



Stacking Rye at John Quirks, Linelliam, Alta.

In the Dairy.

Don't try to clean the separator with a rag. A small brush with stiff bristles is the thing.

A cow is a creature of habit. Feed and milk her at regular times if you would have her do her best.

The last pint of milk in the udder is the richest pint. Getting the last spoonful keeps up the milk flow.

Farm butter may be as good as the best creamery can make, but usually it is not. It is only a matter of method.

Keeping in a good humor while working about the cows is necessary for best results. Nothing makes this so easy as keeping good cows.

Seventeen million cows in America. If the poorest half were sold the profits of our dairymen would be doubled. How many cows should you sell?

It requires boiling water, not just hot water, to sterilize thoroughly and keep clean the milk things. First rinse them with cold water, then clean with boiling water.

Persuade the men folks to be good friends with the milk cows. "Milk stool treatment" and loud sounding words mean a correspondingly low yield of milk.

Down at Springfield, Ill., they have a Woman's Butter Makers' Association? The members of that association have improved the quality of their butter until it sells above the best creamery butter. Such associations should become numerous.

If it costs \$35 a year to feed a cow and butter sells at 20 cents a pound, it requires 175 pounds of butter to pay first cost. How much butter does your best cow make in a year? How much does the poorest make? Do you know? You ought to know. On the answer much depends.

Do you want your cows to come up and lick your hand in the pasture or yard? Just one way you may teach them to do it—be kind, true and honest with them.

Milk with dry hands. Don't allow the milk to stand in the barn.

Don't overwork the butter. It injures the texture.

Salt the butter by weight or measure, not by guess.

In packing butter use parchment paper, not wax paper.

Use dairy salt in salting butter. Do not use cheap barrel salt.

Wash the separator thoroughly after

using each time. Scald with boiling water the last thing.

Cool and stir the cream immediately after separating. Do not mix warm and cold cream. Cool the warm cream first.

Have a butter-worker. It saves labor and improves the quality of the butter.

Put butter up in rectangular prints. They pack better than circular prints, handle better and sell better.

It is getting milk cooled quickly that counts. A can of milk will cool faster in water at 45 degrees than in air at 35.

Keep tight covers off the cans while cooling the cream or milk to allow escape of animal gas and heat. There is no objection to a light cloth cover to keep out the dust and flies. Be sure the air is pure where the milk is exposed.

Rules for Milking.

The following rules of the Michigan Experiment Station are worthy of adoption by every farmer.

1. The cow should be sound, no disease should exist in the animal.
2. The feed should be good and free from aromatic substances. If these aromatic foods are used they should be employed according to those methods which will not cause doors or bavors to appear in the milk.
3. The cow should be groomed and hair about the udder preferably clipped.
4. The udder should be moistened during the milking.
5. The milker should be a neat, tidy person.
6. The milker should be free from disease and should not come in contact with any communicable diseases.
7. The milker's hands and clothes should be clean while milking.
8. The pail should be sterilized.
9. The stall should be such as to reduce the amount of disturbance of dust and dirt.
10. There should be good light, good ventilation, and good drainage in the stable.
11. The stable should always be clean.
12. A dustless milking room is desirable.
13. Milk should not stand in the stable.



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