeal. "Here, Jones," said the landlady, in a tone that was meant to be crushing, "take the cow down there where the calf is bawling."

The Many Acres of non-productive farm lands and their reclamation from swampy or marshy condition is given very intelligent and practical treatment in a little book bearing the title "Benefits of Drainage and How to Drain," published by John H. Jackson, Albany, N. Y. The subject is very completely covered and plain directions laid down for economical and effectual drainage. For this work Mr Jackson recommends the round agricultural drain tile. The book is sent free by the author to anyone who lives in the New England, Middle, Atlantic or adjoining states.

Too Severe Pruning causes a tree to grow more rank. This should be avoided and yet enough wood taken out to let the sunlight into the tree to color and perfect the fruit, keep the tree within bounds, remove superfluous and injured parts and to facilitate spraying, cultivating and harvesting.—[F. C. Sears, N S School of Horticulture.]

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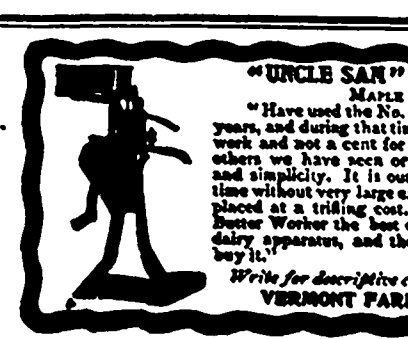
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