The Suffolk Horse.

By many the Suffolk horse is very much admired, and from what we have seen of them we consider them a good farm horse, destined to rival, but not to supersede other draught breeds. The following is what their breeders have to say in their favor :

As far back as 1813, the Suffolk horse was a favorite. For power, endurance, constitution, and longevity, it has long been famous. Its height varies from 15¾ to 16½ hands, has short flat legs, with short strong pasterns, free from much long hair ; hard clean legs, with bone of compact quality being desired, rather than soft large legs. Shoulders very long, lying rather forward to suit draft purposes. Hindquarters long, heavy, well and close coupled with loin and back, having the legs well under the horse. The recognized color is chesnut. Bays were very prevalent some years ago, but the presence of that color can, in nearly every case, be traced to the introduction of extraneous blood.

At one of the early shows of the Suffolk Agricultural Association, a mare was exhibited with a sucking filly by her side, the united ages of which amounted to 41 years. For long hours without food and short rations when they get it, no horse can work with a Suffolk. The iron constitution of these deep-ribbed hardy animals, and their habits of life transmitted from one generation to another, have accustomed them to that which would have killed another breed. In temper they are docile in the extreme.

The Suffolk is an excellent mover, with a smart quick step, a true balance all round on the trot, and a capital walker. For all purposes of agriculture, he is good, smart in harvest, quick at the end of the plow, a fast walker on the harrows after the drill, and a staunch slave at the collar, he is unsurpassed by any breed of horses in England or Scotland.

For the first 23 years of the Royal Society's existence, the prize was offered for "the best horse for agricultural purposes," and the various breeds took their chances among specimens representing every variety ; of these 23 first prizes 14 went to Suffolk horses, and the remaining 9 represented the united success of all the other breeds which competed. In addition to these, more than half the second prizes awarded during the same period were won by Suffolk horses. But the society did well to separate the classes. Prejudice began to run high, and district prizes for Clydesdales, Shires and Suffolks enabled the judges to give their decision unbiased by predilections for particular breeds.

The Suffolks are noted for the honesty and continuance with which they will exert themselves at a dead pull. Many a good draft horse knows well what he can effect, and after he has attempted it and failed, no torture of the whip can induce him to strain his powers beyond their natural extent. The Suffolk, however, would tug at a dead pull until he dropped. As far back as 1742 we read of the Suffolks taking a prominent place at drawing matches, the low position of his shoulders enables him to throw an immense weight into the collar.

Several New England co-operative creameries have reduced the cost of buttermaking to about three cents a pound, and last year returned their patrons an average price of 25 cents a pound.

Every farmer ought to know the individual value of each cow as a milk and butter producer? Decisions in this matter must be arrived at by actual tests, not by guess work, as is so often done.

The Dairy.

Summer Care of Milk.

BY DAIRYMAN.

Dairymen, like all other people, are, or should be learning from his experience. The first and most pressing question on a dairyman's mind about this season of the year is how to take the best care of his milk so as to make the most of it, whatever may be the system followed, be it cheese or butter manufacture.

As this is about the time when cheese factories are in full operation and producing the largest quantity of goods, and generally the market is about its lowest, when allowed to take its natural course, it might be useful to give a few hints on this subject. First let me say what has often been said before, for a healthy cow there are three things absolutely necessary to produce good milk: plenty of good food, plenty of good water and plenty of salt. I am not going into details or analysis of different foods for cows. At this season of the year plenty of good pasture with a little chop or meal is all they want. In traveling I saw that dairymen have learned a lesson from last season's drought, and that is to provide feed in case of short pasture. I have seen many plots of corn put in, some broadcast, some in drills, some in two rows, and miss two, sown with a drill evidently preparing for feed. No doubt where this growing of corn is attended to the result will be satisfactory to the farmer.

The next point is plenty of pure water. It may be very easily understood by everyone that as milk contains about 86 per cent. of water, impurities in the water the cows drink will assuredly affect the milk, and if the milk is affected its product will be to the same extent.

The third point is the salt. Experience has taught observers that cows when getting plenty of salt, other things being equal, will give more and better milk than the same cows on the same feed and water would do without salt, and I think Prof. Robertson, Ontario Agricultural College, Guelph, made some practical tests on this very point with some eight or ten cows, and found that the milk of those getting all the salt they wanted, kept sweet at the same temperature and under the same circumstances eight to ten hours longer than the milk of cows having the same feed and water but no salt.

I think I hear some one say, "why we have heard all that and more, too, before now, and every dairyman knows these things." That may be true, or it may not, but you don't need to visit very many cheese factories till you hear cheese makers speak of tainted milk, gassy curds and milk coming in in not very good condition, and so long as this is the case either some dairy people don't know, or don't practice what they do know about the milk, there remains the need of having them reminded, and repeating the old story of cleanliness, airing the milk, keeping cans clean, and setting the milk stand in a clean place. I was astonished one day lately in my travels to see, after passing a farm house, a short distance from the entrance the milk stand, and on the other side of the fence a hog pen. I just thought here's a case for the Inspector of Nuisances to take up, and by the way, I would throw out a suggestion that the milk and cheese instructors should be appointed Nuisance Inspectors as well, and wherever they can hear of or see a hog pen on the road side near the milk stand they should notify the farmer to have it removed to some other quarter, where it would not endanger the health and comfort of his own family, and that of his neighbors, and not cause the milk of his cows becoming unfit for human food. If their notice was not attended to and the grievance removed, the factory ought to refuse to take such milk, till such time as it was fit and clean for human food.

There are two points in particular which must be noticed in taking care of milk, these are: airing the milk, and the temperature. I am not aware of any very speedy way of airing the milk, and at the same time cheap and simple. What is meant by airing the milk is exposing it to the air in thin sheets, so that the air may come in contact with as much surface of the milk as possible, thereby removing the animal odors, which the milk naturally receives from the animal's body. If the animal breathes impure air, eats unclean or flavored food, or drinks impure or tainted water, the milk will be affected, and have the same taint the cow's body may have at milking.

There are various simple ways of airing the milk. Take a good large long handled dipper, and lift the milk up into the air and pour it slowly into the can, or better, if you have another can, out of one can into the other, or from one pail into another. This is the simplest way of airing the milk, but I expect that there will be more attention given to it in the future, and some simpler means found whereby the airing of milk will become general. This is done simply to purify the milk, by the air coming in contact with it, and you will, therefore, see the necessity of having the air pure with which the milk is brought into contact, and this explains why milk stands and milk cans should be clean and their surroundings pure. I learned from a very observing dairyman last week that he keeps his Saturday night's milk and takes it to the factory Monday morning in good condition. One Sabbath morning he did not air his milk until some time after milking, and the result was Saturday night's milk was good, and Sabbath morning's milk, though milked twelve hours later, sour and partly tainted. This shows us that the sooner the airing is done after milking the better.

A word about cooling. It is not necessary to cool the milk very much. If it is well aired it will keep for the night, if 68° to 70° warm, and, as a general rule, the airing cools it to this degree. Milk which is cooled and not aired is sometimes the worst of all ; for instance, set a can of milk in a tub of cold water without stirring it, the cold water sends the cream to the top of the milk, which, having formed a skin, prevents the heat, odors, and taints from escaping, though they try their very best. This is one reason why there is often poor flavored butter, the animal odors of the milk in trying to escape from it are caught and held by the cream, and conveyed to the butter against their will, and spoils it, and in nine cases out of ten the dairymaid does not know how it is her butter is not sweet, for everything else is clean and sweet. If a little care had been taken with the milk at the start everything would have been right.

One of the uses of giving cows salt, especially in hot weather, is that it acts as a preservative in the system. Everyone accustomed to test milk can tell by its flavor whether the cows have been getting their salt. I have no doubt, whatever, that the neglect of "salting the cows" spoils the butter and injures the milk for the cheese factory. If these hints are attended to a few points of progress will be made in our dairy business.