

maintaining passage (C) has two benches for holding milk pails.

The large cow tank is made of 2-in. plank lined with galvanized iron, is 12 ft. long, 2 ft. wide and 4½ ft. deep, and is elevated so as to give the necessary head of water for the water bucket. The water is drawn from a well 70 ft. from barn, and forced into tank by a force pump by windmill power. The water is supplied from large tank to smaller one and thence to water bucket. The supply is regulated by float in tank. The whole satisfactory outfit of windmill and water supply is all galvanized, and was put in by the Gould, Shapley & Muir Co.

So far this stable is warm in winter, cool in summer, light and airy, and in every practical way a saving of time and labor.

J. E. C., Dundas Co., Ont.

The Milking Machine at Work

A representative of THE FARMING WORLD visited the dairy farm of S. Price & Sons, Erindale, Ont., last week and saw the Burrill-Lawrence Kennedy milking machine at work. It is the same make of machine in use on the dairy herd at the Ontario Agricultural College.

This machine seems to do the mechanical part of milking to perfection. The cows seem to like it, as they stood quietly chewing their cud while the operation was going on. One heifer that has never been milked any other way than by the machine, having freshened since the machine was put in in January last, will not allow anyone to milk her by hand. The other day the power operating the machine gave out temporarily, necessitating hand-milking. This heifer vented her spite on the milker by elevating the milk-pail to the ceiling and depositing the milk in the gutter. So much for training.

The milking operation is simple enough, and one man can look after the milking of as many cows as it would require a dozen men to milk by hand in the same time. It takes about as long for each individual cow's as to milk by hand, but the advantage is in being able to milk a number at one time, depending upon the size of the equipment. At Guelph, as reported by Prof. Dean in THE FARMING WORLD a few issues ago, the cows are no longer stripped after being milked by the machine. Messrs. Price & Sons, however, find it pays to strip the cows out afterwards. Some give very little while others, which do not let down their milk readily for machine milking, give quite a lot. One cow we noticed gave about a pint in the stripping, and as this is the richest milk it is valuable. While the machine is at work the udders are manipulated once or twice by the attendant, as it tends to increase the milk flow.

Messrs. Price find that cows are affected differently by the machine. As a rule the cow that has been milked by hand for several years, does not take to the machine very readily, and is inclined to hold back her milk. The young cow, fresh in calf, can be trained very easily to machine milking and there is very little "stripping" left when the machine quits.

A most valuable feature of machine milking is the cleanly manner in which it is done. There is no chance whatever for the least particle of dust to get into the milk, everything is sealed up tight, and the bacterial infection of the milk is possible. This is shown by the fact that machine milk will keep much longer than other milk. Messrs. Price & Sons,

who operate a large milk supply business in Toronto, intend taking advantage of this fact and will shortly establish a certified bottled milk business. A special dairy is being fitted up for this purpose and the milk will be taken there direct from the machine and bottled for this special trade.

It will be worth any dairy farmer's while to visit Erindale farm not only to see the milking machine at work, but also to look over the fine dairy barn with Messrs. Price have erected. It is built on the same plan as the surface stable at Dentonia Park Farm. It is cheap, light, clean and well ventilated, and an ideal spot for

keeping cows in, both winter and summer. When visited a few days ago it smelled fresher than many kitchens.

Canadian Appointed

Prof. J. W. McLean, of the Colorado Agricultural College, has been appointed assistant Professor of Animal Husbandry at the Iowa Agricultural College. Prof. McLean is a Canadian, and was born on a stock farm in Eastern Ontario. He is a graduate of McMaster University, and for a time attended the Ontario Agricultural College. He is a graduate of Ames.

Buying a Cream Separator

A little thought before buying a cream separator will save you a lot of hard work later on. Don't be talked into buying a machine with a high milk supply can—it's like pitching hay to pour milk into one. Besides it does not cost any more to get an easy running

U.S. Cream Separator

with a low milk tank that a child can reach, a simple bowl that's easily washed, and a set of entirely enclosed gears, protected from dirt and danger. The U.S. holds the World's Record for clean skimming—it is the most profitable machine for you to buy, and will last a life time. Our handsome new catalogue describes in detail the operation and construction of the United States Separator. Many lines and accurate illustrations aid in making perfectly clear to you the advantages the U.S. has over all others. If you're keeping cows for profit, ask for our catalogue No. 108. It points the way to the biggest profits.

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