

Stock and Dairy.

Hints to Dairymen—No. 4.

Written for the Farmer's Advocate by J. Seabury.

As the season is now upon us when the dairyman will be actively engaged in the production of milk and in sending the same to the cheese-factory; the factory man in manufacturing it into cheese, or the dairy maid in converting the same into butter, a few remarks to each will not be out of place.

I would strongly urge upon the dairy man, the factory man, and the dairy maid to spare no pains and care in the endeavor to make a first-class article, for, as I remarked in a former article, "He only will succeed and be well repaid for his labor who strives to excel in his business." Let every cheese and butter maker strive to make an article above the average—an article that will be enquired for, or that a customer who after once buying will be sure to come back. Depend upon it, there is no trouble in disposing of a nice article in either cheese or butter. The great trouble with too many of our dairy men, as well as cheese and butter makers, is, they are blind to their own faults, and cannot see anything wrong with their own goods; and then there is another class who do not wish to see them.

In the first place, use nothing but tin vessels of every description; they are much easier kept clean and sweet than wooden ones. Wooden pails should not be allowed in the milk-yard upon any consideration; they are injurious to the milk, often giving it a taint, especially new ones; and besides it is almost impossible to keep them sweet and clean. When the cans return from the factory they should be emptied at once if they contain whey, and carefully washed and then scalded with boiling water and put out in the sun. There is nothing better for sweetening tin. Do not, on any account, allow them to stand in the hot sun for hours—as is often the case—before cleaning and scalding, thereby making it almost impossible to clean and sweeten in time for the next mess of milk. If those careless and indifferent dairymen had any idea of the trouble and anxiety they give the cheesemaker, through improper attention to cleaning their cans and cooling their milk, they would be much more careful with it. If they would only remember that one small mess of tainted or impure milk getting into the vat will spoil the whole.

The cows should be driven into a clean roomy yard or airy stable for milking, and that process should be gone through with as much dispatch as is consistent with thoroughness of the work. Each milker should have his own number to milk each time, and they should always be milked in the same succession, allowing no noise, loud talking or quarrelling with the cows. Keep them as quiet and contented as possible. When the milking is done the can should be placed on the stand, which should have some covering or protection from the sun while waiting for the waggon. The stand should be placed on the road side in a convenient place for the milk wagon. Too many dairymen who send milk to the cheese-factory make this a great bone of contention between them and the drawer or the factory-man. If they would think of the delay they give, to say nothing of the trouble and annoyance, and if each of those dairymen who object so strongly to delivering their milk at the road-side, had to draw a route for a few months, I feel quite sure they would have less objection to doing so; besides they are delaying the drawer from getting to the factory in good time, whereas they should assist him in every way that they possibly can.

A great many dairymen run away with the idea

that the factoryman is under great obligations to them by getting their milk, and allow it to go to the factory as though they were conferring a great favor on the factoryman by so doing; whereas the factoryman has conferred a favor on them by building a factory in their neighborhood. He has been at a good deal of trouble, as well as expense, and is only seeking a return for his investment and trouble, which would be mutually beneficial to all, and should therefore be sent cheerfully. Whatever you do, do it promptly and with a good will, and assist the factoryman in every way in your power. He has plenty of up-hill work without having such things to contend with. If every dairyman would go to work with a determination to do all in his power, not only to have his own milk come to the factory in good condition, but also assist the factoryman in getting all the other patrons to do the same, they would be assisting to enhance the value of their goods at least 10 per cent.

The milk that goes to the factory should be honest milk. No skimming, watering, or keeping back the strippings, should ever be practised or allowed. Every patron of a cheese factory expects the manufacturer to turn them out a first-class article, and yet how few, comparatively speaking, take any trouble to assist him in so doing. He is left to fight his own way against careless and indifferent patrons, who think that if they get their milk into the can, that is all they have to do.

To the dairy maid or butter maker I would say spare no pains to get up a nice sweet article. Thousands upon thousands of dollars are being lost every year to the farmers of Canada by misman-

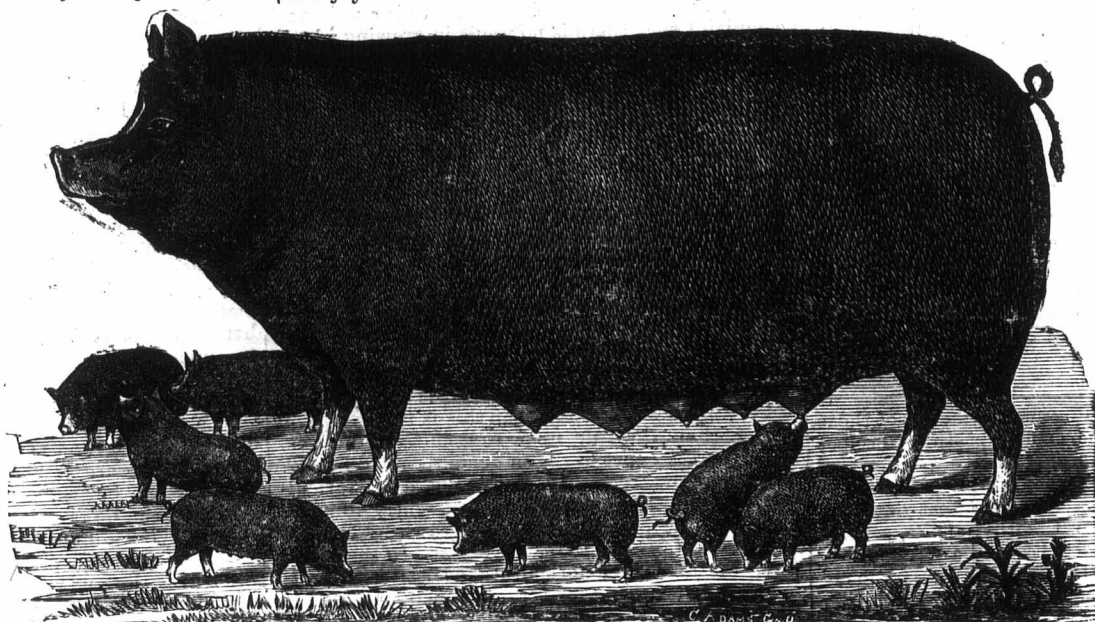
it he finds it off in flavor, if not very rank. To the cheese-maker, I would say, look well after your milk when taking it in, discarding any lots that you have any doubts about. See that the patrons keep their cans well cleaned and sweet, and that they are sending you good honest milk. If you find any that are not so doing, keep your own counsel in the matter; but let the guilty party know that you are watching him, and that you know what he is doing. In most cases this will be sufficient, but if he still persists, give him notice that he must desist or keep his milk at home. Let this be done in a straightforward, gentlemanly way, but be decided, and also sure of your position before making any assertions. With a full set of testing instruments, the cheese maker will have little trouble in deciding who are honest and who are not. Endeavor to keep everything clean and sweet about the factory, keeping down all bad odors. Keep the curing-room at as even a temperature as possible, that is at about 70°. I would strongly recommend every factory to adopt the 1½-inch hoop, as it is much the most convenient size for handling, as well as the appearance. Make your cheese as close and clean-flavored as possible; and for the early cheese I would advise making them to cure pretty fast, so as to be fit to ship early, but for the rest of the season, I would say, make to cure slow, for in my opinion the fast curing has been overdone. All who attended the convention last winter at Ingersoll heard that subject pretty well discussed, and I need not go over the same ground. The taste of the English cheese consumer is rapidly growing in favor of a

sweet, nutty-flavored cheese, and any goods that have not been in that condition have been almost unsaleable, unless at very low prices.

With regard to coloring, I would say color as you think best. There will be a market for all kinds; but I would color either a good high color—a medium, say ¾ to 1 oz.,—or none at all, which is white.

A great many dairymen have the idea that they can not raise calves when sending milk to the cheese factory. Now this is a mistaken idea, and if the dairyman would set about it, they can raise nearly as

good calves as if fed on new milk, and in all probability better than their neighbors who are feeding new milk. It will be some little trouble, and will require a good deal of care, but there is nothing which we undertake to excel in but what requires the same care and trouble. They should have new milk for a few weeks, until they are well started to grow and thrive, and then it may be gradually withdrawn and some other nutritious substance substituted, such as linseed meal, oil cake, hay tea, or kiln-dried corn made into porridge. They should have a nice clean sweet pasture to run in, with a comfortable shed for them to go under during cold rain storm, cold nights, and also from the sun during the heat of the day. You will see that it will be often used by them, and especially if there are no shade trees in the pasture. Give them a change of pasture as often as you can, even if only for a few days. Another very excellent thing for calves is dry bran. Place a trough near where they are fed, and into this put some bran at the time your are feeding them, which they will soon learn to lick at, and after a while they will become fond of it. As soon as they learn to lick it well commence feeding them regularly, and continue right along through the fall and winter. This, with plenty of good pasture, will be quite sufficient for them after September, until winter. As soon as the weather becomes cold and rough, bring them in and commence feeding. They should have plenty of good hay, along with some roots and thin bran. Give them plenty to eat, for calves are great eaters, if in a healthy condition, and they can not be in that state unless well fed, cared for and well housed.



THE IMPORTED SOW "GRAND DUCHESS."

agement of their butter. Many who make good butter ruin it completely by the manner in which they handle it. I shall not go over the often repeated story of how to set the milk, skim, churn, &c., for everyone who has read an agricultural paper has seen or read "How to make good Butter," every few months. But if I thought that by going over the same ground I could induce any one to make good butter, I would feel myself well repaid for so doing. But there is one particular point on which I want to dwell, and that is the manner in which butter is handled and put up for the table or market. I would have every pound of butter that is made for sale well worked, salted, and packed down hard and solid by the one who made it in a nice new tub, firkin or crock, no matter how small the quantity might be. If only two more pounds per week were made than was wanted for the family, I would have it packed in this way. The butter in the tub or firkin which is being filled should be kept closely covered with a cloth or piece of muslin and a thin layer of salt or brine put over it. The package, after being filled, should be kept in the same way until taken to market. Butter to keep well, especially in the hot weather, must be kept from the air, and also in a sweet, cool place. There are thousands of pounds of well-made butter spoiled through negligence in this matter by the manufacturers and the country merchants, who pitch it into an old rusty box or barrel in the back rooms, among fish, oil, &c., where it lies for some time—perhaps for a week—after which he packs it down in firkins and puts it into his cellar for a few weeks. When the shipper or buyer comes along to buy this butter, on examining

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