

every part thoroughly, and find no trouble, in keeping it clean. A little sal soda in the water helps to make it easier to wash.

The skim milk tests about one-twentieth of one per cent.

For skimming cream from 35 to 40 per cent., I set the screw one turn in past the flush of the bowl, and for cream 22 to 26 per cent., turn it one turn out of the bowl.

I have always used the Alpha separator and it has given me entire satisfaction. I use a No. 3 Alpha with a tread power for from 50 to 60 cows.

P. H. Lawson.

Middlesex Co., Ont.

A SEPARATOR FOR SIX COWS.

I think a separator would pay a person keeping six cows. A separator might be operated by hand for as many as ten cows, or say from 325 to 450 pounds per hour.

I prefer a hand separator for up to ten cows; a power for more, but cannot suggest what power to use. The advantages over pans are a more even cream is obtained, also a greater quantity; no heating of milk for calves, and it is always sweet. Over the creamer and ice: the increase in quantity is not so great, but it saves the heating of milk for feeding and the milk is fed at an even temperature.

Every separator has to be run at the speed required by that make of separator. The motion must be even and the milk must not be allowed to pass into the bowl till speed is up and must be kept as nearly at that speed as possible while separating.

Pure separator oil, with half coal oil, is applied to all the bearings every time it is used. Flush out once a week with coal oil, and wash the bowl in lukewarm water and brush with brushes for that purpose, and when thoroughly washed scald and wipe dry.

Have had samples of milk tested by Babcock test, but set a pan to see if any cream rises.

Every separator is supposed to be set to skim properly before leaving the factory, and if a thicker cream is desired turn the cream screw slightly to the left, and if thinner turn it to the right. I run a thicker cream than set at the factory (11 lbs. butter from 35 lbs. cream). Have animal heat out of cream before adding to what you have, and stir thoroughly when adding it. Cream must not be churned in less than 24 hours after the last has been added (I think it is better if left 36) and not till cream is well ripened, as quantity of butter is less.

Middlesex Co., Ont.

John Waugh.

SATISFACTORY EXPERIENCE WITH SEPARATOR.

A hand separator of 300 lbs. per hour capacity would be sufficient for 8 to 10 cows, and one with a capacity of 500 or 600 lbs. per hour for 20 cows and up.

We have used a power separator of 600 lbs. capacity for eight years; have run it with a tread power all that time, and both have given the best satisfaction. The advantages of the separator are saving of time between the cow and the churn, sweeter and cleaner cream, close skimming, a saving of at least 20 lbs. of butter per week on a herd of 20 cows. The operator should run the machine exactly the number of revolutions per minute required by directions. Oil all the running parts each time the machine is used with the best quality of separator oil, and clean the bowl with a brush made for the purpose.

We test skim milk occasionally, and find that 1-20 to 1-10 of 1 per cent. is very good, close work. We prefer to have the machine set to make moderately thin cream for buttermaking. Always fill the bowl full of clean warm water before starting to get up speed, then when the milk is turned on the water escapes into the skim-milk can.

W. C. Shearer.

THE SEPARATOR A LABOR SAVER.

Regarding the advantages of a cream separator, I would say that a good deal depends on the people as well as the number of cows. If they don't take much interest in the making of butter, and there is only one person as a usual thing to milk the cows, they are better without one, but if the farmer as well as his wife is willing to be on hand at milking time, or two of the family, then five or six cows would warrant them in getting a separator. One of the large hand ones will easily handle the milk of twenty cows. Have seen a 500-lb.-per-hour machine separate the milk of twenty-five cows. There are machines of that capacity which are quite easily run and which separate clean. Have not had any experience with a power, and for at least twenty cows would not be bothered with one. There are quite a few advantages over all other ways of skimming milk. First, I would mention the increased number of pounds of butter to be had. Our experience is that with an ordinary cow one pound a week more can be got. Another is the excellent condition of the milk for calves and pigs. Then, again, perfect control of the cream can be had if ice is used, and then a better quality of butter can be made. Perhaps at this point it would not

be out of place to mention that a great deal depends on the handling of the cream for the making of good butter and for getting all the butter out of it. The separator also saves a great deal of work.

Any one thinking of buying a machine should make a careful selection of the different makes, and not trust too much to what agents say, but have them tested at home and know what you are doing before buying.

The separator that we have skims very clean. With an ordinary milk tester one can hardly see a trace of butter-fat in it, so little that we can't estimate it. I have tested milk from machines that did not do so well by a great deal. In setting up the machine a good foundation is necessary. A solid block of wood set in the ground about two and one-half feet and the hole filled up with alternate layers of stone and gravel well pounded in, makes a good one. See that the machine is perfectly level and solid, so that it will not shake while working. Don't get a cheap oil, but get the best hand-separator oil to be had. Have found that the oil used in a large power separator is too heavy for a hand machine. It makes a great difference in the easy running of it. With each machine there are directions about the number of revolutions per minute, and it is best to stick to the rules about the speed and regularity pretty closely, as that makes a difference in the clean skimming of the milk and for getting a uniform thickness of cream. The right thickness will be found after ripening the cream. If too thin it will be thicker at top than at the bottom; if too thick you will not be able to stir it properly. Each machine has a set screw

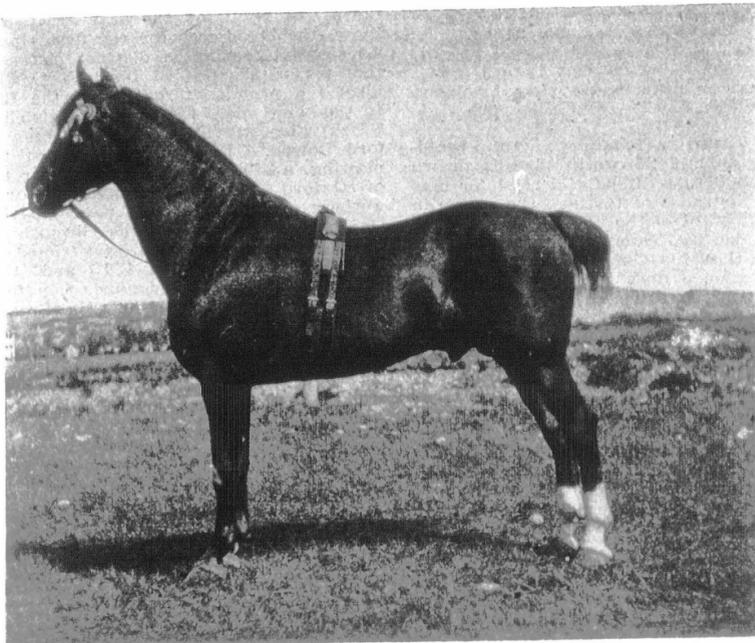
ported by Rawlinson Bros., Alberta, N.-W. T., as a yearling (at which age he was a prizewinner in England), and was used in their stud extensively. Mr. Beith, while making a tour of the Northwest last summer, saw him shown in lean condition at the Calgary show in July, where he won the championship, and recognizing superior merit in the horse, purchased him and a dozen of his progeny, which still further impressed him with the value of the horse as a sire. Though in his 11-year-old form, and never having been shown since a yearling except at the local show, and having had little training, he was taken to the Pan-American Exhibition, where he was given second place, but the "Farmer's Advocate," in the report of the show, predicted that with a little more training, if he appeared at the New York Show he would take a better place. Mr. Beith's cash prizes at this show, in addition to the cup, amount to \$475.

Other successful Canadian exhibitors at New York were: Mr. Geo. Pepper, Toronto, who with his saddle and jumping horses won close to \$1,000 in prize money; Crow & Murray, also of Toronto, with horses in similar classes, who won \$475; Mr. Adam Beck, London, who won \$395, and Mr. L. Meredith, London, who won \$200.

A Short History of the Oxford Downs.

BY HENRY ARKELL, BRUCE COUNTY, ONT.

Having been often of late asked the history and origin of the Oxford Down sheep, and being an Oxfordshire man and a breeder of this class of sheep and, in my boyhood days, personally acquainted with many of the originators of the



ROBIN ADAIR II.

Winner of the challenge cup as best Hackney stallion, any age, at the New York Horse Show, 1901. PROPERTY OF MR. ROBERT BEITH, BOWMANVILLE ONT. (See report on this page.)

to regulate the thickness of the cream. About the right thing is a little thicker than the deep-setting system.

We have not much trouble in washing the parts. Use stiff brushes for cleaning, occasionally using a little soda in the water. In conclusion, I would say, make a careful selection of machines and then go ahead, and don't be discouraged over a few failures, and you will never regret buying a hand separator.

Middlesex Co., Ont.

Arthur W. Baty.

MISCELLANEOUS.

Canadian Winnings at New York Horse Show.

At the New York Horse Show at Madison Square Gardens last week, in unusually strong competition, the few Canadian horses entered were successful in winning a number of very important awards, prominent among which was the record made by the Hackney stallion, Robin Adair II., owned and exhibited by Mr. Robert Beith, ex-M. P., Bowmanville, Ontario, who was given first place in a great class of aged horses, and later in the week captured the sweepstakes challenge cup, valued at \$1,000, for the best Hackney stallion of any age in the show, a magnificent achievement, considering the brilliant company in which he competed. Robin Adair II. is a chocolate-chestnut in color, with white hind feet; 16 hands high, and weighs 1,300 lbs. in working condition. He was sired by Rufus, and his dam, Fantail, was by Denmark. He was im-

breed and having collected a few facts from some of the breeders in the "Old Land," I give you and your readers the benefit of my knowledge and inquiry.

The origin of the Oxford Down was the deliberate crossing of two distinct breeds and types of sheep. Mr. George Adams, of Pidnell Farm, Berkshire, England, in referring to this fact, says: "We do not claim it to be the only breed now in high favor which is founded on a cross, but it differs from almost all others inasmuch as this fact is its special pride and boast." In the year 1828, about the time of the founding of the Royal Agricultural Society of England, Mr. John Hitchman, of Little Milton, Oxfordshire, England, an extremely successful breeder, commenced to cross the Cotswold with the Hampshire Down. In fact, the idea seemed to occur almost simultaneously to several distinguished sheep-breeders to unite in one breed the diverse qualities of the long- and short-wooled sheep, combining the high mutton qualities with the weight of the long-wools. This ideal was in a large measure accomplished by the breeders of this (the Oxford Down) breed a little later on; and was more successfully carried out by those of the present day, as I will endeavor to show by a few facts and figures a little further on.

The names of the other gentlemen referred to are, first, Mr. Samuel Druce, of Fynsham, who commenced to cross in 1833; also Mr. John Gillett, of Brize Norton; Mr. Wm. Gillett, of South Leigh; Mr. Nathaniel Blake, of Stanton, Harcourt, and Mr. J. T. Tuynam, of Whitechurch Farm, Hampshire, a year or two later. These men, with the exception of the first and last named, all lived within a few miles of each other