

rape and Hungarian grass in August, will bring them into the stables and cowstalls by the 15th of October, in prime condition, a condition that the contents of the silo and of the root-cellar, combined with good sound dry food, will enable them to retain throughout the winter months with comfort to themselves and with profit to their owner.

In conclusion, allow me to say that I think a yard, provided with sheds and with shoots to carry off the rain, on three of its sides, but open to the South, will be found a more comfortable place to soil cattle in during the hot weather than a close stable. The only thing I see against it is that horned cattle will hunt each other about at first; but this might surely be obviated. One thing is certain: all pregnant animals require exercise, and although I am advocate for the confinement of cow-stock during the winter months, I would give them as much liberty as possible during the summer.

I have made no remarks on the saving of manure made by soiling stock in well sheltered, well littered yards, as you all know as much of this or more than I can tell you.

ARTHUR R. JENNER FUST.

(Read (in French) at the Sorel meeting of the D. Ass.)

daily deliveries of milk amount to from 6,000 lbs. to 8,000 lbs. The work will then be thus divided.

The head maker receives and enters the milk in his register; and at the same time regulates his separators.

The first assistant, who ought to have gained some previous knowledge of butter-making, manages the churning, washes, salts, and works the butter; the whole under the eye and control of the head maker.

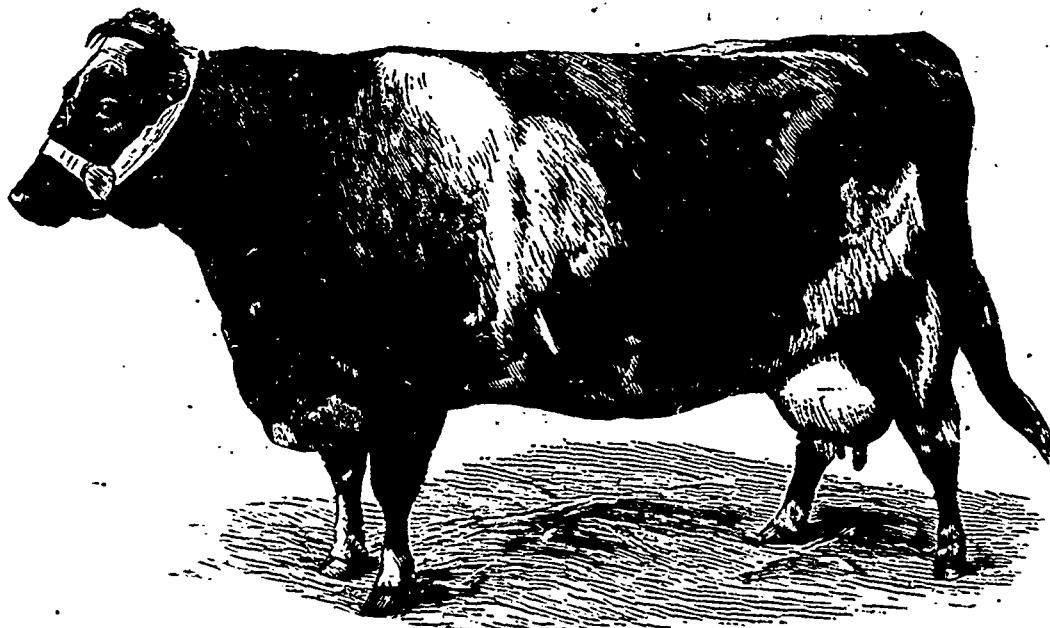
Lastly, the apprentice has to look after the supply of fuel to the boiler and the other common business of the factory.

The butter-making finished, the two aids clean up, while the head looks into his daily accounts, prepares his dividend-list, shipments, &c.

Thus each has his place; the work is done with regularity, without loss or waste, and the proprietor will be all the better for it. But if the men are overworked, you may be sure trickery and losses will infallibly result from it.

A common fault that I will now point out, is that during the hot weather many makers persist in putting the butter in direct contact with ice to make it firm.

This is wrong, since those parts of the butter that re-



SHORTHORN COW, VICTORIA. (FIRST PRIZE, LONDON DAIRY SHOW, 1890.)

#### CREAMERIES.

In the majority of creameries, there are not enough workmen employed; generally, only a maker and an apprentice to deal with from 8,000 lbs. to 10,000 lbs. of milk a day, and sometimes even more. Thus, the maker is overworked; he has at one and the same time, to inspect the deliveries of milk, to look after his engine, to see to the regulation of the speed of the separators, and he is often compelled to carry on the churning of the cream at the same time to save fuel. No man can do all these things at once, so being obliged to neglect some one of these operations, his work as a whole suffers.

I recommend creamery-owners not to overwork their butter-maker but to allow him two assistants as soon as the

main some time in contact with the ice, turn white and become under the butter-worker veined or marbled; thus, the appearance and sale of the butter is depreciated, and it only passes for a second-class article.

It is far better to strive in every possible way to get the butter firm at an earlier period, and for that purpose, not to churn at too high a temperature: in summer, never higher than from 56° F. to 58° F. And as soon as the butter has "come" in grains, to wash it in the churn with the coldest water possible, so as to prevent its getting into a lump. Where there is no water cold enough naturally, it may be easily cooled with ice, in this way: place a tub pierced with holes and filled with bits of ice over the mouth of the churn, and let water run into the tub, where it will get cooled before it finds its way into the churn.