

twenty-one pounds gain, and six pounds loss respectively. After forty days of feeding the pair receiving the milk rich in fat were affected with loss of appetite and diarrhoea and finally did not consume enough to sustain life. The pair receiving milk poor in fat content, as well as those receiving skim milk, maintained good appetites until the close of the trial.

"The failure of a pound of milk solids in rich milk to make equal or better gains than a pound of solids in the poor milk was not due apparently to lack of nitrogenous material, but rather to the excess of fat or to the character of the fat.

"Larger fat globules were found in the richer milk, and this fact, in connection with the digestive disturbances, would seem to indicate the reason for the larger gains from a pound of solids with the poorer milk.

"Fat globules in human milk are smaller than the fat globules in cows' milk. If it is safe to reason by analogy from the butter to the human, then whole milk containing a lower per cent. of fat would seem to be better suited for infant feeding than whole milk high in per cent. of fat."

—Storrs Experiment Station.

#### Branding Swedish Butter

The Swedish Government has introduced a new butter brand into Great Britain. It is intended to be not only a national brand, but also a quality brand. The Swedish dairies which desire to use this brand must fulfil the following conditions:

1. The cream or the milk used for butter making must be pasteurized at least to 176 degs. F.
2. That the moisture in the butter does not exceed 16 per cent.
3. That the butter must obtain a fixed number of points at the official butter tests.
4. Every dairy must take part in the official butter tests, and must be judged at least three times a year—once in the winter, once in the summer, and once in the autumn. If there is any dairy which has not obtained the fixed points, this dairy will be examined several times, and, if the butter continues to be bad, the dairy will lose its brand, and will not have it again before the butter is shown to be continually good.

The judging at these butter tests will be undertaken by three dairy experts and six butter merchants, divided into three groups, with one expert and two merchants; each group to work separately, and when they have finished the results of each group are to be compared, and the average number of points of the three groups will be given to the dairy.

#### A New Milking Machine

A new milking machine, the invention of Daniel Klien, Roanoke, Va., will be put upon the market shortly, so says the *New York Produce Review*. It has been in use in the stables of Col. A. M. Bowman, Salem, Va., for the past eight months and has never missed a milking and apparently given good satisfaction. It is claimed that one man can operate two of these machines and that each machine will milk 12 to 14 cows per hour. The machine will be on exhibition at the National Dairy Show in Chicago next February. Parties desiring full particulars regarding this machine can obtain them by writing the inventor.

God made the country, and it is strange that a lot of people think they can't be satisfied until they sell their farms and move to town.

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