

## THE DAIRY.

## HOW BUTTER MAY BE SPOILED.

Good butter may be spoiled in churning. Over-churning ruins the texture and changes the proper waxiness to a disagreeable, sticky greasiness. This is the more easily done in a churn with dashes, which will press the butter against the sides of the churn and squeeze and rub it until it is spoiled. Too long churning spoils the quality by the oxidation of the butter and the premature formation of strong flavoured acids in it, the full presence of which we call rancidity. It may be spoiled at too high a temperature, by which it is made soft and oily, and of a greasy texture and flavour. No subsequent treatment can remedy this error. It may be spoiled before the cream reaches the churn by keeping it too long, or what is practically the same, by keeping it in too warm a place; 50 degrees is about the right temperature if the cream is kept a week; if it is kept at 62 degrees three days is long enough. White specks are produced in butter by over-churning, or by having the cream too sour. Either of these faults produces curd in the milk, and the small flakes of this cannot be washed out of the butter. Milk from a cow in ill health, and that is acid when drawn, will produce specky butter. So will the use of salt containing specks of lime, which unite with the butter and form insoluble lime soap. White specks are covered up to a large extent by using good colouring, which is made of oil as the solvent. But this use of colouring, being to disguise a fault and to add an undeserved virtue, is worthy of denunciation.—*Rural New Yorker*.

## EFFECT OF ODOURS ON MILK.

Upon this question, Prof. Arnold, in the work "American Dairying," says: "The *London Milk Journal* cites instances where milk that has stood a short time in the presence of persons sick with typhoid fever, or been handled by parties before fully recovered from the small-pox, spread these diseases as effectually as if the persons themselves had been present. Scarletina, measles and other contagious diseases have been spread in the same way. The peculiar smell of a cellar is indelibly impressed upon all the butter made from the milk standing in it. A few puffs from a pipe or a cigar will scent all the milk in the room, and a smoking lamp will soon do the same. A pail of milk standing ten minutes where it will take the scent of a strong smelling stable, or any other offensive odour, will imbibe a taint that will never leave it. A maker of gilt-edged butter objects to cooling warm milk in the room where his milk stands for the cream to rise, because he says the odour escaping from the new milk while cooling is taken in by the other milk, and retained to the injury of his butter. This may seem like descending to little things, but it must be remembered that it is the sum of such little things that determines whether the products of the dairy are to be sold at cost or below, or as a high-priced luxury. If milk is to be converted into an article of the latter class, it must be handled and kept in clean and sweet vessels, and must stand in pure fresh air, such as would be desirable and healthy for people to breathe.

## CONSUMPTION IN COWS.

Of all diseases which cow flesh is heir to, none is more to be dreaded in a breeding herd than tubercular consumption, while in a milking herd, of the recent assertions of the veterinarians and physicians of "the continent," perhaps of England also, prove well founded, the danger to be feared is not so much the spread of the malady among the cattle as its communication through the milk

to children and delicate persons who partake of it. The speedy death of young pigs to which the milk of ailing cows was fed has been reported in this country, and the cows proved to have consumption, while the pigs died of some lung trouble, but were not examined. This is one of those diseases especially likely to affect the cow kept in badly ventilated stables, and liable to render the milk utterly unwholesome and repugnant, if not deadly, and not only the milk but the flesh; and yet, such cows are systematically milked as long as possible and then killed, and the meat, if of fair appearance, sold openly.

Consumption in cattle may be communicated "in ordinary generations," like "original sin," by both sire and dam. It may also be communicated by the breath; a consumptive cow giving it to those standing next her in the stable.—*American Dairyman*.

## COURSE OF THE CHEESE TRADE.

"In conclusion, I give the following table, showing receipts and exports at New York, with cable, freight and price for each week from April 20th as compared with same time in 1880 and 1881:

## RECEIPTS AND EXPORTS OF CHEESE AT NEW YORK.

	Receipts, Bales.	Exports, Bales.	Cable.	Freight.	Price.
May 1, 1880...	17,092	15,619	75s.	85s.	14c.
April 30, 1881...	17,229	17,935	70s.	22s. 6d.	13c. new.
April 29, 1882...	10,723	21,103	62s.	10s.	18c. new.
May 8, 1880...	25,713	16,962	73s.	35s.	13½c.
May 7, 1881...	26,718	24,915	70s.	22s. 6d.	12½c.
May 6, 1882...	18,794	17,742	62s. 6d.	15s.	12c.
May 15, 1880...	88,762	30,506	68s.	32s. 6d.	12½c.
May 14, 1881...	36,794	28,816	63s.	20s.	11½c.
May 13, 1882...	21,393	28,804	60s.	...	11½c.
May 29, 1880...	61,808	50,202	71s.	85s.	12½c.
May 28, 1881...	47,970	50,485	55s.	25s.	10c.
May 27, 1882...	30,278	29,339	60s.	25s.	11½c.
June 5, 1880...	108,116	75,237	71s.	35s.	12½c.
June 4, 1881...	75,329	57,473	54s.	25s.	9½c.
June 3, 1882...	47,872	41,166	57s.	7s. 6d.	11c.
June 12, 1880...	96,763	97,300	60s.	35s.	12c.
June 11, 1881...	82,190	79,343	50s.	25s.	9½c.
June 10, 1882...	61,035	47,918	58s.	20s.	11½c.
June 19, 1880...	116,974	100,156	63s.	40s.	10½c.
June 18, 1881...	103,111	107,310	54s.	25s.	10c.
June 17, 1882...	82,902	64,678	58s.	30s.	11½c.
June 26, 1880...	106,143	87,935	49s.	40s.	7½c.
June 25, 1881...	158,363	129,614	53s.	25s.	10c.
June 24, 1882...	78,938	65,438	58s.	30s.	11½c.

On the whole, I think dairymen have no reason to complain as to this year's prices. But the shortage of the crop is another matter, and will doubtless bring less returns on the same number of cows than last year. So far as I have heard from dairymen, they estimate the shortage at about one-fourth less than last year up to June 15th. This shortage of the early make may, however, be more than made up during the remainder of the season; and I think there is some probability of this, as the season last year was very hot and dry, with scanty afterfeed in the fall.

As to prices in the future, nothing with certainty can be said. Some opinion of course will be formed from the course of trade in the past, and it is with the view of presenting some data from which an opinion may be formed as to trade in the future that I have given the foregoing statistics.—X. A. Willard, in *Country Gentleman*.

## WHAT MILK DO COWS GIVE!

Cows that are compelled to perform much muscular labour, as going far to pasture, or to roam over a large area in order to find a supply of food, or to climb mountainous pastures, will be found to give milk deficient in butter, with an increase in casein. So when cows are poorly sheltered from the cold and exposed to driving winds, the butter and sugar of their milk is consumed by the

respiratory process in the effort of nature to keep warm. The cattle of Switzerland, which pasture in exposed situations, and are obliged to use much muscular exertion, yield a very small quantity of butter, but a large proportion of cheese; yet the same cattle when stall fed furnish a large amount of butter and very little cheese. The kind, quality and quantity of food supplied to the cow, together with atmospheric influences and general surroundings, have much to do with the character of the milk produced.—*Food and Health*.

## MILKING THREE TIMES PER DAY.

The experiment has lately been made in France of milking three times instead of twice per day, and the report is, that the milk is more in quantity and richer in cream, and that the butter globules are more numerous. They state that cows will give from two to three quarts more per day, milked thrice than twice. Milking three times per day has been practised in this country only when the cow yielded so largely that the udder could not properly contain the secretions of twelve hours.

It is well worthy of careful experiments to determine what effect it may have upon cows that yield only moderate quantities of milk. It has been tested in a comparative way upon cows that gave but a small quantity of milk in winter, once per day; and then in early spring, on milking twice per day, found an almost immediate increase, without any other apparent cause, the feed being the same. It requires accurate experiments before anything can be definitely asserted on the question.

## CURING KICKING COWS.

Seeing inquiries in your paper for the way to treat a kicking cow, I send mine. Take a snap ring, attach a half-inch cord about a dozen feet in length, put the snap in the kicker's nose, draw the cord around her, letting it rest on her gambrel joints or below. Let a person stand at her shoulder and hold the cord just tight enough so that it shall not slip down to the floor. Anyone can then proceed to milk her without trouble. This course of treatment pursued for one week has never failed to cure the most obstinate kicker, and without any struggles or harshness.—*Cor. Country Gentleman*.

MANY dairymen practise milking their cows steadily, without allowing the animals to go dry. They feed heavily on cornmeal and oil-cake until the milk fails, when the cow is replaced by a fresh one. A dairyman who keeps one hundred and fifty cows says such a practice is more profitable than to lose the time between their going dry and coming in.

Cows, when at liberty to select their sleeping-places out of doors, will be observed always to lie upon the side of a dry knoll, if there is one in the yard or pasture, never lying with the back down hill, but always with this towards the higher ground. This affords more than one lesson pointing towards thrift; and bear in mind that there can be no full measure of thrift without comfort. These lessons are (1) no farm animal will select a resting or sleeping-place that is not entirely dry, unless forced into a wet one; (2) that the comfort of the cow, while confined in her stall, can be added to, by giving her an abundance of bedding, that this may afford an ample cushion in whichever direction she turns her back.

Mr. JOHN MEADOWS, of Brussels, has a hydrangea that measures two feet from the pot to the top of the plant. There is but a single stem for nine inches, then three branches, each with a flower twenty-one inches in circumference.