

DAIRY.

THOSE TESTS.

ED CANADIAN FARMER—I see in your columns occasional notes of the wonderful butter making capacities of the Holsteins and Jerseys, when under perfect test. I am anxious to know how much the keep of the cows under these tests cost, and whether, after all, high pressure butter production is any more profitable. I am afraid that our breeders are reaching too much after fancy facts and figures, rather than useful and practical information.

When one of our breeders wants to make a reputation for his cow, he puts her on the highest stimulating course of diet, and as a result, she produces from twenty to twenty seven or so pounds of butter during a week. Now, such a test is of little value to the dairying interest generally, because in its production the butter costs a great deal more than it commands.

Let a breeder take a cow of any breed, feed her good, ordinary, generous food, give her proper attention and attend to the milk and cream and butter-making properly, and keep an exact record of her products, and that test would be of value, because every dairyman could calculate the value of the cow on a practical basis. I am not inclined, like some of your correspondents are, to go well over Mr. Fall's Jerseys, or somebody else's Holsteins. The tests published are a great deal over drawn in one way, viz: the amount of expense in feeding is always hidden largely. I believe that Ontario will see many more days yet before any class of cattle will be introduced that will prove any more valuable than the Short Horn. Jerseys are too much after the fancy order for me, and I am inclined to think that Holsteins are much the same.

Yours, Sir, very truly,

A COUNTRY DAIRYMAN.

[Our correspondent no doubt strikes a question of importance. His ideas of the high pressure feeding are not wild. As an instance we may inform the gentleman that one test, of which we have the figures before us, bear out his statements, as to the cost of butter thus produced. When Princess II was being tested she produced in the seven days, 27 pounds of butter, but she ate \$11.48 worth of food, or in other words each pound of butter produced, cost in expense of food alone, 42 cents. This we think a striking illustration of what our correspondent is charging against high pressure tests.—Ed.]

MULTUM IN PARVO.

The Wisconsin Dairymen's Association offered a prize of \$15 for the best written essay on cheese making in a compass of 249 words, or less. Mr. F. D. Curtis, of Syracuse, N. Y., took the prize with the essay which follows. By counting it our readers will see that it is just 249 words, no more, no less:

"Pure, whole milk from healthy cows, in luxuriant pastures or fed daily balanced rations in stall, is requisite. The more directly it goes to the vat, the better. If kept over night, reduce the milk to sixty-five degrees Fahr. An agitator, to keep the cream from rising, is desirable. Mix night's and morning's milk when ready to work. If cream is mixed in, warm it and pass it through a wire strainer. Heat the milk slowly to eighty-four or eighty six degrees. Add your coloring matter and rennet enough to begin coagulation in ten or twenty minutes, as desired. Cut the

curd as soon as it can be done without waste, as fine as beechnuts. Slowly raise the temperature, gently stirring all the while, to ninety-eight degrees. Hold it there to the end. Draw the whey as soon as there is the least sign of acid, or a little before. Get sufficient rennet action to expel the whey before the acid develops. This prevents the phosphates from washing out and insures a digestible cheese, when properly cured. If you cheddar and grind or not, thoroughly stir and air the curd, to get rid of bad odors and develop flavor. Put to press not above eighty degrees, and place in an even tempered curing room at sixty-five to seventy degrees. Avoid direct draughts of air, and carefully turn and rub the cheese, which will be prime."

DANISH BUTTER AND SALT.

That salt does not keep butter is well illustrated by the Danish export butter, which is only salted at the rate of two per cent. of salt, while in America, where we salt butter to keep it, we use a full ounce to the pound, four pounds of salt to the hundred pounds of butter; and yet the Danish butter is warranted to keep two years, while if our butter keeps two months it is counted something wonderful. It is to be apprehended that the long-keeping qualities of the butter are due to removing, by some process other than working, the nitrogenous matter. This perfect cleanliness is the main thing, and if the milk is perfect, and kept so, the butter, if worked or washed free from casein, sugar and the like, and well packed, must have keeping qualities. To be sure, it takes all kinds of people to make a world, but in some way all kinds of people do not take kindly to all kinds of butter that is offered to the public. Now that butter by over-production is only worth about a shilling per pound, it would be worth millions to the butter-makers of this country if they could make a long-keeping butter and hold it until next winter.

The Farmer's Review clips approvingly our correspondent's letters upon the subject of Winter Dairying.

The Holstein cow, Echo, owned by F. C. Stevens, of Allen, N. Y., has just finished her milk record for the year. She has produced 23,775 pounds of milk during the twelve months, thus surpassing her former record by over four thousand pounds. One pound of butter was made from 30 per cent. of milk. The weekly yield was 17 per cent.

A Sudden Attack.

All people, and especially travellers, are liable to a sudden attack of cholera morbus, diarrhoea and dysentery. Dr. Fowler's Wild Strawberry is the most prompt and reliable remedy known.

It is no Wonder

that so many people sink into untimely graves when we consider how they neglect their health. They have a disordered liver, deranged bowels, constipation, piles or diseased kidneys, but they let it go and think they "will get over it." It grows worse, other and more serious complications follow and soon it is too late to save them. If such people would take Dr. Fowler's Wild Strawberry they would preserve their lives. It acts upon the most important organs purifying the blood and cleansing the system, removes and prevents these disorders and promotes health.

A Good Time.

When is the best time to take a blood purifier? Whenever the blood is foul and humours appear, or when the system is debilitated take Burdock Blood Bitters,

Lydia E. Pinkham's Vegetable Compound is to be had at the nearest drug store for a dollar. It is not claimed that this remedy will cure every disease under the sun, but that it does all that it claims to do, thousands of good women know and declare.

Farmers-Try It!

Wells, Richardson & Co's. Improved Butter Color will be found to be the only oil color that will not become rancid. Test it and you will prove it. It will not color the butter milk; it gives the brightest color of any made and is the strongest and therefore the cheapest.

Quick transit from a state of feebleness, bodily languor, and nervous irritability—induced by dyspepsia—to a condition of vigor and physical comfort, follows the use of the standard regulating tonic and stomachic, Northrop & Lyman's Vegetable Discovery and Dyspeptic Cure, which speedily conquers indigestion, constipation, bilious complaints, and female complaints, purifies the blood, and reinforces the vital energy.

To Match that Bonnet? Feathers, ribbons, velvet can all be colored to match that new hat by using the Diamond Dyes. 10c. for any color at the druggists. Wells, Richardson & Co., Burlington, Vt.

Great Fatality.

The ravages of cholera infantum and summer complaints among children is truly alarming. The most reliable cure is Dr. Fowler's Wild Strawberry. Every bottle guaranteed to give satisfaction.

Mr. George Tolen, Druggist, Gravenhurst, Ont., writes: "My customers who have used Northrop & Lyman's Vegetable Discovery and Dyspeptic Cure, say that it has done them more good than anything they have ever used." It has indeed a wonderful influence in purifying the blood and curing diseases of the digestive organs, the liver, kidneys, and all disorders of the system.

A. Maybee, Merchant, Warkworth, writes: I have sold some hundreds of bottles of Dr. Thomas' Electric Oil, and it is pronounced by the public "one of the best medicines they have ever used." It has done wonders in healing and relieving pain, sore throats, &c., and is worthy of the greatest confidence.

Mrs. E. H. Perkins, Creek Centre, Warren Co. N. Y., writes: She has been troubled with asthma for four years, had to sit up night after night with it. She has taken two bottles of Dr. Thomas' Electric Oil, and is perfectly cured. She strongly recommends it, and wishes to act as agent among her neighbors.

FIRST CLASS DELAWARE FARM for sale 14 miles from town of Farmington, on Delaware R. R., 90 acres, high state of cultivation, 75 bushels corn, 30 bushels wheat per acre, 25 acres in timothy and clover, 42 acres in grain, 7-0 peach trees, apple trees, cherries, and grapes, two storey dwelling, modern finish, out-buildings, three tenant houses, healthy location, school and church convenient. Will be sold at bargain, less than cost of buildings. Address AMOS G. LEE, Harrington, Delaware.

DR. FOWLER'S
EXTRACT-WILD
STRAWBERRY
CHOLERA
CHOLERA INFANTUM
ALL SUMMER COMPLAINTS
SOLD BY ALL DRUGGISTS

THE
COLD WATER
DIP
T. W. LAWSON, Gen'l Agent,
100 E. Ontario St., Indianapolis, Ind.

J. W. BARTLETT

Lambeth, - - - On

—BREKDER OF—

DARK BRAHMAS

Having bred this useful and beautiful variety, exclusively, for six years, I am now in a position to offer eggs from birds of great merit.

My breeding hens for this year are composed as follows:—

YARD No. 1.—Cockerel of ten pounds weight, perfect pea comb, solid black breast, and excellent leg feathering, mated with four grand hens, which last season as pullets produced many prize winners.

Eggs, \$2.00 per setting of 13.

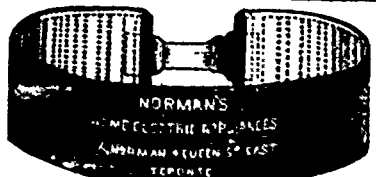
YARD No. 2.—Cock from the yards of the justly celebrated breeder, Philander Williams of Taunton, Mass., U.S., perfectly straight pea comb, low and heavily built, with good leg feathering; mated with four superb pullets, three of which have won red tickets, the other blue; all are low, heavily built birds, with profusion of leg feathering and finely pencilled.

Eggs, \$2.00 per 13.

My stock took first prizes at all the leading shows last Fall, and at the show of the Poultry Association of Ontario, at Toronto this year, and in no instance has a bird from my yards entered the show pen without winning a prize. Last year 50 per cent. of the eggs from my birds hatched, and 25 per cent. of these won prizes.

Squares dealing in the future as in the past.

CHICKS FOR SALE IN SEPTEMBER



NORMAN'S ELECTRIC BELTS

(ESTABLISHED 1874.)

4 Queen Street East, Toronto.

Nervous debility, rheumatism, neuralgia, lumbago, lame back, liver, kidney and lung diseases, and all diseases of the nervous and vital circulation, are immediately relieved and permanently cured by using these appliances. Circulars and consultation free.

OTTAWA, Sept. 3, 1881.

A. NORMAN, Esq.: Dear Sir,—I have experienced considerable benefit from your Appliances. I feel stronger and better every day.

Yours truly, H. E. HALLIBURTON.

EXETER, N.H., Oct. 15, 1881.

A. NORMAN, Esq.: Dear Sir,—Soon after I commenced to use your Electric Appliances they opened my bowels, cured my cough and cold, relieved my head, and considerably relieved my asthma in consequence. The discharges from my head and chest are now easy, and I feel altogether better. My digestion has improved, my stomach is less acid and windy, and I am less troubled with lascivious and vivid dreams. I had previously tried almost all the advertised patent medicines without deriving any good.

Yours truly, J. G.

FARMERS

—THE—

"Canadian Stock-Raisers Journal,"

Published Monthly

And handsomely illustrated with life-like engravings of representative Canadian stock, and met with such marked success and encouragement from the stockmen and farmers of the Dominion, and correspondence has come in so freely from every quarter that the publishers were compelled to enlarge it twice during the present year. It claims to have no superior in any of its departments of Stock-Raising; the Farm; the Dairy; Poultry; the Apiary; Horticulture, and the Home. Subscription price, \$1.00 per annum. To any person forwarding us \$2.00 we will send the "Journal" and send 1000. Canvassers wanted! No salary. Specimen copy sent free.

The Stock Journal Co.,