

five weeks old I let them run, earlier if there is only short grass near. You often hear that young turkeys should not get their feet wet. I do not drive them in out of every shower, for it is only when their bodies are wet that they get chilled. If they are out with the old turkey she will cover them until the shower is over and everything bright again, but if there is long grass they must be kept in in the morning until it is dry, but after the back feathers are out they will almost make their own living. If, however, one does not want to cause their neighbors to swear, or have some of the flock lost it is necessary to have them come home every night. A well-trained flock will give no trouble. If when they are first let out they have not returned at a reasonable hour one can be sure they are not far away and a few calls will bring an answer and they will come towards one, when they should be driven home and fed, and a little food should be given every evening until they begin to go into trees to roost. I encourage them in this as early as possible as then they are off one's hands and will need no further watching. A light meal in the morning will be acceptable, and for two weeks before marketing they should be fed corn twice a day in addition to the regular food of insects, scattered grain and weed seeds which they find themselves.

Advantages of a Registered Dairy Cow.

By Ezra Michener.

In looking over some old papers, recently I came across the statement of a dairy friend, who said he was endeavoring to make his herd reach the 200 lb. butter notch for the coming year. The previous year it was 175 lbs. He gave as his main reason for the increase the fact that the herd would include a greater number of registered cows than before.

I do not think that any of us will admit that merely because a cow is registered she will give any more milk or make any more butter than she would if nothing whatever were known of her breeding. But the fact that the dairy cow should also be a registered animal, has as much to do with improvement along the line as anything which can be mentioned. The generally considered dairy breeds are the Guernsey, Jersey, Holstein and Ayrshire. All have their good qualities, and the situation and tastes of the dairyman and breeder will decide the question of breeds or grades as may best be fitted for the purpose intended. We all know that there are many excellent grade or common cows, making as much butter as registered ones, but yet lacking the power to transmit their good qualities to their offspring which an equally good registered cow possesses.

I saw a few days ago three herds of Guernseys, two of them registered herds and one in which only registered bulls had been used for many years. No man living could tell by their appearances which were registered and which were not, as all were indeed splendid specimens of dairy cows. Then where is the real advantage of a registered cow? Why is she any better than a grade or common cow? In the first place, without registered cows and bulls such herds as one of the above mentioned could not exist, as a registered sire would not be obtainable for starting in that line of improvement. The registered cow has been bred by careful breeders for generations, and her good qualities have become fixed, and are transmitted to her progeny as long as the dairyman works with this idea in view. It will not do to enter the breeding ranks with good stock for a few years and then accept anything cheap that may and very likely will, be inferior and thus lose years in work, and be forced to start over again to retain the ground lost.

If we look over the dairy districts of the country, we see a vast improvement in the cattle near where registered herds are kept, as nearly all, when they become acquainted with the high colored rich milk of the Guernsey cow, want to have at least some grades in their herds and will patronize a registered bull for that purpose, if they feel that they are unable to start with thoroughbreds. Perhaps as much benefit has been secured by this class as by the owners of registered animals. They, however, do not have the satisfaction of knowing that they have been the prime cause of this great improvement around them. It is left to the breeder of the registered animals to know that the seed he has sown has fallen in fertile ground, that he has helped his neighbors equally with himself.

I do not think anyone who breeds registered Guernseys in the right way can fail in obtaining a measure of success. Their good qualities have become almost certainly transmissible; and this positive fixed type is only possible where registration and the using of only the best animals on both sides are faithfully carried out. This reasoning applies to all kinds of improved stock. Nothing but the best males should be used and they should be selected with a special object in view, not chosen because they are cheap.

An angry small boy was pelting stones at a noisy dog when a venerable passer-by stopped and addressed him. "Little boy," the stranger remonstrated, "don't you know you should be kind to dumb animals?" "Yes," replied the angry boy; "but what's dumb animals got to do with yelping dogs?"

Process for Preserving Milk.

Adolf Brecher, of 2, Liechtensteinstrasse IX., and Adolf Kittel, of 19, Herthergasse, V., Vienna, so says the *Dairy*, are the inventors of a process for preserving milk. They take unskimmed milk as it comes from the cow and subject it to a temperature of about 40 degs. C., until the moisture is completely evaporated, the resultant being then subjected to complete desiccation in suitable drying chambers, in which the temperature should not be higher than that mentioned. A higher temperature is avoided, as it would render the milk difficult of solution. After the complete desiccation of the milk thus evaporated, it is ground to a fine powder, and charged into cans which are hermetically closed. With a view to increase the keeping property of the milk powder, and to make it more readily soluble in water, the unskimmed milk should, prior to its being subjected to evaporation, be served with a quantity—say, from about one-tenth to one-seventh per cent.—of an alkaline carbonate, such as bicarbonate of soda, which, when combined with fatty matters, is capable of forming a compound soluble in water. An addition of sugar in the same proportion, either before or after evaporation, is also advantageous. The milk powder may be preserved for years in hermetically closed vessels without its composition being affected.

What is Good Meat.

Poisoning by alimentary substances is so frequent, and the grave symptoms following the ingestion of tainted food are often so transitory, that their causes elude detection. Recently it has been proposed to make use of the clumping reactions, made familiar by the Widal test, to determine the bacillemic qualities of meat, and it would seem that the method promises much. It may be wise to recall a few of the characteristics of sound meat. Good, wholesome meat is neither of a pale pinkish nor of a deep purple tint. It has a marbled appearance, from the ramification of little veins or intercellular fat; the fat of the internal organs especially is firm, hard and suety, and is never wet; whereas that of diseased animals is often soft and watery. Good meat has but little odor, whereas diseased meat smells faint and cadaverous. Good meat bears cooking without much shrinking or losing much of its weight, but bad meat shrivels up and boils to pieces—this being due to the larger proportion of watery and gelatinous material, and the absence of true muscular substance. Under the microscope the fibre should be clear and well defined, and free from infusorial animalculæ, while that of diseased meat is sodden as if it had been soaked in water; the transverse streaks are indistinct and wide apart, and animalculæ abound in it.—*Sanitary Record*.