

able to feel that
d be done to put
condition. Each
e as will bring out
the show man is
before showing,
t be accomplished.
ended to so as to
ipping and to put
and health.

the herd is to groom
uld be done early
the hair and pre-
etimes the animals
pping and in such
ed to be washed,
rters. The object
g than is necessary
much washing will
ve been made to
spent in fitting the

orns if an endeavor
polish often seen
take the trouble
re is time for it it
showman has thus
ournal his method
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vious article:

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wasn't found and
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add a drop at a
and the paste has
much glycerine is
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three inches wide
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be used to polish
r as a boot black

orn and with the
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wise on the horn.
the flannels and
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is the heat thus
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while the animals are being exercised it is not a bad idea to take them into the ring for a little practice in posing and standing as they are wanted.

If the herd is to appear right all through, the tails must be given some attention, which means washing, braiding and, where washing will not remove the strain, whitening. The breeder can, of course, use his own judgment as to how nicely the herd is made to look for the visitors at the fair, but for the show-ring there should be no discount on its appearance. The dirt should be washed out of the tail as far as possible with clean water and soap, followed by rinsing in alum water which will cut away the soap and make the hair more or less curly. Next use a water in which enough whitening has been used to make the solution a strong milky color and then braid up in small braids while wet. After braiding, soak in the whitening again, keeping the latter well stirred up, and afterwards tie the braids together until the following morning.

MISCELLANEOUS DETAILS.

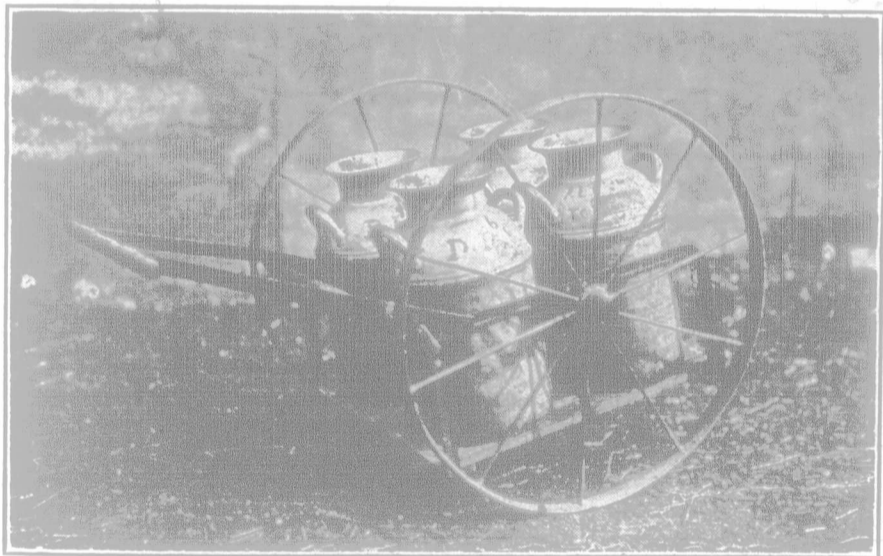
Cows that are to be shown in milk will have to be milked out early enough so that when they go into the ring they will show a full udder. Usually some member of the cattle department of the fair will see that the cows are milked out dry and arrangements will have to be made as to the proper time for milking. Sometimes cows carry udders the teats on which are not well placed and in such cases there are tricks known to the trade which can be used to give the teats a better temporary set that may last while the animal is in the ring. Collodion is occasionally used to draw the teat into a better position and is removed before the animal enters the ring. Feeding and watering is also a matter of nicety of judgment in order that the animals will be filled out nicely while in the ring. Animals that are not eating or drinking as much as they should are sometimes given a change of feed, especially of hay, the morning before showing and a little extra salt to encourage their thirst. If the animal is thirsty and hungry it can be allowed to eat and drink just enough to fill it out nicely when the time approaches for entering the ring. It is rather hard sometimes to draw the line between honesty and dishonesty where some of these "dodges" are concerned. Certainly the animal has a right to look at its best and it is just as certain that where an animal has been made to look better than its

heads down or sidewise, or resting on three feet. One eye should be on the judge and the other on the animal all the time. Moreover, keep up the good work until you are actually out of the ring again, because you are never sure of the prize until the ribbon has been actually handed out and after that it is only fair to act as though you appreciated the decision in favor of your animal. Showing an animal properly is a good hard job, but is worth doing well because that is what the herd is taken to the fair for. It is also good business for the same man to show the same animals all the time. He and the animal get to know each other and it will be easier to get the animal quickly into a new position. Finally it is always well to remember that sportsmanship in the ring is a good thing and demands that if things go against the showman, he should be a good loser.

Feed and Care of the Dry Cow.

Not all cows are allowed to go dry for a sufficient length of time to put them in good shape for another long period of milk production. In most large herds and in pure-bred herds the cows are given a good chance to rest and flesh up before freshening but less experienced dairymen often allow the cows to milk continuously, under which method they have no chance to recuperate and are thus handicapped at calving time. Authorities state that a cow will give more milk if she is dried up for a period of six weeks before calving than if she is milked continuously. The explanation of this lies in the fact that milk production is hard work and the cow gets no rest from calving to calving unless it is provided for her by drying her off. It is sometimes said that the effect of milking continuously is to weaken the calf but Eckle's observations do not, he says, bear out this statement. Injury to the cow rather than the calf is likely to follow. Probably if a cow is very thin and in poor condition the calf may be weakened to some extent, but the maternal instinct and the nature of the cow's body is to take care of the foetus first at the expense of the dam. It is too much to expect that the double burden of milk production and the foetus can be undergone by the average cow up to the time of freshening without injury to herself.

The disadvantage of continuous milking without drying off is that when freshening has occurred the cow will start off on a lower level of production and will



A Very Handy Elgin County Milk Cart for Handling Milk.

best the real value of the showing has, to a certain degree, been lessened. The showman whose conscience does not bother him unduly will probably find several things, to do that will keep the judge busy as well as himself. Immediately before going into the ring the animal should be carefully brushed to remove any dust or dirt. After brushing, a flannel cloth slightly dampened with the oil composed of equal parts tincture of green soap, sweet oil and kerosene will pick up the remaining dust and put a bright finish on the hair. Care should be taken that too much of this mixture is not used as the hair may stick together. Comb out the tail very lightly after opening the braids with the fingers and loosening all tangles. This done and the best halters available on the animals with the registration papers and entry cards handy, everything is ready for entering the ring.

THE SHOWMAN ON THE JOB.

From the time that the animal enters the ring until the judging is all done and the animal is out of the ring again the showman must be on the watch all the time. Until the judging is done the animal must appear at its very best and every move must be watched with a jealous eye. The two essential points to remember are that whatever you know or think you know about the good qualities of the animal you are taking into the ring, the judge is the sole arbiter of the animal's worth and he will come to his decision on the appearance and behavior of the animal in the ring. The second point to remember is that your business in the ring is to beat the fellow above you and to do it in such a way that the judge will be able to come to his decision to the satisfaction of himself and all good judges who may be at the ringside. Many a chance of a good placing is utterly spoiled by the carelessness of a poor showman who frequently acts as though he believed his only duty in the ring to be the holding of the halter rope so that the animal cannot stray before the judge gets through. Splendid animals are frequently seen standing with

maintain a lower level than would otherwise be the case. Her body does not get a chance to flesh up and the lack of a rest does not give her a chance to get into condition for heavy milking again. The result is that she does the best she can under the circumstances. Under average conditions the cow should be dry at least six weeks and if she is run down in flesh two months will not be too long. Some cows are much more persistent milkers than others and are, therefore, more difficult to get dry. Ordinarily by milking only once a day for a time and then once every two days the yield can be decreased so that after about two weeks it will decline to about a pound per day, and milking may be omitted entirely. For a few days the udder will fill up but if the milk is not drawn it will be reabsorbed into the system again and no harm will result. With more persistent milkers that are yielding more heavily, the amount of feed should be reduced, cutting off all grain or meal, and if necessary feeding nothing but timothy hay until less milk is given. When the yield gets down to about 10 pounds daily milking may be stopped.

Good pasture is about all the dry cow needs if she is in good flesh. Her condition should guide the owner as to what to feed. The principal point to consider, aside from her general health, is that she should be in good flesh at calving so that she may have some reserve with which to begin at a high level of production. Exercise should accompany good feeding and if she is on good pasture she will, without extra care, get the best kind of exercise. If a cow is in poor condition she will need a generous grain ration to put her in good flesh and when feeding one should remember that she is carrying a calf which will require extra feed. A few days before calving she should be put on a more laxative feed if she is in the stable, but if she is on pasture no special laxative is usually necessary. Milking before calving is not generally considered advisable except with the heaviest milkers that are likely to suffer from too much distension of the udder.

The Keeping Quality of Butter.

At the present time the bulk of the butter that is to be stored for any length of time is already in storage. May, June and July are the storage months, since it is then that a natural surplus accumulates, due to the fact that pastures are at their best and the majority of cows are at the period of heaviest production. As an illustration of this there were 2,086,915 pounds of creamery butter and 121,726 pounds of dairy butter in storage on June 1, according to figures from the Dominion Bureau of Statistics. This amount was 2.97 per cent. more than on the same date last year, and 40 per cent. more than was held in storage on May 1 of this year. The amount in storage at the present date would show considerably higher, since the make this year was late on account of the slow growth of pastures. Figures for the United States show that cold storages hold about half of the butter that is stored, while creameries and wholesale produce dealers each hold about one-third as much, and meat packers about one-third as much as creameries and wholesale produce firms. These figures probably apply approximately to Canadian storage stocks, but in any case the proportionate holdings are probably not constant. They do, however, give a fair idea of where the butter stays between the times of production and consumption.

Butter is not a product which can be stored indefinitely under commercial conditions, since even the best of butter when stored in quantity must be moved in from six to nine months or it will deteriorate. Commercial stocks of butter, if stored for periods of a year or longer, are extremely likely to entail considerable sacrifices in price, due to depreciation in quality. This is not to say that it is impossible to make a quality of butter which under carefully regulated storage conditions can be successfully held for a year or longer in small quantities, but where large quantities must be held under commercial conditions, chances of its holding up over a prolonged period are not good.

Successful storage of butter means the controlling of such agencies as air, heat, light and moisture, which if left to themselves will cause rapid deterioration. Heat greatly intensifies the action of bacteria, which are dangerous enemies of held butter. Exposure to air also lends haste to spoilage by the same agencies and



A Milk House that is Commodious, Sanitary and Convenient.

through oxidation, so that comparatively large packages are used in order to decrease the amount of surface area exposed to the air. Hermetical sealing is at least approximated by paraffining the insides of the butter boxes and lining them with brine-soaked parchment to exclude air and light as fully as possible. Dampness causes mold and dryness is therefore essential. Summing up the effect of cold storage upon the quality of butter, Hunziker, in his very excellent book on the butter industry, says:

"1. Age tends to deteriorate the flavor of butter. The rapidity and intensity of this deterioration, other facts being the same, is influenced largely by the temperature of storage. At the usual temperature of commercial cold storage, -6 to -10 degrees F. the changes in flavor are usually very gradual.

"2. The most predominating flavor defect which butter develops is the flavor known as cold storage flavor. In the case of butter that was of good quality when it first went into storage, the development of the storage flavors may be very slight. Butter of poor quality usually shows very great deterioration in storage; the flavor defects may be numerous and often one flavor may succeed another as storage progresses. An oily flavor may develop into a metallic flavor, and this in turn may give place to a fishy flavor, etc.

"3. The quality of the cream from which the butter is made largely governs the keeping quality of the butter in storage. Butter made from a poor quality of cream cannot be expected to withstand rapid and intense deterioration in storage.

"4. The analysable chemical changes which butter undergoes in storage are very slight, even in butter which has yielded to most pronounced flavor changes. The exact changes, and the constituents of the butter which are changed, that are responsible for the development of specific flavor defects have not been determined in the great majority of cases. It is assumed with reasonable certainty, however, that rancidity and