

room and shed for a horse-power to do the churning with, and the east side by shade trees set for that purpose. It was a cheap structure, but it was well planned and has answered the end for which it was built. It might, perhaps, have been better if it had been supplied with running water, but it has done very well without it. In the hottest weather the doors are kept closed during the day, and the mercury never rises over sixty-five, hence ice or running water is hardly needed. Soft water from a well that is cool (about 50°) is used for washing butter, and is considered sufficient. In cold weather, a small stove prevents the temperature from falling below sixty.

This cheap and unostentatious room has held the milk for more than fifty tons of *fancy* butter since its erection, and is operating satisfactorily still. The butter from this farm sold last fall at one sale for 50 cents a pound at home, when the very highest quotations in New York city for best butter, including creamery, was only 40 to 41 cents. This is no better than its average sales. It was never sold less than 5 cents above the highest quotations, and sometimes as high as 15 and even 20.

The proprietor of this farm (the man whose dairy barn was illustrated in a previous No. of the C. F.) is located in Western New York, about 300 miles from the city, whence buyers, like magnets, are attracted to his products. He has not the advantages which some have who live near large cities and can send in their butter every day, or while fresh and new, and who, perhaps, by the fancy or caprice of some individuals or houses, can get 75 cents or \$1 a pound for goods which, if offered without a name, could not be distinguished from hundreds of other samples that sell at no such figures. He is a plain unassuming farmer, entirely unknown to fame, and scarcely beyond his own immediate neighborhood, and therefore sells his butter without any prestige or display, simply on its merits. Being made as it is remote from market and put up in plain firkins for long keeping without the use of any ice or running water, or costly buildings or apparatus, or any display of extraordinary wisdom or skill, but simply by the use of plain practical common sense, we quote the example with no little satisfaction as a complete demonstration that any dairyman, no matter how far inland he may be, nor how plain or unvarnished himself or his premises, if he has the cows and the where-with-all to keep them and a well of good water, has within his reach the means of making gilt-edge butter, for all the rest depends on himself. It affords a full refutation of the excuses which men are in the habit of making to themselves for sending to market butter below par instead of above, thinking honestly enough perhaps, that they cannot have a cool even-tempered milk-room, or make the best butter because they lack ice or running water, and are too far from market to have their goods sell well. This example and others which might be cited, ought to encourage dairymen to aspire to similar excellence, and to assure them that gilt-edged butter is confined to no spot.

Of course such butter cannot be made unless every step in the process is made with care and skill. One wrong practice would be fatal to fancy butter, for a wrong step once taken in butter-making can never be recalled nor wiped out. Its effects will run through the entire lifetime of the butter. Other useful lessons might be gathered from the practices in this dairy, and we shall probably have occasion to refer to it hereafter.

What is said of Butter.

When a wholesale dealer is questioned as to the proportion of really fine butter he receives in his consignments, he replies "five per cent." A larger proportion than this comes to market as grease. The grocer will tell you that of all his stock good butter is the most difficult to procure, and costs him more time and trouble to select. We know there is no good reason why this should be. Here and there scattered widely apart throughout the country, we know farmers who make excellent butter, which would be classed first quality in the market, and next door to those are neighbors who make trash unfit for food. On the counters of country stores may any day be seen rolls of butter most widely different in color, flavor and texture. One farmer is careful and cleanly, his wife keeps her dairy sweet and her pails and pans perfectly pure, another keeps a foul stable, milks in an unclean fashion, has rusty feed and foul water for his cows, while his wife is equally careless in her duty. How can the butter in these two cases be other than widely different in quality and value, *Massachusetts Ploughman*.

Milk for the Cheese Factory or Creamery.

If milk is to be taken to a cheese factory or creamery it ought to be put to airing and cooling as fast as it is drawn, so that by the time the milking is through with it will be ready for a start and in good condition.

The method of doing this, described in a former No., viz., turning it into an elevated tin reservoir with a bottom perforated with small holes just enough to let the milk run through and fall into a vessel below as fast as the milkers have occasion to empty their pails is sufficiently effective, and occasions the least trouble and expense. To do this it will not be necessary to buy anybody's patent right. A broad-bottomed tin vessel, either round or square, that will hold three or four pails will do. We have used a square tin box holding four pails full, perforated with a fine steel punch till it would pass the milk as fast as desired. It worked well. It is desirable that the holes be distributed as evenly as may be over the bottom of the vessel. The can in which the milk is to be carried to the factory will answer for a receiving vessel, and the farmer can arrange them for himself without any directions. It will only be necessary to caution him to place them where nothing but pure air will touch the milk. If every dairyman who carries milk to a cheese factory would take upon himself this trifling chore, for it would be nothing more than a chore, that need not occupy more than fifteen minutes extra time at each milking, as we know by experience, the improvement it would produce upon the cheese of the Dominion would be astonishing. The defective flavor of Canadian cheese and its want of keeping quality discussed at the last Ingersol Convention, and so much regretted, would nearly all be wiped out at once. Defective flavor and a tendency to premature decay in cheese, undoubtedly come from a variety of causes, but the chief one is the retention in the milk of the so-called animal odor, which is always objectionable, and in hot weather so intense as to do serious injury to the milk, and to the cheese (or butter) which may be made from it. Nearly all the tainted milk and floating curds would be at once done away with, if the milk was well aired at the farm before starting for the factory. Airing is of more consequence than cooling for this purpose, but both are desirable. The next best thing to airing at the farm is ventilating the milk on its way to the factory by means of openings in the cover of the can. We have devised a very simple and cheap tube arranged with stoppers, so that air can pass through it either out or in as the milk in the can sways to and fro, without any danger of its dashing out of the can. It has been stated before that at common summer temperatures animal odor is slowly formed in milk. When warm milk is agitated it forms rapidly, and unless it is allowed a chance to escape it accumulates in the top of the vessel containing it and becomes very intense and offensive. Every milk carrier who takes milk to a factory in a closely covered can may satisfy himself of this by suddenly lifting the cover from his can on reaching the factory, and scenting the odor which will escape. It will be found very disagreeable and nauseating. Of course, confining such an effluvia with the milk saturates and befouls it, and going into the cheese produces its certain effects. And these effects are so plain and disastrous, and the remedy so easy, that it seems strange that dairymen will be so blind to their own interests, and slow to adopt any reform. But A says he will air and cool the milk if B will, and B will do it if C will, but C says it is no use for him to go into an improvement unless the rest of the patrons do, and so no start is made till it is done in convention and by a general resolve. The increase in the quantity of cheese which milk that is cooled and aerated will make over milk that is not, which all observers agree in putting at five per cent., is more than enough to pay all the trouble and expense, to say nothing of improved quality. Milk should always be carried on springs and protected against the heat of the sun, and if it is going to a butter factory or creamery, it is better to carry it in cans with small tops, and to fill them entirely full so as to prevent agitation as much as possible.

The Doings of "Old Creamer."

The Jefferson Co., N. Y., *Journal*, June 12, publishes the following:—"Old Creamer" astonishes even her owner this week. It is safe to say that the cow has scarcely an equal in this country or the world. She is nearly full-blooded Ayrshire, weighs about 1,100 pounds, is a handsome animal, and carries a bag that, for size, equals anything we have ever seen. Crowds gather from far and near to see her, and many of our citizens have been present to witness the impressive ceremony of milking and weighing the milk. Below we give her wonderful record for the past week. Can it be beaten in the world?

I handed you a statement of the amount of milk which the Ayrshire cow, "Old Creamer," gave me for the week ending Monday evening, June 2d, 1873, which was, upon an average, over 81 pounds per day. I now desire to hand you another, for the last week ending last evening, June 9th, 1873, which is an average of 92½ lbs. per day, as follows:

1873	At 5 A. M.	At 12 M.	At 7 P. M.	Total
June 3.....	27½ lbs.	31½ lbs.	29 lbs.	87½
" 4.....	28½	31½	31½	91½
" 5.....	29 (estimated)	31	29	89
" 6.....	29½	33	31½	93½
" 7.....	31½	32	32½	96½
" 8.....	32	31	33	96
" 9.....	32½	32½	33	98
	210	219½	219½	649½

June 10th, morning's milk 33 lbs.

I think there is no one, who has seen the cow, that doubts her capacity or disposition to yield 1,000 pounds of milk in ten consecutive days in the month of June.

I challenge the world to produce, as to quantity and quality of the milk, her equal, with the same amount of feed and care which she has had—the lactometer and scales to be the test.—*S. D. Hungerford*.

Keeping Butter.

While a well in this vicinity was being cleaned recently, a half-pound of butter was found in the bottom as good and sweet as when first made. How long it had been there no one knows. The present occupant of the premises has been fifteen years on the place, and the pump being in constant use there had been no occasion before to have it cleaned. The butter must have been there all this time, and how long before is not known. The outside was of a paler color than that within, but otherwise there was no change.

It is not unknown to good dairy folks that butter will keep well in cool, pure spring water, and some have taken advantage of the fact to preserve butter in close vessels under the surface. But we think it is not generally known that it would keep so long in actual contact with the water. It might be worth considering whether this hint about preserving butter might not be taken advantage of, so as to imitate a regular plan of preserving butter sweet and fresh, until markets or other circumstances favor good prices. It is one of the weaknesses of the butter business that at some seasons prices are ruinously low, and the usual remedy of pitting is not a very good cure.

The water of course must be cool and pure. At a high temperature, such as most water near the surface reaches, vegetable organisms, grow that would soon communicate decay to any organic matter in the water; but there are many places where a lagoon of the proper condition of pure-well water could readily be constructed.

It may not be out of place here to remark, that little hints such as these are continually occurring in almost everyone's experience; but only soon to be forgotten. Yet often if the suggestion be listened to and the thread followed up, one might get on the track of some good idea that would rapidly make a fortune. We think that new inventions require much study; but the truth is most of our best discoveries have been by accident.—*German Town Telegraph*.

The cows in Vermont yield an income of \$6,000,000 a year.

A traveller writes from Brazil: "The milkman is a great institution in Rio de Janeiro. His cart is on legs instead of wheels. The cow herself is driven round to the houses to supply the customers, always accompanied by a calf, sometimes a year old, muzzled and tied to her tail."