

THE DAIRY.

BEST TIME FOR DAIRY COWS TO COME IN.

The question of the best time in the year for the cows of a dairy herd to come in is an important one for the dairy farmer. The custom has largely been to have them come in in the spring, about, or a little before, the time of turning to grass; and this custom has been followed because it has come down as a custom, without much inquiry as to whether it is a wise one or not. In other things, where conditions are under control, as in making beef or pork, or selling grain, the farmer studies, so far as his circumstances will permit, the probable state of the market, aiming to dispose of his products at such season of the year as under ordinary conditions they bring the best prices. Dairy products differ somewhat from others in that they are scattered through nearly or quite the entire year, yet in the case of each individual cow there is a period of greatest production after coming in fresh, followed by one of medium production, and this by diminished production, succeeded by that of non-production, during which she goes dry. A dairy herd can be so managed, if desired, as to the time of calving, that these conditions shall exist throughout the entire herd. Applying the principle before stated, that of making the product for the condition of the market, we find that the period of non-production or of smallest production should come in midsummer, for the reason that prices then rule the lowest. We have been at the pains to go over the market reports in our files back to the beginning of 1883, and find our quotations of choice to fancy creamery butter to be as follow on the dates given:

Jan. 4, 1883.....38 at 40c.	July 3, 1884.....18 at 20c.
April 5, 1883.....28 at 31c.	October 3, 1884.....28 at 30c.
July 5, 1883.....21 at 23c.	January 1, 1885.....26 at 24c.
October 4, 1883.....26 at 29c.	April 2, 1885.....24 at 26c.
January 3, 1884.....32 at 36c.	July 1, 1885.....15 at 17c.
April 3, 1884.....31 at 33c.	

It will be seen from the above figures that on January 1, 1885, the price was below that on October 3 preceding. But this is exceptional. In all other cases the price was highest in mid-winter, declined to midsummer, then went up again like a rope suspended at each end and sagging in the middle, the ends representing mid-winter prices, and the point of lowest sag mid-summer prices.

Years ago, when farmers did not take the care of their stock they do now, when the cows were poorly sheltered, if sheltered at all, and fed only upon hay, giving their largest yield on the grass pastures the spring coming, it was probably the wisest plan. But with the shelter and care the dairy cow now has, and the grain food to supplement hay, she gives as large a product in the stable as on the best pasturage, and the natural conclusion would be that she should go dry at that season of the year when her products command the lowest price, which, as we have shown, is in midsummer. This would bring her in in September just when the markets are fairly on the upturn. There are other reasons to be urged in favour of winter dairying. In midsummer the pastures get short and the cows are tormented by the heat and flies which materially shorten the product. The loss from this source would be avoided by having them come in after the heat of summer is over. It would also relieve the dairy farmer largely of the care at the season of the year when other work on the farm is most pressing, while the season of largest product and care comes during the winter when there is little else requiring attention, or that can be done on the farm.

When it is desired to raise a part of the calves there is no trouble with the fall calves. They

get a good start before winter sets in, learn to eat hay and oats, and come out in the spring big, lusty fellows, ready to go to the pasture, and needing no further care.—*Farmers' Review*.

WHY THE BUTTER DOESN'T COME.

1st. Because of some disorganized or unhealthy condition of the cow.

2nd. On account of the unwholesome food and water supplied.

3rd. Want of proper cleanliness in milking and setting the milk.

4th. Lack of right conditions in the raising of the cream—pure air and proper temperature.

5th. The cream not raised and skimmed in due time.

6th. Cream not churned at the proper time—kept too long.

7th. Cream allowed to freeze—injured still more in thawing.

8th. Cream too warm when churned.

9th. Cream too cold.

10th. Churn not a good one.

11th. Lazy hand at the churn. Some persons have the churn around nearly all day, summer or winter; take a few turns, and then stop; fool around and begin again. Cannot make good butter so. Use a box or barrel churn; begin moderately, and continue so till no more vent is needed, and then go on at a good pace, without stopping till the butter comes. When the cream is perfect and the temperature right, about sixty-five degrees in winter, for a batch of butter weighing twenty to thirty-five pounds, twenty or twenty-five minutes should be ample time for churning, in the manner described. Since this complaint in butter-making is more common in the winter season, I should expect to find the cause in the reasons given above in No. 4 to No. 9.—*Asa, in N. H. Mirror*.

PERSISTENCY IN MILKING.

Of all the virtues possessed by dairy cows we think the greatest of all is persistency in milking. The medium milker that holds out to the end of the season may make no great noise in the world, just as the most useful people rarely do, but if accounts were kept with her the owner would radically change his opinion at the end of the season. This is one of the principles of life that the old philosophers have tried time and again to open our eyes to. They have moulded proverbs and fables to enforce it, such as the tortoise and the hare, and the drop of water that wears away the stone, and still the principle seems as far from taking a lodgment in the human brain as it ever did. We remember once owning a beefy little cow that possessed the salient points of a bad milker, and to cap the climax, when fresh she gave but little more milk than enough to support her calf. We always considered her the poorest dairy animal in the herd. In an evil hour for our own conceit we introduced the scales into the cow stable, and after five or six months we concluded to sum up the results. There was one large cow that gave immense quantities of milk when fresh and thus became the pride of the herd. When we came to sum up we found to our utter amazement that the little condemned cow was still giving nearly as much as she did when fresh, while the big cow had fallen below that cow's yield, and in the aggregate the so-called poorest cow was really the best cow in the herd. That test took the conceit out of us, and we imagine there are many surprise parties in store for the dairymen of this country when they get their courage up to the point of testing their cows with the scales through the whole season.—*American Dairyman*.

Does your cream refuse to produce butter, the condition so far as manipulation is concerned being correct? The fault is probably in some one or more cows of the herd. Test the milk separately of any one that may be suspected, especially of any one that may be ailing in any way.

AFTER a cow has reached her seventh or eighth year, she has outlived her usefulness in the dairy, unless she is a very good one, and her calves have proven good also. Yet there are those who will buy such an old cow, paying a round price for her, rather than raise their own from the best milkers.

THE ambition of our dairymen should now be to raise the quality of their butter to the highest point of excellence; and when they have done this and we have properly improved our packages for shipment abroad, we ought to be able to export to Europe and South America many million dollars' worth of butter per year.

THAT dairying has become wonderful in its proportions in Great Britain may be judged from the following: The amount of capital employed in dairying by farmers in the United Kingdom is estimated at no less than £175,000,000 to £200,000,000, and that by landlords at from £1,800,000,000 to £1,400,000,000. These are vast sums, and yet it is only too well-known that British dairy farming is capable of much further development.

THE *Cultivator* says: The milk from heifers is neither so liberal in quantity nor so rich as that from the same cow as she becomes older. The old rule which reckoned a heifer with her first calf as equal to half a cow was not far from right. The growth of the heifer is so much deducted from what would otherwise go to milk production, but with young cows capable of eating and digesting an unusual quantity of food a larger proportion may go to the milk pail.

THE *Dairy World* says that the dairy cow must have been bred definitely and specially to a given end; that is, the production of milk. The native cow, therefore, cannot be depended upon to breed dairy cows, except as the ground-work for breeding grades; for unless bred to a bull prepotent in a definite direction, the calf will be more likely to revert to some ancestor of no fixed characteristic, than otherwise. The prepotent (purely bred) bull, however, will fix his characteristics strongly in the calf, and this from a well-known law, heredity.

THE *Farmers' Review* remarks: "In Canada cheese leads butter in the dairy business, and the Canadian cheese has made a reputation which gives it a decided preference over American in the English markets. According to the latest statistics the number of cheese factories in Ontario alone is 551, which turn out a yearly product valued at \$4,668,000. They give employment to over 1,600 persons. The Canadian dairymen have achieved their present enviable position by the production of good, honest, whole milk cheese carefully and skillfully made, while American cheese makers have largely lost their former prestige by sending abroad inferior skims." [We hope Canadian dairymen may long continue to lead the way in cheese making. It will be their own fault if they have ever to take a back place.—ED., RURAL CANADIAN.]

"My dear," said a husband to his wife, "I am unable to get any sleep. I have tossed ever since I came to bed. I wish you would get up and prepare me a little laudanum." "It's hardly worth while now," she replied, consulting her watch; "it's almost time to build the kitchen fire." Then he sank into a quiet, restful slumber.