

past, and notice whether the improvement in poultry has been a paying venture. Let us not hesitate to try common sense methods less they interfere with the purpose of filling our pockets. We must not drift from year to year in the same channel where the waters are not disturbed by the force of progression, or we will surely become the inactive agents of a system that destroys all incentive. The present is an auspicious time to move in this matter, and it is certainly something that should interest all, and must be conceded to be a theme that should be discussed by farmers and poultrymen and adopted as a rule, both individually and collectively.

POTATOES FOR POULTRY.

Potatoes are mostly starch, and are not suitable as an exclusive food for poultry, but if they are fed in connection with some kinds of foods to balance them they are excellent. They should be boiled, but require no mashing, as the smallest chick can pick them to pieces. If mashed, however, and a suitable mess made of them, they will be better relished. After cooking them, take ten pounds of potatoes, four pounds of bran, one pound of linseed-meal, one-half pound of bone-meal and one ounce of salt, and mix the whole, having the mess as dry as possible, using no water unless compelled. Such a meal should answer at night for one hundred hens, and the morning meal should consist of five pounds of lean meat, chopped. Hens so fed should lay, and pay well, as the food is composed of the required elements for producing eggs, and also for creating warmth of body in winter.

The Dairy.

HOW I MADE PRIZE BUTTER.

I use good milk only, and have a rather hard time getting it. The milk is heated in the receiving vat, to about 75 degrees

and finished in the little tempering vat. When it reaches 86 degrees it is run through a separator, skimming a 30 per cent cream. I use a starter and this with the hand separator cream, brings the percentage of fat down to 26 or 27 per cent, which I consider about right to secure that high, delicate flavor so well liked in our markets. My aim is to stir the cream every half-hour, ripening at a temperature of from 68 to 70 degrees and as the degree of acidity advances, the cream is gradually cooled down so that it stands at churning temperature at least 6 hours. The cream will show from .62 to .64 of 1 per cent of acidity with alkali tablets at the time of churning.

The cream is churned at from 53 to 54 degrees and breaks in 40 to 45 minutes. The butter comes in granules the size of wheat grains. The buttermilk is drawn off immediately, the butter washed in just enough water to float it. The churn is given a few revolutions with engine at full speed. The water is drawn off directly, as I think it very essential to making a high flavored product not to let it soak in water. The butter is well drained, put on the table worker, salted with 1 oz. of fine salt to the pound of butter, worked and put in 60-lb. tubs and is ready for market. —JOHN METZER, Kansas.

Mr. Metzger starts with his proposition just where it must always start if fine butter is made. "I use good milk only." There is also great significance in the closing part of that sentence. Every patron of a creamery should read it over and think on it long. Here it is—"and I have a rather hard time getting it." That is the universal cry among creamery men and cheese makers everywhere. In Canada and Wisconsin and in New York it is just the same Everywhere they say:

"The farmers are not particular enough to send us good milk. They don't seem to understand the value of good milk, in making high priced butter and cheese. They don't seem to realize the importance of clean cows, clean stables, and clean milk cans. They demand that we shall make