

grade Durhams failed in their milk more than others, and unlike others, when fall pasture set in, did not recover it again after September rains. The Durham yield of fall milk was but of little value in comparison with the food they ate. I therefore concluded that all things considered, these grades were not the best kind to keep, I also found that they were more likely to miss being with calf; this I have no doubt was also due, in great measure, to their good condition. By this tendency I lost several good cows, having to kill them for beef; they were useless as strippers; a good Canadian would prove far superior for that quality. I now determined to part with all my Durhams, and get grade Devons instead; I did so without loss, as the Durhams were fat and sold well. I procured a well bred Devon bull, of the largest size I could get, and hunted the country, far and near, for grade Devon cows and heifers. Some were less than half bred; in fact, I suppose very few were in reality fully half bred. I found several, but they were valued high, and consequently my money did not go as far as I thought it ought.

I had kept a careful account of my previous dairy, in Canadian, Durham, and Ayreshire stock, and also afterwards of the Devons, and am fully convinced the grade Devons will beat all others, when taking into account all qualities as dairy stock; they yielded more milk, and of better quality, and much more butter and cheese from the same feed; and whilst the Durhams during August used to loose their milk, and not usually, as a rule, regain it; the Devons always did so. The Devons wintered better, and with less food, and were most certainly much harder; their heifer stock are excellent, and usually hardy and healthy after calving; and the steers, though not so large as Durhams, are very good, both to feed or work, especially the latter; I am confident a pair of small sized Devon oxen will outlog a heavy pair of Durhams, and stand the heat far better, and keep in as good condition with less feed, of this fact, taken as a general rule, there can be no doubt; in the South of England I never saw a Durham ox at work, whereas I have seen many teams of Devons. If I wanted a very heavy team to go to sawlogging, during winter, I would certainly choose Durhams, but not for ordinary farm work, especially logging new land; the Durhams are too slow. Then put Devons and Durhams into poor pasture, and you have nearly two mouths for one, to get a living with; and in bush range the Durhams cannot live, where Devons will thrive.

The above comparison is my experience; others may find it different, and my opinion is entirely based on keeping good cows over the winter: and I was never tempted to part with such, as some are whenever they have a chance to sell.

VECTIS.

Ten Rules for Milking.

Women make the best milkers. Stephens, in his Book of the Farm, says he never sees a man milking without thinking that he is usurping a place that does not belong to him. It would seem as though farmers had combined together to banish women from the barn-yard and cow-house. We can think of no other reason for allowing the yard to remain so dirty.

Milking requires a little skill, gentleness, and patience. And we insist that if men will milk they should do the work properly.

1st. The cows should be milked at the same hours every day, Sunday and week days.

2nd. If you milk "Daisy" first to-day and "Brindle" second, do not milk Brindle first to-morrow and Daisy second, but always milk them in the established order. Few pay any attention to this point, but it is an important matter, especially in a large dairy, as any irregularity makes the cows uneasy.

3rd. The same man should milk the same cows.

4th. No talking should be permitted during milking unless for the purpose of soothing the cow. The man who uses harsh words, to say nothing of blows, deserves to be kicked out of the stable.

5th. A kicking cow should be treated kindly and have her legs tied. It is the only sure preventive and is little trouble.

6th. Have a three-legged milking stool. A one-legged stool is a nuisance.

7th. Wash your hands before going to milk, and if the cows teats are dirty, wash them also with water. It is very common to milk some milk into the hand and then moisten the teats with it. We have often done it ourselves, but cannot recommend the practice. Water is better.

8th. Sit close to the cow. Do not stick your head in her flank, but sit upright: you will milk easier and have more control over the cow. Hold the pail firmly between your knees and do not let it touch the ground. We need hardly say that you should sit on the right hand side of the cow, or what teamsters call the "off-side." Of course it makes no difference which side, if the cow is only used to it. And it may be that as there are left hand plows, there may be in some sections of our widely extended parish left hand cows also. In this case you will have to sit with your right hand towards the cows hind leg, instead of the left hand, as is the usual custom.

9th. Do not milk too fast at first. Rub the teats or bag a little and soothe the cow. Then as the milk begins to come down freely strike a steady, regular motion, and continue it without stopping until all the milk is drawn from the udder. Rapid milking is desirable, but steady milking is still more important. Some people milk with a stripping motion of the hands. They pull down on the teats. This is a bad practice. A

good milker may bear down a little, but if he does he is hardly conscious of it. Nearly all the milking is done by the three lower fingers. The forefinger and thumb are first pressed tightly round the teat so as to prevent the milk from going back, and then the three lower fingers are contracted until the milk is forced out. There is no pulling or stripping, the milk is simply forced out by the contraction of the fingers. The forefinger and thumb are first closed, then the next finger, and then the next, and finally the little finger, and as one finger closes, the second finger above begins to relax so as to allow the milk to come into the teat. In this way there is a steady, uninterrupted stream of milk forced out. This cannot be done with a stripping motion.

10th. Milk clean. Not a drop of milk should be left in the udder. The last drawn milk is not only by far the richest, but if the cows are not milked clean they soon fall off in their milk. Our own practice is to insist on the men going over the cows again as soon as they are through milking, and "strip the cows." If a man is a really good milker this is not necessary, but it is ordinarily necessary to adopt the rule — *Heath and Home*.

Milk, Butter, and Cheese. Their Comparative Profits.

The following extract from the *Michigan Farmer* on the subject of the comparative profits of butter and cheese is taken from a paper read before the farmers' Club, of Coldwater, by A. J. Aldrich:—

I propose now to say a word with regard to the profits of cheese as compared with butter.

In speaking of this particular topic I have only one comparison to make, that is, with the average price of cheese and butter as received by farmers generally. The care of stock, and of milk so far as cooling and cleanliness are concerned, is the same whether we make cheese or butter. But there are many other things in making butter which take extra time and labor in doing them that can be dispensed with in making cheese. There is no setting of milk, there is no skimming, there is no care of the cream, and no working of the butter. After it leaves the milk can the care of it may be at an end, so far as the farmer and his wife are concerned? Indeed the expense of making butter is double that of making cheese. The price for manufacturing cheese at our factories is 2½ cents per pound; while the price for making butter is five cents per pound.

The question now is, how much milk will it take to make one pound of cheese as compared with the quantity to make one pound of butter? Of course it will vary with different seasons and even with different days. The amount of milk used in making one pound of cheese varies from 9 to 11 lbs.; to make one pound of butter from 25 to 30 lbs.