

THE DAIRY.**MILK AS A REMEDY.**

Considerable has been lately said in medical journals concerning the value of milk as a remedial agent in certain diseases. An interesting article on this subject lately appeared in the *London Milk Journal*, in which it is stated, on the authority of Dr. Benjamin Clarke, that in the East Indies warm milk is used to a great extent as a specific for diarrhoea. A pint every four hours will check the most violent diarrhoea, stomach-ache, incipient cholera, and dysentery. The milk should never be boiled, but only heated sufficiently to be agreeably warm, not too hot to drink. Milk which has been boiled is unfit for use. This writer gives several instances in arresting the disease, among which is the following: The writer says: "It has never failed in curing in six or twelve hours, and I have tried it, I should think, fifty times."

"I have also given it to a dying man who has been subject to dysentery eight months, latterly accompanied by one continual diarrhoea, and it acted on him like a charm. In two days his diarrhoea was gone; in three weeks he became a hale, hearty man; and now nothing that may hereafter occur will ever shake his faith in hot milk. A writer also communicates to the *Medical Times and Gazette* a statement of the value of milk in twenty-six cases of typhoid fever, in every one of which its great value was apparent. It checks diarrhoea, and nourishes and cools the body. People suffering from disease need food quite as much as those in health, and much more so in certain diseases where there is rapid waste of the system. Frequently all ordinary food in certain diseases is rejected by the stomach, and even loathed by the patient; but nature, ever beneficent, has furnished a food that in all diseases is beneficial—in some directly curative. Such food is milk.

The writer in the journal last quoted, Dr. Alexander Yale, after giving particular observations upon the point above mentioned—its action in checking diarrhoea, its nourishing properties, and its action in cooling the body, says: "We believe that milk nourishes in fever, promotes sleep, wards off delirium, soothes the intestines, and, in fine, is the *sine qua non* in typhoid fever." We have lately tested the value of milk in scarlet fever, and learn that it is now recommended by the medical faculty in all cases of this often very distressing children's disease. Give all the milk the patient will take, even during the period of greatest fever. It keeps up the strength of the patient, acts well upon the stomach, and is in every way a blessed thing in this sickness.

CREAMERIES.

Last year the net returns to the patrons of cheese factories making whole milk cheese, and to those making both butter and cheese, showed a considerable balance in favour of the latter. This is principally due to two causes. one is the relatively higher price for butter than for cheese during the past year, and the other is the advance which has been made in the manufacture of skim-cheese. A part of this improvement is due to the sweeter and better condition of the skim-milk under the improved process of cold setting, and the rest may be credited to a better skill in adapting the mode of manufacture to the conditions of the milk. A mild, soft, fairly palatable and fairly wholesome cheese is now made in many of the modern creameries out of milk which would, a few years ago, have turned out nothing but "white cak." The success of the creameries and the present high price of butter

is causing the erection of a great many new creameries this spring, and the cheese factories which are adapted to manufacturing either butter or cheese are, many of them, preparing for skimming, the first part of the season at least. Dairymen are constantly oscillating to and from the manufacture of butter or cheese.

The current this spring seems to be all one way, and the change may possibly be so great as to cause a reaction in the relative prices of butter and cheese. Butter is now much the most profitable. Cheese at thirteen cents, and butter at thirty cents, gives the equal profit from the milk. But, just now, cheese does not sell as readily at thirteen cents as butter does at forty-five cents. Fifteen cents extra profit on the milk for a pound of butter is a great difference when applied to the milk of a whole factory, and it is not strange that dairymen should be anxious to avail themselves of it.—*National Live Stock Journal*.

FEEDING COWS.

At a recent meeting of the Vermont Dairymen's Association, Mr. Mead, of Rutland, stated that he kept sixteen cows, all natives, from whose milk product he made fifteen pounds of butter per week, selling the same to regular customers in Providence, R. I., at forty cents per pound, put up in ten-pound packages. He feeds his cows on corn cob-meal and barley, one bushel of each, adding to one bushel of this mixture five bushels bran, and feeding four quarts of the mixture to each of his cows per day. When he has corn stalks he cuts them, and mixes the bran and meal with them, wetting the mixture. When he has no stalks on hand, he wets the mixture a little with warm water and feeds it alone, giving the cows plenty of good hay. He waters the animals twice a day, sets his milk in deep cans, churns his cream in an oscillating churn at a temperature of sixty degrees, washes his butter, and works in his salt at the rate of one ounce to the pound of butter.

YIELD OF CANADIAN JERSEYS.

I have seen no tests of Jersey cows from Canada, and send reports of three: Pearl of St. Lambert 5,257, six years old, gave a total in seven days of 245½ pounds of milk. From this we churned fourteen pounds two ounces of butter. Clematis of St. Lambert 5,478, six years old, gave in seven days 285 pounds. From this we churned fourteen pounds three ounces of butter. This cow has since given as much as forty-seven pounds of milk in one day, and milks up to within three weeks of calving. Mary Ann of St. Lambert 9,770, three years old, gave in seven days 221 pounds of milk. From this we churned fourteen pounds eight ounces of very yellow butter. These cows were not fed higher than any good farmer can afford to feed, being fed on clover hay all they would eat up clean, with peas and oats chopped, and a little bran. I intend testing them again as soon as the grass gets good. These were all tested personally, and can be sworn to.—*W. R. Markham, Ont., in Country Gentleman*.

TO RELIEVE CHOKING.

To relieve a cow choked by a turnip or potato, take a grape vine about as thick as a man's finger and five or six feet long; round both ends like an egg, smooth and peel it; then make a little groove one-eighth inch deep and two inches from one end: put on it two or three plies of rag, and cover with a piece of cotton cloth, turning it back and wrapping it with strong thread or wax-end at the groove; then grease the wad with lard. The obstruction can be pushed into the cow's rumen

with this instrument, the wad end to be put into her gullet, and a strong but steady pressure used until it reaches the stomach, which will be instantly known to the operator. This simple substitute for an expensive probang such as I have seen used in the old country I have found to answer the purpose just as well, and it can be made in five minutes. The object of the wad is that the cow's throat may not be injured; it should be tied on securely.—*Joshua Franklin, Gloucester Co., Va.*

THE WANTON CALF: A FABLE.

A Calf, full of Wantonness and Play, seeing an Ox at the Plough, could not forbear insulting him. "What a sorry, poor Drudge are you," said he, "to bear that heavy Yoke, and go turning up the Ground for a Master!" "See what a happy life I lead!" he added, when at evening the Ox, unyoked and going to take his rest, saw him, hung with Garlands, being led away by the Flamen, a venerable man with a fondness for Veal Pot-Pie. **MORAL.**—This Fable teaches us that Young People had better Stick to the Farm, and not Study for a Learned Profession unless they are fully aware of what it means.—*Harper's Magazine*.

"He was gored by an angry bull," wrote a reporter, in describing the death of a farmer. "Don't be tautological," said the editor; "strike out the word 'angry';" of course a good-natured bull wouldn't do such a thing."

ENGLISH advices report that the cheese makers of Wiltshire, Dorsetshire and Somersetshire, England, made cheese last winter, and this supplied the demand for fresh, early stock which has usually been supplied by American early cheese.

A FRENCH chemist reports that water made slightly salt, and to which, when boiling, bran in proportion of one quart to every gallon has been added, has been found in a series of experiments to increase the yield of milk twenty-five per cent. if given to the cows as their ordinary drink.—*Mark Lane Express*.

WHILE it would be of no use for the Jersey, Ayrshire, or Holstein breeders to try to take a sweepstake over Shorthorns or Herefords, at the fat stock show, with steers of their favourite breed, still the exhibition of such steers at the show would be productive of great good, both to themselves and to the American public generally. It would prove that not only are the leading dairy breeds valuable for dairy purposes, but they make a very nice quality of meat, which, although inferior to the beef of exclusively beef breeds, is still of good flavour, and will sell at a fair price.

MAJOR W. C. J. HALL told the recently organized Western New York Dairymen's Association that he had seen the two halves of the same cheese of our manufacture sold side by side in England, one as American the other as Cheshire, for about four cents a pound difference in favour of the latter. He cited other interesting and amusing instances of a similar kind, illustrating British prejudice and gullibility, and he thinks our products will never be marketed abroad on their merits, and so bring their just value, until they are consigned to American agents sent to foreign countries by associations of producers. At present our beef is largely sold as "home grown," and butter and cheese from the United States is repacked to resemble that of English make. The latter deception is a regular industry, and the men engaged in it are known as "galvanizers."

When a gentlemanly agent calls and offers you a hay fork for nothing and a commission of \$5 for every one you sell, don't sign any documents until you have examined them thoroughly, and not then if you don't understand them.