

Preparing to Build a House.

The heading of this article well expresses the most important duty to be attended to before the actual work of building a house is begun; that is, to prepare. By this we do not mean so much the buying and hauling of material, though that is important also, and should be looked after in time—the hauling especially, as much as possible should be done in winter—as the perfecting of the plan on which the house should be built. It is well to take plenty of time for this. An architect could, on short notice, do it after a fashion, for that is his business; he is at it every day; but not many farmers build more than one or two houses in their lifetime, and, therefore, are inexperienced in the work, and we know how much longer it takes to do anything for the first time than after some experience has been gained. An architect can, of course, be employed, and in many cases it would be profitable to do so, though their rates are high, but before an architect could do his work properly he would need to know what is wanted. This is what should be decided on in making any plan. Just what do I want a house for, anyway? How much am I prepared to expend? How much room and how many rooms should I have to accommodate my family? How can the rooms be so arranged as to be most convenient, and best utilize the space? These questions, and such as these, should be carefully considered and answered. As we said before, plenty of time should be taken. A friend who is a practical builder says that a year is not too long. How often we hear one who has built say, "I would have had that different if I had thought." That suggests that thought more than time is the main thing, but still thought requires time. Other houses that seem suitable should be examined, as should also plans that are published in the papers. Paper and pencil should be used freely. A plan sketched on paper can be better understood, and its defects perceived and corrected more readily, than if it exists in idea only. Family consultations on the subject should be held, and no suggestion rejected without good reason.

The following points we suggest as being of sufficient importance to be kept in mind throughout. First, as to site, due attention should be given to elevation, drainage, water supply, prospect, convenience, etc. Next in order, though not in importance, is outward appearance, which should be neat and attractive, never bald or ugly. This is a matter more of design than expense, though some expense is generally involved. Then, what is of the first importance, for it touches health, is that provision should be made for the abundant entrance of sunshine into the rooms, and for free ventilation. Let the rooms be so arranged that when desired the breezes from every quarter may blow freely through, and "let the blessed sunshine in," thus getting at first hand what so many are sent to health resorts to obtain. A dungeon is a healthy place for microbes, but not for human beings. The kitchen, where so much of the time of the women is spent, should be a cheery room, with an outlook on the road, or on the fields where the men work, or some pleasant view, or better still, all combined. Let the internal arrangement be such as to save steps. Economy in fuel, which nowadays is with many a chief consideration, is secured by having the building in compact form and the kitchen in such position that heat from it is not lost, as is so often the case. The nearer square a house can be made the better for this, and it has also this advantage, that there is more room enclosed for cost of outside wall. Lastly, we would say have room enough, but not too much. Ladies all insist on having one room kept sacred for finery and great occasions, and if we are wise we will defer to them in this. But surely one is enough; why have two or three? Why should the best part of the house be shut up and the family live in the back? There is little real satisfaction in it; it seems a great waste of money, and we are glad to see that more sensible views are obtaining, and that more and more people are striving to build not merely houses but homes.

An Old Friend with a New Face.

The Christian Guardian, of Toronto, Ont., starts the new year with a new form and a new editor, the Rev. G. J. Bond, B. A., formerly editor of the Wesleyan, Halifax, N. S. The Guardian is one of the oldest religious periodicals in Canada, and one of the most uniformly successful. Mr. Bond is no novice in editorial work, and the paper will advance under his management. The first number shows that the grand traditions of the paper will be more than sustained. The old, blanket-sheet style has been discarded for a more modern, attractive and convenient form, and every page gives evidence of editorial life and vigor. The Methodist Church is to be congratulated upon having so able a paper, and the country itself upon so strong a journalistic force for righteousness, individually and nationally, as the Guardian is and has been for over 70 years past.

Dairying.

Annual Dairy Convention.

The annual convention of Manitoba dairymen will begin in the J. I. Case building, Winnipeg, on Thursday evening, Feb. 19th, when addresses will be delivered by prominent dairy experts on subjects of interest to all dairymen in the Province. T. L. Hæcker, Professor of Dairying, Minnesota Dairy School, will talk on "Dairying as a Business;" J. A. Ruddick, Chief of the Dairy Division, Ottawa, on "The Signs of the Times in Dairying;" while D. Munroe, St. James, will outline "The Management of a Dairy Herd."

On the following morning, the regular business of the association will be transacted in the lecture room of the Dairy School, Thistle St., and if time permits some of the difficulties met with by butter and cheese makers will be discussed. In the afternoon of the same day, a school of judging butter and cheese will be conducted by J. A. Ruddick. It is intended to have on hand a few samples of these products to enable a practical demonstration to be made. Prof. Hæcker's afternoon subject will be "Difficulties in Making Butter on the Farm," and Prof. G. H. Grisdale, Agriculturist, Ottawa Experimental Farm, will give an address on the "Dual Purpose Cow." All who are in any way interested in the improvement of the dairy industry in Manitoba should not fail to attend.

Dairy Regulation.

The Minnesota State Dairy and Food Commission have prepared a bill, intended to compel all creameries in the State to pasteurize or heat their milk to 180°.



ELEVATION OF MR. WM. STOREY'S BARN, MANITOU, MAN.

Hand Separators vs. Creameries.

[From our Eastern edition.]

Both have their advantages and disadvantages. It seems to me that writers do not get at the kernel of this question. Milk producers are working for profit, and any method that cuts a hole in the profit is faulty. The reason our export butter trade has not kept pace with the cheese trade is because it is not nearly so profitable to sell butter as it is cheese for export.

For instance, 100 lbs. milk, 3.6% fat, will make about 4½ lbs. butter. If this sells at 20 cents per pound, and the factory takes 3½ cents per pound for making, then milk is worth about 70 cents per 100 pounds. Can milk be produced profitably for that? That depends upon the cow and the method of feeding, etc. The question is not that, however, but is it the most profitable way of disposing of milk? Butter factories cannot begin to pay the price that cheese factories do, except a good value is obtained for the skim milk. When we add to the price of the butter sold 15 to 20 cents per 100 pounds for skim milk, then we come more nearly the value of the milk for making cheese. The profit, then, in butter-making comes through the skim milk, and the method that enables the producer of the milk to realize the most upon it is the best method. Some creameries make skim milk cheese, and the casein thus obtained has become of commercial value enough to realize 17 to 20 cents per 100 pounds for the skim milk. This means making both butter and cheese, more labor, and less by-product returned to the patron, and as the total realized is not larger if as large as if the milk were made into cheese, I cannot see that there is any advantage to anyone; I am keeping in view the usual export price of butter, and I must say the average price is not high enough to ever lead us to hope to build up much of a trade. The home trade is limited, yet much better prices are to be obtained. As a rule, when the make is large then butter goes to export price. Butter should be 30 cts. per pound now to equal the price of cheese, that is, patrons of cheese factories that draw their own milk are obtaining \$1.15 per 100 pounds of milk.

Of course cheese is very high now, but butter is, as a rule, behind the price of cheese, comparatively. Indirectly—though, buttermaking can be a great benefit to dairymen, if they will only make the most intelligent use of the skim milk, and raise good calves that will make good cows. Twenty cents per hundred pounds can be realized this way for skim milk, directly, but indirectly it would be hard to place its true value. If instead of cows averaging 3,000 to 4,000 pounds of milk a year, we had cows that would average 6,000 to 8,000 per year, then the patrons' net profit would be at least four times increased; that is, these cows would give fifty per cent. more milk and not cost for feed more than fifteen or twenty per cent. To get a better class of cows they have to be bred and properly raised, and nothing is of more value than good skim milk; not the miserable stuff that creameries generally return to their patrons, which is often run into a dirty, sour tank; and as creameries in winter do not generally run over two or three days a week, if calves were fed from such milk it would necessarily be from three to five days old before it reached the calf's stomach.

It has been said hand separators are bound to increase, owing to the "eloquence" of the agents, but the reason of their increase will be owing to the selfishness and negligence of the creamery operator, who looks more to his own profit than his patrons', and does not try to work for the common good and enable the patron to have his milk returned as good as possible.

Milk should be separated every other day at least in the winter to encourage dairymen to raise calves. The creamery saves the patron much labor, and should obtain a better price for the butter, but just as good or better butter can be made at the home from hand-separator cream, if the operator is skillful and clean. The separation removes many impurities, and the sooner the milk is separated the better.

Hand separators are expensive, and home buttermaking means much work, that must be attended to daily, and is not desirable unless help is plentiful and skim milk is desired for calf-raising.

It seems to me the best plan for those that desire skim milk for calf-raising, and cannot obtain it good from creameries, is to have a hand

separator (not too small) and take their cream to a creamery to be churned. If a patron can't take proper care of this small quantity of cream, he is not likely to take proper care of the larger quantity of milk; and just as good butter should be made from cream separated at home as at the factory, but creameries should not take cream from patrons that have not separators and pool it with cream from separators, as separators purify cream, and better butter can be made from separator cream than from any other.

It may interest readers to know how we do things here at Brookbank creamery. Our separator is run six days a week; it is now of 2,000 pounds per hour capacity. As we have 500 pounds per day during the winter, we start on this and keep running the milk off as fast as it comes. Some patrons are told to come on certain days, at a certain time; most of the patrons come every other day, but not all the same day. We have very little waiting around in the cold. The milk is weighed in and measured with a yard measure, and skim milk is measured and sufficient deducted for the cream. The milk goes right from the separator to the patrons' cans, and as a patron said the other day, after taking a drink of the skim milk from the separator, "That milk is as sweet as when I brought it." We have now 18 calves on skim milk, and for our own calves we have to have the milk fresh daily. Our interests are the same as our patrons', and being run on business principles, it is needless to say there are no hand separators near the factory; at the same time, we have churned cream for a patron seven miles away. The cream is well taken care of, brought here every week and churned separately, and the butter is A1, and sells at top price, like that separated here. GEO. RICE.

Cleanliness in everything connected with the dairy is one of the first essentials to successful butter production. This applies not only to the care of the milk after it comes from the cow, but also to the houses in which the cows are kept and the nature of the food which the animals receive.