

Note that Canada is now at the bottom of the list of specified countries, whereas, in 1893 she stood above the United States. Note also the giant strides that Australasia has taken in the last two years.—"Montreal paper."

A GOOD COW.

"For the benefit of the dairy interest we will give a description of what an authority thinks would be a good cow for profit. "I first look," he says, "at a cow from the front and see that she widens as she gets back to her hips, or is wedged shape. Next I look at her side and I see that she rises on her back and descends on her belly as she goes back to the tail, or in other words, that she is wedge-shaped from this point of view. These two looks at her enable me to see that she has a feminine appearance, that her head is small and neat in proportion to her body, with a waxy, small horn, a mild but large eye, broad muzzle, and that it is well set on her neck that she has a good chest and large, deep paunch and large, full ribs, fuller below and joined to a rather high backbone, but must not have the breadth of back we look for in a beef animal. If the chine is double it indicates a cow above the average. The udder must run forward as level as possible to the belly and well up behind, with four good sized, well shaped teats, standing well apart. Now I examine her escutcheon. If I find her skin is thin, soft and greasy, with fine soft hair, of rather a furry nature, and showing the skin yellow under it, that her udder has soft thin skin, with very soft, furry hair, that her milk veins are large, long and crooked, running to extension or chest veins entering the body with two good sized holes, and if the veins extend over perineum, I then look for a large, well-shaped, first-class Flanders escutcheon and an oval on each side of the back of the udder and perhaps two thigh ovals, and to finish and find all parts corroborating, we will look on the vertical escutcheon for some spots of oily, lemon colored dandruff, and at the end of her neat, lightly made tail to find some larger pieces of yellow dandruff. I do not like to see it colored brown, and as I step back from her I give a parting look to see that her hips are rather large and long, somewhat sloping, and that her large udder has room to project between her legs. I never saw a hard, thick-skinned cow, with coarse, long hair on her udder, that was a good butter maker, or fit for anything but giving poor milk, if a strong milker."

Hoard's.

PREPARED STOCK FOODS.

ED. HOARD'S DAIRYMAN:—Can you give me any information about "B"—Stock Food? A representative of the manufacturers is introducing it in this vicinity. He claims it has been on the market nine years, and is used extensively in the West. I have not been furnished the printed formula, but the agent enumerated a dozen or more ingredients of which it is composed. It is directed to feed a tablespoonful twice a day to cows, and it is claimed the flow of milk and secretion of butter fat will be increased thereby as much as 30 p. c. The agent said it was an aid to digestion and by the judicious use of it, the food was more thoroughly assimilated. The price is 5½ cents per

pound. I noticed he had many orders from dairymen, but being somewhat sceptical myself, determined to withhold my order until having ascertained whether the preparation was meritorious or not. I have never seen it advertised, nor have I noticed that you include it in your balanced rations, but being a new subscriber, I do not claim to be very well posted.

If the Editor, or any reader of the "Dairyman" has any knowledge of the above, I should greatly value their opinion before venturing to feed the food to my stock. I might add that he refused to sell less than a 50-lb. package, though I offered to try a small quantity of it. ARTHUR T. HENSON.

Duchess Co., N. Y.

We have taken the liberty to omit the specific name of the food mentioned. We know nothing about it, and never heard of it before. It does not follow that it may not be a good food, and in its use justify all the claims made for it. There are lots of good things that we never heard of, but we do not buy them on sight or on the representation of agents. We have at the earnest solicitation of agents, tried two different kinds of these stock foods, but could not discover any benefits from their use. The Maine Experiment Station has analyzed several of these feeds, and found them to consist almost wholly of oil meal, with aromatic herbs and seeds added to disguise the real nature of the compound. (1) It is beyond question that the use of some of the "condimental foods" and following the advice and directions given for their use, has resulted favorably, but it is believed that the improvement resulted largely, if not entirely, from the better feeding or other food and care. (2) An animal, when in good health and properly fed and cared for, does not need medicine, and it is immaterial whether this animal is a man or a cow "food" or something else. The price at which this compound is sold, forbids its being considered a food, and the claim that the flow of milk and secretion of fat can, in any way, be increased 30 p. c., if the cows were previously healthy and well, is untenable. (Very true.—Ed.)

A CANADIAN BUTTER AND CHEESE MAKERS' CONVENTION.

ED. HOARD'S DAIRYMAN:—The Cheese and Butter Makers' Convention held at the Dairy School, Guelph, was a grand success. The makers turned out in large numbers, filling the lecture room, where the meeting was held, to its utmost capacity. The convention was held under the auspices of the Provincial Dairy School, the Ontario Creameries' Association, and the Western Dairymen's Association, and its success is largely due to the efforts of the officers of these institutions.

Mr. A. F. MacLaren, President of the Western Dairymen's Association, presided at the afternoon session and Mr. D. Derbyshire, President of the Creameries' Association, at the evening session. These gentlemen, by their practical, definite knowledge on the subjects discussed, did much to make the meeting a success.

Dr. Mills, President of the Agricultural College, in a short address, emphasized the

(1) Worth attention.—Ed.
(2) Worth attention.—Ed.

IMPORTANCE OF CLEANLINESS

in every part of dairy work. From his own observation he had come to the conclusion that the average man is untidy, many of them dirty, and therefore, the average individual had to make an extra effort to keep himself clean and tidy. Cleanliness in an individual is largely shown by the condition of the finger nails and teeth. He urged makers to give attention to these things, and not to smoke or chew tobacco. Some of the best breeds of cattle for dairying were the grades, and he advised judicious culling so that the herd should always be choice in its individual members.

In a paper on

HANDLING OVER-RIPE MILK

for cheese making, Mr. T. B. Millar advised makers to educate their patrons on taking care of milk by strict attention to cleanliness, airing and cooling. When milk is taken in in an over-ripe condition it should not be stirred nor heated until there is sufficient milk to fill the vat; then heat very quickly. Such milk should be set at a temperature of from 82° to 84°. A rennet test should be made, and if the milk is found to be working too fast more rennet should be used—half an ounce extra to 1,000 pounds of milk. Commence cutting the curd early, cook quickly, and draw off part of the whey as soon as possible. Stir the curd well immediately after milling; air and mature well before salting. A profitable discussion on the subject followed Mr. Millar's address.

In discussing the

HANDLING OF TAINTED MILK

Mr. I. W. Steinhoff said that many patrons took it for granted that so long as the milk delivered at the factory was not sour it would be accepted. Making cheese from tainted milk was injuring the trade. The process of ripening tainted milk is hastened by covering the vat with a clean light cloth and keeping the milk at a temperature of from 86° to 98°, which will largely throw off the tainted flavor. In all cases of handling tainted milk a pure starter should be used. The curd should be kept at a temperature of 97°, after the whey is run off, and should be aired as much as possible. One of the series of difficulties the cheese maker had was, at all times, to detect milk that would cause a bad flavor in cheese. In the discussion which took place after, the feeding of turnips to milch cows was thoroughly condemned by all the speakers. (1)

SEPARATORS AND SEPARATING MILK

was the subject of an address by Mark Sprague. He emphasized the importance of the strictest care and attention in placing and in running separators and showed the advantage of having the cream separated in this way. A cleaner separation would be effected, and the cream being handled by one skilled person would produce a better quality of butter.

T. C. Rogers read a paper on the

PREPARATION OF CREAM FOR CHURNING

in which he dealt largely with the factors employed in the cooling, ripening

(1) Then they never use them properly

and preparation of cream for the churn. Where provision is not made for cooling the cream, it is sure to be ripened and churned at too high a temperature, and will give to the butter a soft, oily texture, that will decrease its value. Cream is ripened to improve the yield, flavor, and keeping quality of the butter. The butter maker should know how to control the lactic acid in the cream so as to secure a uniform ripeness, from day to day, at a temperature that will not injure the butter. A good temperature at which to ripen cream is about 60° in winter, a lower temperature being more suitable in summer, as the milk at the time of separation already contains more lactic acid.

Mr. F. C. Harrison, Professor of Bacteriology at the College, read a valuable and technical paper on "Cheese and Butter Starters."

At the

EVENING SESSION

the Chairman, Mr. Derbyshire, who had just returned from the Cedar Rapids convention, gave some reminiscences of his trip and how the butter industry of the western states was progressing. Mr. Geo. H. Barr gave an excellent address on "Practical Cheese Making," in which he dwelt upon the importance of the maker keeping himself, as well as his factory, clean and tidy. Unless he does this he will not be in a position to educate his patrons along the lines of cleanliness in caring for milk.

A paper on "Practical Butter Making" was read by J. B. Muir, and the discussion which followed turned largely upon the question of washing or not

WASHING BUTTER

The larger number of those who took part were in favor of a certain amount of washing, especially if the butter was to be kept for some time. Where the butter was going into consumption right away, some were in favor of not washing the butter, as a better flavor would be obtained. It is always considered safe, however, to give the butter a certain amount of washing.

After a number of short addresses by some of the prominent dairymen present, the convention closed, with everyone feeling that this first gathering in Canada of cheese and butter makers had been a decided success, and was well worth repeating another year.

The District Conventions, held by the Western Dairymen's Association this year, have been more successful than any previous ones. The attendance and interest were good and dairymen seemed to be keenly alive to the fact that their best efforts must be put forth to keep up and improve the quality of our cheese.

Among those who rendered valuable service at these gatherings were, Prof. Robertson, Prof. Dean, A. F. MacLaren, President of the Association, John L. Pearce, R. Robertson, Robt. Cleland, F. J. Sleightholm, A. T. Bell, J. A. Gray, H. White and T. B. Millar.

A number of local meetings have also been held in connection with many of the factories, that will do much to bring about a greater improvement in the quality of the product.

Though there has not been much excitement and enthusiasm about winter dairying this year, that branch of the industry has perhaps given as good satisfaction and progressed as favorably as during any other season since the