

Instead of pulling or stripping it. If this causes the animal too much pain, a teat tube may be used, but must be boiled thoroughly for five minutes each time before using. When the udder is not tender, thorough hand rubbing several times daily, with or without the camphorated oil, will aid in bringing about a normal condition.

[Note.—A successful veterinary practitioner, though commenting favorably upon the above article, says that he would rather give half a pound of Epsom salts daily than to administer the larger dose recommended. He also states that he would prefer to give the ounce of saltpetre in three one-third-ounce doses during the day than to give the whole quantity at once, and advises further that an equal quantity of gentian and one ounce of soda hyposulphite (baking soda) be combined with the saltpetre. Watch the case, he cautions, and, if following the acute stage of the disease depression is observed, as it often will be, support the patient with stimulants, such as liquor ammonia acetate, 3 to 4 ozs., or whiskey the same. If heart action is weak, add fluid nux vomica, 1 dram.—Editor.]

Dairy Cow Records at Kensington, P.E.I.

Following is the record of individual cows for 30 days, ending August 10th, 1905, at Kensington, P.E.I., under the direction of the Dominion Dairy Division:

Herd No.	No. of cows.	Average per cow.			Highest per cow.			Lowest per cow.		
		Milk lb.	Fat lb.	%	Milk lb.	Fat lb.	%	Milk lb.	Fat lb.	%
61	8	633	24.1	3.6	760	29.6	3.9	470	15.9	3.4
62	7	686	25.0	3.7	845	28.7	3.4	440	18.4	4.2
63	8	495	22.5	4.5	440	25.9	5.9	340	17.0	5.0
64	10	562	22.3	3.9	600	33.6	5.6	380	15.5	4.1
65	8	780	31.5	4.0	1080	41.0	3.8	490	22.5	4.6
66	5	788	28.0	3.6	880	31.6	3.6	745	24.5	3.3
67	7	813	35.5	3.5	700	28.0	4.0	480	17.2	3.6
68	8	721	25.7	3.5	1035	32.0	3.1	655	19.0	2.9
69	8	585	23.3	3.9	760	31.1	4.1	460	16.5	3.5
70	5	716	27.8	3.6	1000	41.0	4.1	360	16.5	4.6
71	6	837	27.6	3.3	1090	34.8	3.2	670	22.7	3.4
72	6	724	26.5	3.6	665	29.2	4.4	510	19.3	3.8
73	4	550	19.8	3.6	830	28.2	3.4	365	14.2	3.9
Average of 90 cows:		660 lbs.	3.7%;	25.0 lbs.						

The Babcock Superseding the Oil Test.

In reply to a Grey County Creameryman, who asked for information regarding the relative number of cream-gathering creameries in Western Ontario using the Babcock and oil tests, respectively, Mr. G. H. Barr, Secretary Western Ontario Dairyman's Association, submitted these figures, which are as complete as he could make them in the absence of official returns on this point:

Cream-gathering creameries using Babcock test in 1905, 30; cream-gathering creameries using the oil test, 15; number that have adopted the Babcock during the past two years, 17. Some few facts regarding the relative merits of these two tests were thus enumerated:

1. The use of the oil test during the past ten years has done nothing towards improving the quality of the cream or butter at the cream-gathering creameries. There has been a decided improvement in both where the Babcock has been in use.

2. The Babcock test gives its best reading on sweet cream, thus putting a premium on this kind of goods. The oil test puts a premium on sour cream. Thin sour cream is the cause

of more second-grade butter in the cream-gathering creameries than is anything else.

3. It is easier to make an accurate test with the Babcock tester than with the oil-test churn.

Regarding the question of measuring vs. weighing the cream, Mr. Barr says: Measuring is not so accurate as weighing. Weighing will give advantage to none; measuring may give an advantage to the patron who has sour, frothy cream. This is decidedly wrong.

The painstaking, careful patron should be protected and encouraged in every way. This



Making Powdered Milk.

Showing the thin white sheet turning off the roller.

will be done by weighing the cream and testing by the Babcock.

Mr. Barr assigns conservatism as the reason why the oil test is still retained in some sections. For instance, Thos. Willis, of the Centralia creamery, who had been using the oil test, fitted up this spring with a pasteurizer and cooler, and at the same time commenced paying by the Babcock. Some patrons protested strenuously, threatening to leave unless the oil test was reverted to. To hold his patronage he put out the Babcock and changed back to the old plan, but now some of the tallest kickers are sending to the neighboring creamery at Winchelsea, where the Babcock system is in vogue, showing that opposition to the Babcock rests on prejudice, and will gradually disappear.

The boss cow of the kingdom of Sweden is supposed to be one which is the property of O. Nilsson, of Svannarp, Skane. During the past year she gave 1,760 gallons of milk, containing 4.57 per cent. of fat, and yielding 750 pounds of butter.



Photo by Reid.

Harvey 6th of Manswrae.

First-prize Ayrshire cow and champion of the breed, Highland and Agricultural Society's Show, Glasgow, 1905.

The Cost is Small, but the Returns Are Sure.

THE MAN WHO SAID THAT WAS TALKING ABOUT "WANT AND FOR SALE" ADS. IN THE FARMER'S ADVOCATE AND HOME MAGAZINE, OF LONDON, CANADA.

pounds. The milk is conducted in a little trough directly over the place where these rollers come in contact. From here it drips automatically down between the rollers, on which it spreads out in a thin film; the heat evaporates the water instantaneously, and the milk turns off the rollers in the form of a continuous thin white sheet. The dried milk is taken upstairs and run through

Powdered Milk.

Dry milk is now a commercial product. In June, 1903, was patented the Hatmaker-Just process of converting milk into powder by a simple method of evaporating the moisture from the liquid. The patent rights for specified districts were then sold, and manufacture commenced in the United States and Canada. The Canadian rights were secured by B. A. Gould, of New York, who, under the trade name of the Canadian Milk Products, established a plant at Brownsville, in

Norfolk Co., Ont., about a year and a half ago, and has already built up a lucrative business. We understand he purposes starting the manufacture of powdered milk in other creamery districts, as the demand for the goods warrants.

About four main lines are put up, viz.: The Golden brand, made by evaporating the whole milk, and consisting, therefore, of the total 12½ per cent. of solids found in normal liquid milk; the separated brand, made from skim milk just as it comes from the separator; "Milk Stock," made by mixing with the separated milk a proportion of oleo, and used for confectionery, cake-making,

etc.; another brand, made from a mixture of skim and whole milk, mixed in varying proportions, according as the orders in hand may require. When orders require separated milk, butter is made from the fat. There is a ready demand for the powdered milk as fast as it can be turned out. A good deal is sold in bulk to confectioners and other manufacturers. It is also supplied to surveying parties, and is shipped to the Yukon. A certain amount is disposed of by the retail trade, but it is manufacturers who have been quickest to take it up. Its virtues, as compared with liquid milk, are concentration, long-keeping, purity from bacterial content. Powdered milk is readily converted into liquid by addition of warm water, and, but for a somewhat caramelized flavor its taste resembles that of normal milk. For baking, this flavor referred to should not prove an objection, while the fact that it can be bought in bulk and stored is a big advantage to firms requiring large but more or less irregular supplies of lactic product.

At the time the "Farmer's Advocate" visited the factory it was taking in 20,000 pounds of milk daily, although earlier in the season they had as high as 30,000 pounds. As no by-product is returned to the patrons, the milk is bought at a price considerably above the ruling cheese-factory returns, the rate last month being \$1.00 per cwt. Fourteen hands are employed in the factory, and the business is in a thriving condition.

The manufacture consists of one essential process. There are three machines, each with two large revolving rollers about three feet in diameter and four feet long, and heated with an interior steam pressure of about 84