



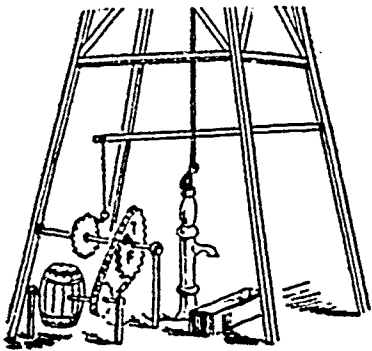
Factory of the Blanchard and Nissouri (Ont) Cheese and Butter Co., Ltd.

This factory was established in '80, is co-operative and managed by a board of five directors. It has 375 shareholders, shares being valued at \$16 each. There are 150 patrons supplying milk, the largest quantity sent in one season being 2,773,000 lbs. Its first season the factory made about 800 lbs cheese per day, and the season just closed 2,656 lbs per day. John J. Cuthbertson is the cheese maker, having been with the factory seven years.

The Dairy.

CHURNING BY WIND.

CHURNING by wind saves labor; whether the windmill be factory made galvanized iron or some \$5 - homemade Go-devil affair matters not. The cut shows the lower portion of a windmill's framework, the power being transmitted by the rod connected with the top of the well. A drive-wheel turned by the windmill, a clutch or ratchet and a pulley wheel on the churn are the machinery used.



CHURNING BY WINDMILL POWER.

My drive wheel is a silent clutch wheel, but those who have none can use an old mower wheel, as illustrated, with a ratchet wheel on the shaft. An old pulley would make a fair substitute for the ratchet. The catch lever is boxed loosely to the shaft and connected with the pumping rod.

The speed can be changed by having two or more holes in the lever. This device changes the reciprocal motion into circular by means of old castings which can be found on every farm. It will not do to use a piston on a windmill for such a purpose, as it is liable to stop on the "dead center," then when the wind freshens the result would be to smash things unless someone were there to start it past the center. But with the ratchet appliance it needs no watching. The churn always starts when the wind moves the windmill. The upward stroke alone does the work. The momentum of the heavy iron wheel keeps up motion during the down stroke. There is no good excuse for churning by hand and letting the wind fly past. —[E. C. Bennett, Rockingham Co., Va.]

A WHITEWASH RECIPE.

The following recipe is strongly recommended for whitewashing the inside and outside of creameries and dairy buildings. Slack $\frac{1}{2}$ bu of unstaked lime in boiling water. Cover during the process to keep in steam. Strain the liquid through a fine sieve or strainer. Then add to it 1 pk of salt previously dissolved in warm water, 3 lbs ground rice boiled to a thin paste and stirred in while hot, $\frac{1}{2}$ lb Spanish whiting, and 1 lb clean glue, previously dissolved by soaking in cold water, and then by hanging over a slow fire in a small pot

hung in a larger one filled with water. Add 5 gals of hot water to the mixture, stir well, and let it stand a few days covered from dirt. It should be applied hot, for which purpose it can be kept in a kettle or portable furnace.

A pint of this whitewash mixture, if properly applied, will cover one square yard. It is almost as serviceable as paint for wood, brick or stone; and is much cheaper than the cheapest paint. Coloring matter may be added as desired. For cream color, add yellow ochre; for pearl or lead color add lampblack or ivory black; for fawn color add proportionately 4 lbs umber to 1 lb Indian red and 1 lb common lampblack. For common stone color add proportionately 4 lbs raw umber to 2 lbs lampblack. The east end of the president's house at Washington is embellished by this brilliant whitewash. It is also used by the government to whitewash lighthouses.

DAIRY AND CREAMERY.

Farmers frankly admit that a successful creamery is a godsend to any community. They know that the dairy business is a source of a steady income that helps the farmer wonderfully. The greatest objection to the whole business is that of a dislike for milking. The average man is looking for wealth with the expenditure of little effort. Money does not come that way.

One of the greatest wastes of the dairy farm is the loss of the feeding value of skim milk. The selling of whole milk is comparable to the selling of grain from the farm, so far as loss of fertility is concerned, while the loss of the valuable food elements in skim milk is a very serious matter. Skim milk is valued at from 10 to 30c p 100 lbs for feeding pigs and calves.

The dairy cow pays an extra dividend of 10c p day when properly sheltered; a pig requires about one-fourth less feed for the same growth than a pig not sheltered. The same proportion of gain from shelter is shown by other domestic animals.

Allow no strong-smelling material in the stable for any length of time.

Whitewash the stable once or twice a year; use land plaster in the manure gutters daily.

There are some dairymen who have become convinced that the time and money spent in weighing and testing the milk of each one of their cows is a profitable investment for them, and they cannot be persuaded to abandon the practice of keeping records of the quality and quantity of each cow's milk.

Apples may be fed to any kind of stock and when properly fed are an excellent food, in chemical composition equal to roots. They contain more dry matter than mangels, over twice the fuel or heating value, but only one-third as much nitrogenous matter. The feeding value per ton of green apples is \$2.60, apple pomace 2.40, corn silage 2.55, mangel wurze 1.52, mixed hay 10.12. Apple pomace from presses where straw is not used is a good feed. If put in silos and allowed to heat up to 90 degrees before being covered, its acidity is arrested and cows become very fond of it. Begin with about 1-lb

of pomace at a feed, putting meal on it to get the cows started, which may be gradually increased to 5 or 10 lbs per day. A cow will eat about a ton of pomace during winter.

The Higher Milk Prices noted in F & H, Oct 15, have been maintained at such points as Boston and N Y, but market unsettled under increased supply due to soft weather throughout much of Oct. Farmers can hold the market only by the avoidance of a big surplus.

Fatten the Pocketbook—If more dairymen knew how unwise and expensive it is to buy corn meal for cows, if they understood the special uses of concentrated feeding stuffs, if they realized better the possibilities of the silo, their pocketbooks would fatten. If however, in addition, they knew why corn meal is less fitted to make milk than is gluten, and why the corn in the silo is better than when stocked, not only would pocketbooks grow stouter but they should receive a goodly dividend of satisfaction.—[Director J. L. Hills, Vt. Exper. Sta.]

Philadelphia's Milk Supply of 100 million qts annually (only a little larger than that of Boston) is secured from Pa., N J, Del and Md. Farmers receive 34¢@4c p qt wholesale, and from this deduct freights to Phila about $\frac{1}{2}$ c.

A co-operation in any district that does not control almost the entire output can do but little good.—[G. T. Tipplin, Windsor Co., Vt.]

CREAM SEPARATORS

De Laval "Alpha" and "Baby" Separators
First—Best—Cheapest. All Styles—Sizes.
Prices \$50.- to \$800.-
Save \$10 - per cow per year. Send for Catalogue
THE DE LAVAL SEPARATOR CO.
RANDOLPH & CANAL STS. 14 CORTLAND STREET
CHICAGO. NEW YORK.

KENDALL'S SPAVIN CURE



The old reliable remedy for Spavin, Rheumatism, Sprain, Cuts and all forms of Lameness. It cures without a blister because it does not blister. Price \$1.50 per qt. A small amount for family use it has no equal. Ask your druggist for Kendall's Spavin Cure, also "A Treatise on the Horse," the book free, or address
DR. E. J. KENDALL CO., Zanesburg Falls, Va.

FINE BLOODED Cattle, Sheep, Hogs, Poultry, Sporting Dogs. Send stamps for catalogues. 150 engravings.
N. F. ROYER & CO., Coatesville, Pa.

Please mention FARM AND HOME when writing to advertisers.

SHARPLES

Dream Separators.

Don't think if you buy a farm separator you must buy something complicated and hard to manage.

Don't think that because one kind of farm separator requires an hour to wash it that all do.

Don't think that constant repair bills are a necessity just because some one with a complicated separator has to pay them.

Don't think that some other farm separator is as good as the Sharple's because some agent for the other concerns the Sharple's. He fears its superiority, is the reason he condemns it. Send for free Catalogue No. 24.

F. M. SHARPLES,
West Chester, Pa.

THE SHARPLES CO.,
285 So. Canal St., Chicago, Ill.

Be Kind to Stock
by humanely disorning them only with the quick, smooth cutting
Convex Dishorner.
I also make the Lucker Stock Holder, one of the best aids to dishorning, and two other styles of Dishorners, one for calves. Every approved appliance for this work. Send for FREE book.
GEORGE WENSTEN, Box 79, Christiansburg, Pa.
Western trade supplied from Chicago.

A QUICK, SHARP CUT
hurts much less than a bruise, crush or tear. Done with the
DEMORNING KEYSTONE KNIFE
Of the safest, quick, sharp cut. Cuts from four sides at once. Cannot crush bruise or tear. No humane method of dishorning known. Took highest award World's Fair, Wile for free circulars before buying.
M. T. PHILLIPS, Pomeroy, Pa., (Successor to A. C. Sedgwick).

THE BEST BUTTER
and the most of it is made by using
our improved patent
AQUATIC CREAM SEPARATOR.
It takes all the cream out of milk, expels all foul odors and impurities in two hours' time. Better than any creamery made and costs less than half as much. For 1 cow up to 40. Can't get out of order. No expensive machinery. Prices, \$1. to \$11. Free catalogue and testimonials. Reliable Agents Wanted.
Agents: Cream Separator Co. 10 Factory Sq. Rochester, N.Y.

Better Butter
Send for our large free
illus. catalog. All about
"Bestov" dairy supplies.
The Dairymen's Supply Co.
1937 Market St., Philadelphia, Pa.

NO SPAVINS
The worst possible spavin can be cured in 45 minutes. Curbs, splints and ringbones just as quick. Not painful and never has failed. Detailed information about this new method sent free to horse owners. Write today. Ask for pamphlet No. 28.
FLEMING BROS., Union Stock Yards, Chicago, Ill.

Easier to Turn
New Preston, Ct.
April 20, 1900.
"I find that the
REID
Hand Separator
is easier to turn and
takes less time to
wash than any other
separator in this
section. I have
tested it for close
work, and cannot
find a trace of
cream in the
skim milk."
Ed. B. Holcomb.
Investigate our claims for the Reid.
A. H. REID, 30th & Market Sts., Philadelphia.