

It does not pay to use good food to warm water. I visited a stable the other day and saw where the water was put in a large covered tank, and kept at about ten or twelve degrees higher temperature than that of the other water brought directly in. This meant a good deal to the cows. They were not so likely to get chilled, and the plan is a cheap and practical one. The tank being covered the water was not affected by stable odors.

NOTE.—The plan followed by some of our more progressive stockmen in the west of having a water tank above the stable, but closed in from the air in the upper story and open to the stable below, is a good one. The warmth of the stable takes the chill off the water and also prevents any possibility of it freezing.—ED.—Nor' W. Farmer.

THE BEST MILK-PRODUCING PASTURES

A valuable collection of evidence on this subject appears in the current number of the Journal of the British Farmers' Association, in the shape of replies to questions which were addressed to gentlemen in various parts of the country, whose experience in milk production and cheese-making is well known. It appears from these replies that, in the first place, there is a consensus of opinion to the effect that herbage or condition of pasture land greatly influences both the quantity and the quality of the milk produced. Some of the replies, coming, as all do, from practical and experienced dairy farmers, are very interesting. Thus:—"The richer the herbage the richer the milk, but quantity the of milk is regulated by the succulent nature of the grass." One correspondent thinks that "most milk and the richest in quality" is attained from cows grazed "in deep fertile soils." Cows fed on equal amounts of clovers and grasses grown on poorer lands will not produce the same results. Others write that the condition of the land has very material influence "on the quantity, but not so much on the quality." A general preference is shown for a "short bite of grass" for milking cows, but the pasture should be good. Full pastures are not so essential now as formerly, as feeding stuffs are so cheap, but this correspondent adds that he prefers "a fairly good bite, with an accumulation of grass by September." Again, some prefer a medium pasture, "but never allowed to go to seed." Nearly all correspondents prefer old-established pastures to newly-

laid-down land for the production of milk and cheese, some preferring "old turf for cheese-making and new for milk selling, as a greater yield of milk per cow is obtainable from the latter." There is strong belief in the operation of draining, as calculated to improve the herbage and add to the productiveness of the land, and, consequently, to the yield of milk obtained, as it enables a greater head of stock to be kept. It, moreover, enables owners to turn out their cows earlier in the spring and allow them to remain to a later date on the pastures in the autumn, thus increasing the summer season, as it were, and reducing that of the winter. In reply to the inquiry as to what manures are best for pasture, the greatest preference is for bones; basic slag and superphosphate coming next. Yet one gentleman writes that he does not find the results from these latter to be so satisfactory as to encourage him to continue them. He relies more upon farm general manure and the improvement effected by feeding cattle with cake. Another correspondent uses bones on old turf, and superphosphate on new, and limes any portion where bones fail to give a good result.

COTTAGE CHEESE.

What to do with the skim milk, is about the biggest unsolved question before the dairyman at the present time.

Not everyone has the conditions or the market for disposing of his product in the manner described in the following article, but there must be a few who could find a profitable market by following the methods here given:

In a previous letter, mention was made of the butter making operations of Leslie Fuller, Bramans Corners, Schenectady County, New York. In a letter received from him since then, he gave an account of his method of converting skim milk into cottage cheese, which he is able to dispose of at a good price.

Mr. Fuller uses a portable creamery and practices the Swedish system of cream raising, therefore his skim milk is sweet and in the best possible condition when drawn from the creamery and from under the cream, thus producing the final separation of the cream from the milk.

He has a small, almost miniature cheese vat, made on nearly the same general plan of large self-heating vats used in large dairies and small