

In the Dairy

Kingston Dairy School

The tenth session of the Kingston Dairy School began on Nov. 16th last and will continue until April 13th. During this period, a number of short and long courses of instruction will be given. The school has been enlarged and greatly improved during vacation and is in a position to do better work than ever before for its many patrons.

Notes from Guelph Dairy School

The following, relative to the excellent work being done at the Dairy School in connection with the Ontario Agricultural College, was crowded out of last issue:

THE COWS

There are at present about 50 head of cattle in the herd of the Dairy, representing three different breeds and also a number of grades and a few cross-breeds. Several of the cows bid fair to make a record, for the present year, of over 10,000 lbs. of milk, and 350 to 400 lbs. of butter. As in previous years the Holsteins are in the lead. Some recent purchases of Ayrshires and Jerseys will strengthen the herds in these two breeds. Two Jersey heifers have been purchased from Dentonia Park Farm at a good price, and it is expected that they will add very materially to the value of the Jerseys in the herd. These heifers are among the choicest to be found at Dentonia. They could not have been bought except for educational purposes, and the students attending the short courses in dairying and live stock will have the benefit of seeing and judging some good dairy stock during the coming winter.

BUTTER-MAKING.

The butter branch of the dairy has been improved during the year by the addition of a "Success" separator, having a capacity of 500 lbs. butter, which is doing good work. It is of Canadian manufacture and marks a distinct advance in the manufacture of butter-making machinery. A turbine separator and a carbonic anhydride ice machine are the two other important additions to the dairy machinery. At present the second year students are taking practical instruction in creamery work. This will be completed in time for the Creamery course students to have all the butter room for their work in December. Formerly, this class took work along with the sophomores, but a change was made this year, whereby the whole attention of the dairy department will be given to the creamery class. For those who attend but two or three weeks at the dairy school this short course is specially commended. Unless the butter-makers take more interest in this short course it is probable that it will be cut out from the list of short courses at the College, as the number of students who have been attending in the past, scarcely warrants the expense.

We practice pasteurization of the whole milk all the year, and find that the results are much better than where pasteurization is not followed.

CHEESE-MAKING

In the cheese department we are adding a machine for making cheese boxes. The cheese box problem is becoming a serious one for many of our factories. The material is becoming very scarce in the older sections, which means that the raw material must be shipped in "knock-down" form. The weight rates are thus very much reduced, and if the cheesemaker can make his own boxes,

or have them made at the factory, it will be a great help. It is hoped that students in the regular dairy school, from January to March, will be able to get sufficient instruction to show him how to make his own cheese boxes.

The special instruction to advanced makers will be continued as in the past. Dairy chemistry, dairy bacteriology, instruction in piping, repairing, etc., will also form a part of the instruction.

Eight different makes of hand separators are now installed in the farm dairy. Setting milk, butter-making, testing milk, poultry raising and domestic science are also included in the farm dairy instruction.

The Western Dairyman's Convention

The 37th annual convention of the Western Ontario Dairyman's Association, to be held at St. Thomas, Ont., on Jan. 12-14, promises to be one of unusual interest and profit. Among those who will address the meeting will be the Hon. Sydney Fisher, Hon. John Dryden, Hon. Thos. Ballantyne, A. F. MacLaren, M.P., Prof. Dean, J. A. Ruddick, Dr. Connell, Prof. Harrison, Prof. Gamble, Mrs. Adda F. Howie, Elm Grove, Wis., and a number of others. The gathering will be most profitable one throughout and dairymen should arrange to be present in large numbers. We would like to see more of the patrons of cheese factories and creameries attend these meetings than has been the case in recent years. The farmer or the fellow who produces the milk is the one connected with the business that needs the education at the present time. The officers of the Association should therefore arrange to get as many of the farmers as possible out at the coming convention.

Feeding Turnips to Milk Cows

Cows are also partial to turnips, but if they are giving milk many will hesitate about feeding them, on account of their giving the milk a turnip flavor. If the cows are allowed access to them at all times and are fed on them exclusively, there is no doubt but they will transmit their flavor to the milk and butter. In fact, so well is this property of turnips known that nearly all milk condensing companies have a clause in the contracts with farmers to the effect that no milk is to be delivered from cows fed on them. But if some care is exercised in feeding turnips they will make a good feed, and all the objectionable odor can be avoided. They should never be fed alone, and only at stated intervals. The best plan is to chop them up by placing them in a barrel and using a spade and then mix them with cut hay, meal, bran or something of that sort. The feeding should always be done immediately after the cow is milked, and when she has consumed her allowance she should have no more until after the next milking.

Did Not Accept

A Yorkshire farmer was asked to the funeral of a neighbor's third wife, and, as he had attended the funeral of the two others, his own wife was rather surprised when he declined the invitation. On being pressed he gave his reasons with some hesitation. "Well, these, see, lass, it makes a chap feel a bit awkward like to be a-lit accepting other rater's civilities, when he never has nowt o' t' soart of his own to ax 'em back to."

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