

Winnipeg, May, 1910.



A Drink for Father.

is human, he is not likely to favor an exhibitor who on other occasions or in preceding classes has condemned him with countenance or tongue. Let no man fear a judge, but if he is of good repute his work should be respected and accepted.

Some men have not mastered the fine art of showing live stock. It is easier to breed and fit winners than it is for some men to acquit themselves as dignified rivals in victory or defeat. So subtle is the influence of conduct and attitude on the part of exhibitors that without it judges may judge men as well as their animals. Contempt for a judge's decisions breeds contempt in that official's mind for his vituperative critics. Exhibitors who have been accustomed to blue ribbons often show the white feather when the tables are turned. Success with them becomes a habit and they cannot endure its breaking up without protest, resentment and animosity. Stockmen who have the right interest in their work must be wrapped up in their entries at a show, but they must also be big enough to see what the other man has. When they can do that and maintain an inoffensive bearing in defeat and a modest, quiet good humor in triumph, they have mastered the art of showing live stock. Moreover, they have risen above the pettiness which keeps the most of us in a futile turmoil during our short lives.

Separation of Cream.

The thickness or density of cream depends upon two things, the centrifugal force used, and the regulation of the cream-outlook. In the separation by centrifugal force, the milk is thrown to the outside of the bowl, because it is heavier than the butter fat, the latter works in towards the centre, and is known as cream; the nearer the centre of the bowl the thicker the cream, providing uniform feed and speed are maintained.

Most separators have what is known as a cream screw that has an opening in the centre. When a thick cream is desired the screw is turned in, which carries the opening nearer the centre of the bowl, giving you a thicker cream.

Separators have different devices for the removal of cream, but in all cases the nearer the outlet is to the centre of the bowl the thicker will be the cream provided the inlet of milk and speed are kept uniform.

The cause of the variations in tests, in most cases, is due to the variation of speed in running the separator. If the machine is run a little slowly or below speed the result is a lessening of the centrifugal force, consequently more milk will be retained in the so-called cream, which will mean a low percentage of butter fat. In addition to this the separator will not skim clean and the result will be that some fat will pass off into the skimmed milk.

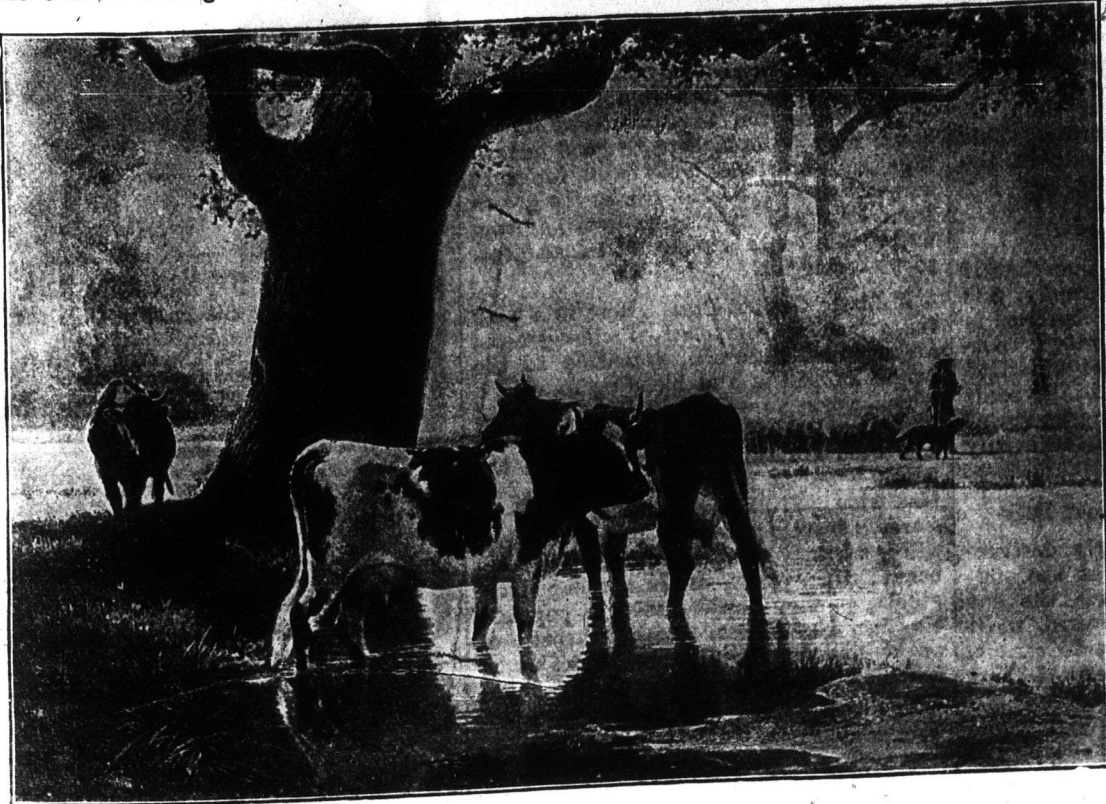
The writer has on a number of occasions tested some samples of skimmed milk from digerent farms from separators that had been operated at a low rate of speed and found the fat contained in the skim milk to average over 1 per cent., or one pound of butter fat in each 100 pounds of skim milk. Butter fat is too valuable a product to be wasted like this.—Prof. G. L. McKay.

Profitable Milk Production.

In order to make dairying a success we must first of all see to it that the raw material, the milk, is produced as cheaply as possible. Tests are being made in Denmark in which the cost of production from 200 cows varied from 15.1 to 78.5 cents per pound of butter. These show that the profitable dairy cow is found not only by selecting a particular breed but by paying strict attention to each animal. The "average" cow is the curse of dairying. It requires no great intelligence to see that it is better to milk six cows giving good profit, than to milk ten, four of which reduce, if they do not annihilate, the profit of the other six.

It is well to remember, though, that it takes a dairyman to care for a dairy cow, and that the best cow alive may be unprofitable in the hands of an unskillful, careless man. All food consists of elements that are grouped mainly as proteids or muscle-producing, and carbohydrates, or fat and heat-producing elements. Various experiments have shown that the best result is obtained when these are present in the food in a certain proportion and that great waste occurs when either is given in too great excess. What this proportion should be is a mooted question and some have proposed to vary it according to the quality of milk given, but it seems to me that the economical ratio will depend somewhat upon the local price of the various feeds. Judgment must be used to decide whether, for instance, to sell oats and corn and buy bran and oil meal or not. The cost of freight and of hauling both ways must also be considered. In our western provinces the carbohydrates are produced in excess and consequently the mistake of feeding too much of them is often made, as when corn is given in excess. The ration should be balanced up by adding bran, peas, linseed or cottonseed meals, the latter containing over three times as much protein as corn and only half the amount of carbohydrates. Every dairyman should inform himself as to the cost of various commercial feeds and then calculate the most economical ration for his cows under his own condition. It is a simple matter to write to your experiment station or your farm journal stating what feed stuffs you have and their selling value as well as the local price of bran, oil meal and other feeds of this nature, and to ask for suggestions. But always bear in mind that chemical analyses of feed are averages and may not fit your case exactly.

One thing is certain, where corn will grow no cheaper food exists than well preserved silage. In summer the most common mistake which tends to increase the cost of production is that of allowing the cows to shrink in yield when pastures are getting poor instead of supplementing their feed at once with some sort of soiling crop. Many farmers, as well as scientists, labored for many years under the delusion that



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