

DAIRY CREAMERY

MILK FEVER.

Characteristics of the Disease—Treatment and Prevention.

The New Jersey experiment station issued an excellent bulletin on milk fever. It is claimed that one form of the disease is caused by germs. This may count for the fact that, in some herds and barns, milk fever seems to be contagious.

Treatment should begin a week or two before the calf is expected and should be practiced on every cow whose condition is such as to lead the owner to fear the occurrence of milk fever when she calves.

Just before calving, the vagina should be washed out with a generous injection of 2 per cent creolin solution, which should be repeated daily after calving for a few days.

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FARM BUTTER MAKING.

Comparisons Between Products of Dairies and Creameries.

The keynote of success in dairy butter-making is cleanliness, writes H. Hayward in The National Stockman. Cleanliness not only in the utensils which come in contact with the milk, cream and butter, but cleanliness in the water that the cow drinks, the food that she eats and the stable in which she is kept.

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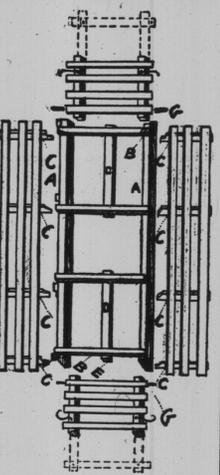
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FARM GARDEN

A COMBINATION RACK.

The combined hay and hog rack presented in the cut is the arrangement of an Ohio Farmer correspondent, who says: The sills, A, of this rack are 9 by 8 and 16 feet in length.



A CONVERTIBLE HAYRACK.

boards DD in the center of the rack. These boards should be 2 by 8 and cut right length to reach, as shown in illustration.

Planting Cucumbers, Melons, Etc.

For a number of years my practice has been to plant cucumbers and similar plants on ridges manured in the row.

ON RIDGES MANURED IN THE ROW.

The middle of June until through the first week of September of July. First, furrows are run across the field at five feet apart.

Manure on Sugar Beet Land.

We have been taught that farm manure should not be applied to land in the spring prior to growing a crop of sugar beets.

COMBINED CHURNS.

Points in Favor of the New Fashioned Machine.

The Creamery Journal says that no other machine designed for creamery work has had to encounter so much opposition as the combined churn.

With the box churn and table worker the butter is constantly before the eye in working, and there is a chance for expert work by an expert butter maker.

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HERVEE FLOWERS

TYPES OF CHESTNUT.

Suitable for Commercial Growing in the East and West. Commercial chestnut growing is in its infancy in the United States.

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IN THE APIARY.

Relieving Pressure on the Brood Nest and Delaying Swarming.

One of the most important steps toward securing a good crop of bees and honey is that of getting the brood combs well filled at the beginning of the harvest.

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SHORTHORN COW NORAH VI.

In October last and on excellent top and under fine good quarters, thighs and middle piece, together with a capacious milk vessel.

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