

A Wonderful Cow.

On the 15th of May Bisson's Belle, a Jersey cow owned by W. J. Webster, of Columbia, Tenn., had reached the production of 915 lbs. 6¼ oz. of butter with sixty days yet left to complete the year. The test is being conducted under the watchful eyes of the chemists of the Tennessee Experiment Station, and the Vanderbilt University. It is certainly to be hoped that the strongest confirmation of this test may be made. It will settle a deal of scepticism on the test question. The performance of Bisson's Belle shows not only what a wonderful cow she is, but also the skill and understanding of Mr. Webster, her owner; he evidently knows how to develop a cow.—[Hoard's Dairyman.]

Cheese Factory Experience with the Oil Test.

From a business letter of Mr. E. L. Haynes, proprietor of the famous Lyon's Brook Cheese Factory in Chenango, N. Y., we take the following very suggestive extract:—"I have made a butter fat test of every cow in my patronage for the benefit of their owners, free of charge, in order to establish a vantage ground for them to breed and raise a nineteenth century cow that will fill a pail full of shining butter globules, instead of pale, watery looking fluid so often palmed off as standard milk. I want milk rich in butter fat, and then I can put a cheese on the market that will please the eye, taste, stomach and whole digestive apparatus, and when its mission is filled it will have created an appetite that will be lasting, and the next cheese will be more sought after than the first. As you stated awhile ago for me, our dividends are declared upon the butter fat basis, and with its introduction dishonesty and deceit have left with long strides, and our cheese yield has risen to a higher ratio than ever before."

There is a good suggestion in the example of Mr. Haynes for other factorymen to consider. He has gone around among his patrons with a Babcock tester, and made a free test of all their cows. In doing this he made them acquainted with the operation of the system, and gave them a fair chance to understand the workings of the little arbitrator that was here to decide the value of their milk. We believe it was a good stroke of policy to pursue. Mr. Haynes is noted for the

manufacture of a fine article of cheese. Here is an important part of the secret. He recognizes the patron as a partner in the final result, and strives to educate him to a better understanding of their mutual relation, and the combined result of their mutual effort.—[Hoard's Dairyman.]

Prize Cheese Made by Canadian System.

At the Kilmarnock Cheese Show, held recently in Scotland, the gold medal for the best cheese at the show was won by Mr. R. Wallace, on a cheese made according to the Canadian system as taught by Mr. Drummond, at the Scotland Dairy Institute, at Kilmarnock. This same gentleman also captured over £80 prize money on cheese made by the same system. The particulars as to the methods followed in making this cheese, with expert judges, pronounced to be as nearly perfect as possible, are given as follows by Mr. Wallace: It was made from 162 gals. of milk; temperature of evening's milk in the morning, 68 degs.; time of ripening, 3 hours, quantity of color, 31 drs.; temperature at which rennet was added, 84 degs.; quantity of rennet, 4½ oz., which was added at 10.35 a. m.; time of coagulation, 35 minutes; temperature heated to 100½ degs.; time it took to heat, 70 minutes; cooked in whey, 120 minutes; quantity of curd, 172 lbs.; milled at 4.30 p. m.; salted at 5 o'clock; quantity of salt 3½ lbs. Weighed before being sent to Kilmarnock 1581 lbs. of ripe cheese, or nearly 10 per cent. of shrinkage.

Bitter Milk.

A New Hampshire farmer recently sent the following inquiry to Dr. R. J. Maguire, M. R. C. V. S., of Concord, N. H., through the Mirror and Farmer, and the answer appended is below:

I have a Devon cow which for two months or more has given milk which after setting a few hours becomes bitter, and has a peculiar taste and smell which I cannot describe; it is also frothy. These conditions are more marked now than when first discovered. I have discontinued the use of the milk. The last time I tried to churn—several weeks since—the butter would not come; the cow calved last September, and is due to calve again in July. She is and always has been hearty, is in fair flesh, and so all appearances well. Her feed has been

good hay, and from 2 to 4 quarts of meal and shorts per day; salt three times a week. For the past few days she has been out to grass, and fed morning and night with hay. I have discontinued the grain, and the quantity of milk has considerably lessened. I have given her salts, saltpetre, sulphur, saleratus, and ginger, at different times without apparent effect upon the milk.

SUBSCRIBER, Belmont.

ANSWER.—Due to some change in the system affecting the blood. Try the following powder:—powdered charcoal, 8 ounces; cream of tartar, 2 ounces; epsom salts, 12 ounces; mix and divide into 6 powders. Give one in molasses and water twice daily.

Every Cow Her Own Milk-maid.

Mr. J. G. Thompson, of Homer, N. Y., has received a patent for his automatic milker. An eccentric three inches in diameter is attached to the cow's jaw. From this leads a wire connecting with elastic nipples on the udder, each of which is fitted with a valve, making it an air pump when in motion. When the cow chews her cud the eccentric revolves and the wire is worked like a piston, creating suction on the nipples. The milk is drawn into a bucket situated below. This invention, we are told, will relieve the dairyman of much labor.

We are a little chary in these days of radical dairy inventions in regard to predicting what will and what will not work, but this we say now, that for the first year at least all cows that know enough to "work" the machine should be rewarded by having the milk led to their own mangers so they can drink all they wish. If someone would hitch a harness to a dude so that his breathing would earn something toward his own support it might be better than what obtains now, but whether better than to kill him is very questionable.—[Dairyman.]

Any cow which will cower beneath an arrangement like this is a coward. The jawing attachment with its poetry of motion will be a nuisance to the cow and the dairyman also, for if the animal wants to yawn how is she going to get her jaws agape? Faugh! she will heifer kicking like a steer. "Thou wilt not find my shepherdesse idly piping oaten reeds, but milking the kine," says Gay. The piping times will come again, thanks to this gentleman's ingenuity.—[Monthly