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Neatness in the Dairy.

Quality is always a measure of value, and unless perfect cleanliness is observed the quality of butter and cheese cannot be of the best. The dairy man or farmer may not perceive any difference, but the expert buyer or the fastidious consumer will instantly detect inferiority in flavor, and hence be slow to purchase. Means for washing or brushing cows are rarely seen in a stable, and still less frequently is opportunity offered for cleansing the hands of the milkers. So that in the great ma-jority of cases impurities invariably get into the pail, are dissolved by the milk, and become ab-sorbed by the butter. Dairymen admit the value of cleanliness and skill; but are not always aware of what constitutes proper cleanliness. As a blind man has no conception of a brilliant sunset, so some persons cannot understand what perfect cleanliness and purity are. We were never more impressed with this fact than when visiting the Echo Farm Dairy, at Litchfield, Ct. There the stalls were cleanly sanded and without stain ; not a loose hair was to be found upon the cows; the stable was spacious, airy and well lighted; the cow's udders were scrupulously clean; the milkers' hands were carefully washed before milking, and even the conversation of the hired men was clean, foul language or noisy talk being forbidden and avoided. The most scrupulous cleanliness was carried out in the dairy, every utensil was pure and bright, and the dairymaid who superintended the butter-making was a pattern of feminine neatness. No one, however fastidious or exacting, could object to the product of this dairy; and



FIGURE 1.

there is no reason why the same methods could not be observed anywhere. A cottage can be kept as clean as a palace; and a very ordinary dairy can be made as clean as the Echo Farm.

We give herewith a few hints as to how this cleanly management may be practiced :—All droppings should be removed out at least once a day. The litter should be short, sand, sawdust or earth

Feed for Good Butter.

The feed that produces the best butter is early Clover, blue grass and timothy, cut cut hay. early and well cured in the cock, with little exposure to the sun, is certainly the best fodder. Mixed with this may be given a daily feed of three or four quarts of meal, consisting of yellow corn and wheat bran in equal parts, or wheat bran and barley. When oats are mixed in the feed the butter loses color, and sometimes the cream is long in churning. Buck wheat produces white and tasteless butter, and no dairyman except a milkman should use it for feed. Sugar beets and carrots are excellent roots for butter; mangels, turnips and ruta bagas are objectionable on account of the fla-We have found steaming the food an ecovor. nomy where the requisite help is at hand without extra cost, and if the feed is given slightly warm, it adds much to the compost of the cows, aids digestion, and increases the milk product. In our own practice we have found that carefully grown and well cured sweet corn fodder is equal to the best hay. The daily rations for cows that were giving one pound of butter daily during the depth of winter in our dairy were two bushel baskets of cut corn fodder, with three and one-half quarts of ground feed of corn and wheat bran in equal parts. Half of this was given in the morning and half in the evening. At noon 10 pounds of hay were given in the racks, and just before milking in the afternoon each cow received a pailful of cut roots, sprinkled with corn meal or bran. Each feed, except the hay, was sprinkled with salt at the rate of a handfull to each cow. The butter produced was of a good color, and a pail which was kept over a year was as sweet and well flavored when opened as when packed.-N. Y. Times.

Checse Making on a Small Scale.

For making checse under any circumstances, a few things are absolutely necesary. One must have a vessel large enough to hold the milk. It may be any clean tub, boiler or kettle. A wooden tub is best, because it will lose least heat while standing. There must be means for warming, which can be supplied by a cook stove. Rennet for coagulating the milk must be provided and soaked beforehand. A strong hoop for pressing the curd, with a capacity of at least six cubic inches for every quart of milk used, and power for pressing equal to at least the weight of a ton. These being provided, warm milk in any convenient way without burning, to about eighty-four degrees, and add rennet enough to have it begin to curdle in fifteen minutes, and cover the milk to keep it from cooling. The quantity of rennet to use must be found by trial. A good rennet, well soaked and rubbed, in time, will curdle about 2,000 quarts of milk, but there is so much variation in their strength, that only an approximation to the quantity required can be made. When the curd has become so hard as to cleave before the finger when passed through it, it should be cut with a blade that will reach to the bottom of the vessel, into columns an inch or so square, and then covered to let the whey separate. After it has stood fifteen or twenty minutes, the whey which can be conveniently removed, may be dipped off and the curd carefully broken with the hands into pieces the size of chestnuts, or even When this is done, the whey which has finer. been dipped off, or what is better, an equal bulk of water heated to 150 degrees, may be turned into the curd and stirred enough to make all parts of the curd warm up alike. The curd should be again covered to prevent cooling, and left standing fifteen or twenty minutes, or as long as it can be without sticking firmly together, when they may be again dipped off, the curd broken up fine again. and more hot whey or water turned on and mixed evenly with the curd by gentle stirring, so as not to roll the whey and waste the richness of the curd. Cover the curd again, and repeat the operation till the mass is raised to blood heat. The stirring should be repeated often enough to be prevent the pieces of curd from adhering, and the whole covered and left standing for the curd to harden.

lumps broken up fine so it will all receive salt about alike, salt at the rate of one ounce for each ten quarts of milk. Mix the salt thoroughtly through the curd, and then put to press. As soon as the curd is well stuck together so it can be handled safely, remove it from the press, put on a new press cloth, turn the under side up, fold the cloth evenly over it, and press again until the press is needed for the next day's cheese.

Upon taking it from the press, let it stand an hour or two till it becomes dry, then rub it over with some soft grease, and turn and rub daily until it is eured, which will be from thirty to sixty days. On small cheese for house use, no bandage will be required. The surface must be greased often enough to keep it from drying and checking.— *American Dairying*.

When milk is put into a pan and allowed to stand till throws up cream, the portion of cream rising first to the surface is richer in quality, and greater in quantity, than that which rises in a second equal proportion of time, and so on—the cream progressively declining in quality, and decreasing in quantity, so long as any rises to the surface.

TRAINING CUCUMBERS ON TRELLISES.—Cucumbers are generally permitted, or compelled rather, to grow flat upon the ground, but vines have been trained upon trellises with the very happiest results. Indeed, nature never intended the cucumber for a mere surface runner, else it would not have been provided with clasping tendrils. A low trellis, keeping both vine and fruit off the ground, adds largely to the yield and the quality. When space is an object, a great saving of ground may be accomplished by training upon high trellises.

The following has been recommended as the best mode for preparing lime dust for slugs and other insects, for mildew, etc. : Take, say a peck of fresh or sharp lime, broken up into small pieces; then add four pounds of flour of sulphur, or in like proportions if in smaller quantity. Add onethird as much boiling water, or just enough to slake the lime to dry powder, and cover the vessel as soon as the water is poured on. By adding water, it may be made into an excellent whitewash for trees, the sulphur increasing its efficacy.

REMEDY FOR THE CURCULIO.—I have saved my plums a number of seasons by the following process: When the curculio is about to begin its attack, or as soon as the plums are the size of a filbert, I take a long-handled pan, put in it a quart of coal or gas tar and set it on fire. This I carry under the tree and completely smoke every part. I repeat this two or three times each week until all danger from the curculio is over. When a rain does not occut to wash it off, the odor from the smoke will remain in the foliage for several days. It takes but a moment or two to smoke a tree.— L. D., Wisconsin.

being better than straw. The cows should be cleaned, carded and brushed daily, and in the spring, when the coat is falling off, they should be brushed before each milking. The stable should be well lighted and kept whitewashed and free from dust and cobwebs. Before the milking, the udders should be brushed, wiped or washed, and they should be thoroughly dried at once to avoid cracking of the teats, and clear water be used. We find a brush, or a sponge, preferable to a cloth for this purpose. A small box, arranged as in figure 1, will be found convenient. A leather strap is fastened, as shown, for a handle. The box is divided into two compartments, to hold a card, brush, sponge and towel, and has a small



FIGURE 2.

pocket at each end to hold soap and some common cerate or ointment. A pail of water is taken into the stable; and to prevent fouling a common pressed-meat can (figure 2) is used to hold the water, the cover of which is elipped in such a manner that it may hang upon the side of the box. By this system the labor is very slight and a small boy or girl can go ahead of the milkers and prepare the cows. If the teats become scratched or cracked by accident, a little of the ointment should be applied to them, this being removed when the udder is cleaned preparatory to milking. There is no need to moisten a cow's teats to draw the smilk easy; that is a practice to be avoided in well conducted dairies. - American Agriculturist.

When it has stood so long as to become hard enough to squeak between the teeth, or spring apart readily when pressed in the hand, or what is better, respond to the hot iron test, the whey may be at once dipped off, and the curd drained on a strainer cloth laid over something which will allow the whey to run away steadily; like a large sieve or a basket.

When the curd has been stirred until it is freed from whey, and becomes a little cool and the large

There are said to be over six thousand men, women and children engaged in growing early asparagus, lettuce, carrots, and the like, in and around Paris, upon land the rent of which varies from \$180 to \$240 per acre, according to the facilities for irrigation.

Quassia and soft soap will destroy aphides on roses, used by boiling four ounces of quassia chips for half an hour in a gallon of water, and when cold and strained adding two or more gallons of water and six ounces of soft soap. With this mixture syringe the bushes. Another improved remedy is tobacco water, made by pouring a gallon of boiling water on four ounces of tobacco and covering till cold. The shoots may be syringed or dipped in it.

Mr. Yates, of Manchester, England, has invented a horse shoe, composed of three thicknesses of cow hide compressed into a steel mould, and then subjected to a chemical preparation. It is said to last longer, weigh only one-fourth as much as the common shoe, never to split the hoof, and to have no injurious influence on the foot. It requires no calks; even on asphalt the horse never slips. It is so elastic that the horse's step is lighter and surer. It adheres so cleacly to the foot that neither dust nor water can penetrate between the shoe and the hoof. If all this is true, it must be a wonderfal improvement on the old iron shoe.