

Dairying.

Creameries in the Territories.

The men who will have charge of the different creameries operated in the eastern portion of the Territories are as follows:

Churchbridge—J. W. Smith.
Qu'Appelle—S. A. Gibson.
Grenfell—C. W. McDougal.
Regina—Hermon Hunter.
Moose Jaw—J. E. Hopkins.
Moosomin—J. R. Flon.
Prince Albert—J. B. Doan.
Saltcoats—G. A. Smith.
Whitewood—H. W. Horrocks.

Some of them have opened for work, and the others will follow shortly. Qu'Appelle has been in operation all winter, and has turned out considerable butter.

Milk for Cheesemaking.

The first necessity in the making of good cheese is pure rich milk and a carefully-kept dairy that is free from dust and bad smells. If milk once becomes inoculated with dirt it is a matter of chance as to what the character of the product will be. The injurious effect of germs is not always apparent in the making-room, but the trouble is too often found in the form of faulty flavor in the ripe cheese.

Cleanliness.—In no feature of dairy work is attention to cleanliness more imperative than in the vessels employed for keeping the milk. Much of the trouble frequently arising through milk not keeping is traceable to lack of attention to cleanliness in the vessels into which the milk is drawn from the cow or in which it is subsequently kept in the dairy. All utensils employed in connection with the dairy should not only be kept scrupulously clean by carefully washing them twice through warm water, but they should also be regularly subjected to thorough scaldings with boiling water, so as to ensure a complete destruction of any germs which may have gained access to them. All milk vessels, whether tin or wood, should be well washed after using. They should then be thoroughly scalded with boiling water, and afterwards left as long as possible in the open air and sunshine while drying. It is a well-established fact that there is no better method of destroying germ life than that of exposing it to plenty of sunshine and fresh air.

Milking.—All experienced dairymen know the importance of care as regards cleanliness in milking their cows. Many of the faults found in milk products are directly or indirectly traced to want of attention in this department. The udder of each cow should be rubbed with a damp cloth and the teats carefully washed before commencing to milk. The milker should be clean in person, and the hands should be washed after milking each cow. It is essential that milking should be performed with the utmost regularity as to time, night and morning. It is also advisable, wherever possible, to have the same cows milked by the same milkers from day to day. Cows gradually get to know their milkers, and though some cows are of such a disposition as to readily yield up their milk to anyone, it is generally admitted that others are of such a nervous temperament that if operated on by a strange person they will not milk so freely as if handled by one to whom they are accustomed.

Colostrum or Green Milk.—The milk first secreted by the cow after calving is quite distinct in composition and physical properties from that produced after the secretion has become well established. This milk is called colostrum, and is considered unfit for consumption or manufacture. Such milk is not only poor in cheese-making solids, but when used in any quantity the market value of the product is much reduced. Milk should not be used before the sixth or eighth day after calving. The change is a gradual one, and is more or less dependent on the physical condition of the animal.—[R. J. Drummond, of the Scottish Dairy Institute, Kilgarnock, in Scottish Farmer.

Estimates for Silos.

Estimated size of silo needed, and number of acres required for a given number of cows, for a feeding season of 180 days:

No. Cows.	Estimated Consumption of Silage.		Size of Silo Needed. Diam. Ht.	Average Acres Corn Needed.
	Tons.			
6	20		9 x 20 10 x 16	1 to 2
9	30		10 x 22 11 x 20	2 to 3
13	45		10 x 29 11 x 25 12 x 22 13 x 20	3 to 4
21	74		11 x 37 12 x 32 13 x 29 15 x 24 16 x 22	5 to 6
25	90		12 x 38 13 x 33 14 x 30 15 x 27 16 x 25	6 to 7
30	108		13 x 38 14 x 34 15 x 30 16 x 28 17 x 26	8 to 9
35	126		15 x 35 16 x 31 17 x 29	9 to 10
40	144		16 x 35 17 x 31 18 x 29	10 to 11
45	162		18 x 32 19 x 29	11 to 12
50	180		17 x 38 18 x 34	12 to 13

—The Farmer.

Salting Butter.

What is the best way to salt butter? If with brine, what strength should it be? How long should butter be left in the brine? We like it salty.

Sidney, B. C.

E. L. D.

Ans.—The best buttermakers have now abandoned the brine system of preserving butter. The plan followed in first-class butter factories and in the home dairy department of our dairy schools is to drain off all superfluous milk as soon as granules of butter have been formed the size of wheat grains, then wash once with cold water. The butter is then removed from the churn and again washed, after which it is weighed, and from three-quarters to one ounce of dairy salt is added for every pound of butter. When this has been well worked in no fears may be entertained as to the keeping quality of the butter under ordinary favorable conditions. Where a salty butter is desired, the quantity of salt mentioned may be increased, slightly.

Butter is the least exhaustive of the products of the farm. It removes none of the elements of fertility from the land. It is from twelve to fifteen per cent. water, and the rest is a combination of carbon, hydrogen and oxygen, the most plentiful of elements. Butter-fat is a by-product in the conversion of fodder into manure, and as long as that by-product can be sold the revenue of the farm and its fertility will be maintained.

Handling Farm Butter.

When one considers the manner in which a very large portion of butter is handled on the farms to-day, it is not surprising that the market price of farm butter is as low as it is. There is no reason why butter made on the farm should not be of as good flavor as the creamery article. Of course it could not be expected to be of as good keeping quality as creamery butter properly manufactured from pasteurized cream, but if the farm dairy butter is well made and kept at a low temperature, it should reach the consumer in a good condition, and command a higher price than it now does.

As flavor is the most important quality in butter, it is in this direction that we should seek to improve our product. When the flavor is not of the best, it is usually caused from the improper care of the cream; but if the flavor of the cream be good or bad, as the case may be, the handling the butter receives after it is gathered does not by any means improve its flavor.

Now, how is farm butter usually handled? We find that it is still very often gathered into large lumps, lifted into a butter bowl containing cold water, and then manipulated with a ladle to remove the buttermilk. After this the salt is worked in with the same utensil, and the butter is put aside until the next day, when it is re-worked. When the butter is gathered in large lumps, even if an attempt is made at washing it, it cannot be properly done, and the grain is broken to a greater or less extent; consequently, we see the importance of having it in a granular form; there is less buttermilk imprisoned in the butter, and the washing can be thoroughly and easily done without spoiling the grain.

The second working is necessary when the salt is added as described above; but the butter should not be allowed to remain in the butter bowl for such a length of time, for the bowl will certainly become rancid, especially so if usually washed in lukewarm dishwater, and the butter necessarily becomes of the same flavor as a result of the close contact for so long a time.

The handling of the butter is so much easier and the results more satisfactory if the buttermilk is drawn off when the butter is in grains the size of wheat, using a strainer to catch any particles of butter; and in washing it, to pour in plenty of water, revolving swiftly ten or twelve times to prevent massing. After draining well, the butter should be salted; this can be done to best advantage in the churn. Sprinkle over one-half the salt, turn the butter over by tilting the churn, add the remainder of the salt, and revolve the churn a few times so as to thoroughly mingle the salt and grains of butter. It can then be allowed to stand for fifteen or twenty minutes, after which the churn should be slowly revolved until the butter is gathered into lumps the size of beads. It can then be taken out, and immediately worked if desired; but it is best to allow it to stand three or four hours, so as to give the salt plenty of time to dissolve, especially if a coarse-grained salt has been used.

When treated in this way the butter requires very little working to thoroughly distribute the salt, thereby removing the danger of mottles and streaks, which are caused by the salt not being evenly blended with the butter. The working should be done by pressure only; too often this operation is simply a sliding motion, which breaks down the grain and gives it a greasy appearance.

Butter which is to be held for even a day before being sent to the consumer, should be held at a very low temperature, below freezing if possible.

YUCCA.

Domestics Coming.

The latest reports on immigration are to the effect that a Mrs. Sanford is in the British Isles collecting a party of young women who will do domestic service in the homes of Western Canada. Should they prove their usefulness, more permanent positions may be forthcoming in the homes of young bachelor farmers of the Great West.



MORDEN, MAN. — A SECTION OF THE TOWN AS SEEN FROM THE SOUTH.