

Parturient Troubles in Cow.

Retention of the After-birth or Foetal Membranes.

Retention of the after-birth or foetal membranes (frequently called the placenta or the cleanings) is not uncommon in cows. It is met with in cows in all conditions and at all seasons. While probably it is more frequently noticed in cows in low condition and unsanitary surroundings, no care, food, surroundings or drugs act, with any degree of certainty, as a preventive. We cannot understand why it occurs or why it cannot be prevented, but experience teaches us that such are the facts. In ordinary cases the membranes are expelled shortly, or at most in a few hours after parturition, while in others they are retained for 24 hours or even longer, and then spontaneously expelled. In other cases spontaneous expulsion will not take place until decomposition is well established, when they escape in pus and small pieces.

The symptoms of retention are generally evident by the protrusion through the vulva of a portion of it, but in some cases this symptom is not present, the after-birth being wholly retained within the uterus. In such cases, provided the cow has been untied it is hard to decide whether the membranes are retained or have been expelled and eaten by the cow. Cattle-men all know that cows have the objectionable habit of eating the after-birth. We cannot account for the taste. When possible it should be prevented. In some cases its consumption does not appear to affect the animal in any way, in others it causes more or less derangement of digestion and consequent illness, while in others it causes death. The placenta contains a large number of arteries of different sizes, the coats of which are largely composed of yellow elastic tissue which is practically indigestible. When the mass is taken into the stomach the soft tissues appear to digest readily, but the arteries (at least in some cases) remain practically intact, reach the fourth compartment of the stomach, form into a ball (resembling a bunch of twine) and remain there. This interferes with digestion, and if this ball reaches the pylorus (the exit from the stomach to the small intestine) it will occlude it and death will soon follow. Hence its consumption should be prevented.

Some claim that it is wise to allow nature to take her course when the after-birth is retained, that manual removal is not advisable, but this has not been our experience. When not expelled or removed it decomposes, and, in most cases, interferes materially with the health and thriftiness of the cow, and there is danger of absorption into the circulation of some of the decomposed matter, which may cause blood-poisoning.

While comfortable quarters, sanitary surroundings, exclusion from drafts and cold water, and allowing warm drinks and mashes for a day or two after parturition in cold weather, tends to favor spontaneous expulsion, it does not always act, and we find that when nature fails to act medicines are useless, and the only means of removal is by hand. Just what length of time should be allowed to elapse after parturition before it is wise to interfere, depends, to some extent, upon the weather. In warm weather decomposition commences quickly, hence it is not wise to delay interference longer than 24 hours, while in cold weather it is safe to allow 48 hours or even longer.

Having decided to operate, the owner or cattleman must decide whether his knowledge and skill in the matter are sufficient to warrant his interference, or whether it would be wise to employ a veterinarian. If the cattleman has a knowledge of the anatomy of the parts, has patience, and is not afraid to tackle a tedious and disagreeable job, he can operate himself,

otherwise it will be profitable to employ an expert. A pail of antiseptic solution should be made, as a warm, 1-per-cent. solution of one of the coal-tar antiseptics or carbolic acid. A couple of gallons of this should be introduced into the womb by the use of an injection pump, a syringe with a long nozzle or a rubber tube with a funnel at the exposed end, the end of the tube to be introduced into the womb, the funnel held high, and the fluid poured into it. The hands and arms of the operator should be washed with the solution and then well oiled. Before commencing the operation the finger nails should be trimmed, to prevent scarification of the tissues. The hand is then introduced into the womb, an attendant holding the cows tail to one side and—keeping her steady. The operator will discover (if he does not already know) that there are many (50 to 60) lumps (called cotyledons) varying in size from that of the end of a man's thumb to 2 to 3 inches in diameter attached to the womb by constricted necks. He must be careful not to tear these off. If a few be removed the consequences are not liable to be serious, but it is better to not remove any. The after-birth is attached to the womb by these cotyledons. When separation has taken place the surface of a cotyledon has a rough surface, while it is smooth on those to which the mem-



Part of J. A. Morrison's Ayrshire herd at Mt. Elgin, Ont.

branes are still adherent. In rare cases a little gentle traction is sufficient to cause separation, but in most cases they must be carefully detached by manipulation with thumb and finger of each cotyledon. As a portion of the membranes is detached it should be drawn out and held by the other hand. The operator should be careful to keep hands and arms well oiled and disinfected in order to prevent danger of infection, as he may have abrasions or sores on them, and there would be danger of infectious matter entering. Care should be taken to remove all the membranes, after which some more of the warm solution should be injected into the womb. In mostly all cases the removal of the after-birth is followed by a discharge, and in some cases it is not possible to reach all parts of the womb, hence small portions of the membranes may remain, which will be discharged in pieces or corruption, hence it is wise to administer antiseptics to prevent danger of blood-poisoning. For this purpose probably nothing gives as good results as carbolic acid given in 40 to 50 drop doses diluted in a pint of water, and given as a drench or sprinkled on the food three times daily until the discharge ceases.

WHIP.

Dairymen at Mount Elgin Own Their Cheese Factory.

The Dairymen in the vicinity of Mt. Elgin own one of the best appearing and most fully equipped cheese factories in the Province. It is built of cement blocks, and has a capacity for handling a large quantity of milk, and for churning and manufacturing whey butter. This factory is another instance which proves that agriculturists will pull together for mutual benefit. Prior to 1917 the majority of the farmers in the vicinity of Mt. Elgin patronized the local cheese factory which was under private ownership. Early in 1917, however,

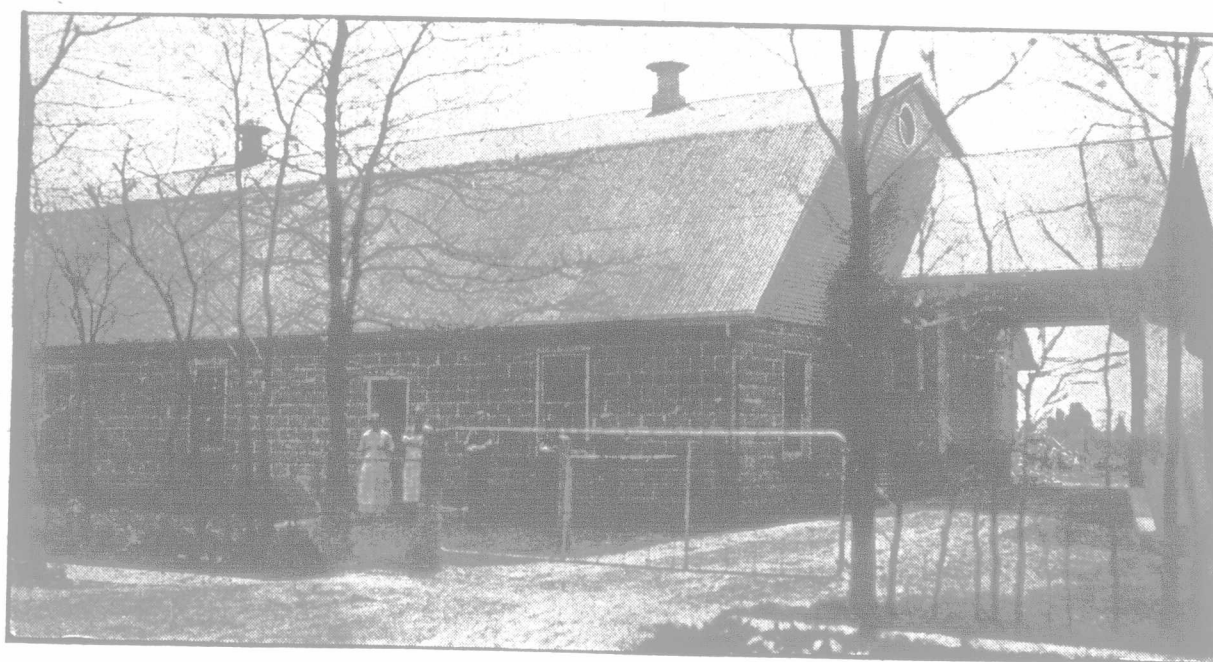
the owner of the factory sold out to a large milk condensary company without even hinting the fact to the patrons. Word soon got around that on a certain morning the company would take possession, stop cheese-making and haul the milk to the condensary. Immediately a meeting of the dairymen was called and arrangements were made for organizing a company to build a factory. A provincial charter was obtained and the company was named the Mt. Elgin Milk Products, with a capital stock of \$10,000, divided into 400 shares of \$25 each. The condensary company were very fair and allowed the patrons the use of the factory for a time, and even offered to make the milk into cheese during the summer at a very cheap rate. This may have been to prevent a new factory being built in competition to them. However, the required amount of stock was subscribed and the shareholders worked harmoniously together in the building of their own cheese factory. The teaming and much of the work was done by bees, with the result that operation was started in the new factory on May 1. During 1918, a butter-room and the necessary equipment for manufacturing whey butter was added. A large separator was used together with a power churn. From two to two and three-quarter pounds of butter is obtained from the whey per one thousand pounds of milk used, which adds considerably to the returns. This also gives the patrons the privilege of obtaining good, fresh butter for home use. A representative of The Farmer's Advocate sampled some of this whey butter and found that it compared favorably with butter manufactured from cream. J. Basket, the manager of the factory, informed us that there was a ready demand for all the whey butter that could be made. Besides separating the whey from the Mt. Elgin factory, the whey from a couple of other factories in the vicinity is also separated and churned. J. A. Morrison, the secretary-treasurer of this Company, to whom we are indebted for the information regarding the commencement and working of the factory, informed us that some were prejudiced against the use of whey butter at first, but now nearly every patron uses it and prefers it to the creamery butter which they are able to obtain.

After May 1, 1917, the factory made 165 tons of cheese and shipped 150 tons of milk, which gives some idea of the extent of the dairy industry in the vicinity of Mt. Elgin. It must be remembered that there are factories in close proximity to the place, and the condensary has a receiving station within a stone's throw of the factory. During 1918, 2,204 tons of milk were received at the factory; 355 tons were shipped and the balance made into cheese. On all milk shipped, the factory retain a commission of thirteen cents per hundred, ten cents of which goes to the maker for weighing in and teaming it to the station. The three cents is retained by the company. By this means the cheesemaker is retained the year around, so that at any time, when whole milk is being shipped, which is generally during the winter months, the company can switch to cheesemaking, if it is deemed advisable, on short notice, to stop shipping the milk. The price paid the patrons for milk during 1918 ranged from \$1.70, in April, to \$2.80, in December. Then they had the whey as a by-product during the cheese-making season. While the high price of whole milk has been tempting during the past two winters, many of the patrons of the Mt. Elgin Milk Products Company believe that, if they had hogs to take the whey, they would have obtained as much money had the milk shipped been made into cheese.

The aim is to make the factory pay interest on stock and be self-sustaining. During the past two years the patrons were charged 30 cents per cwt. for cheese above the price paid the maker, or the same margin as the private owner received for many years. The stockholders have received five per cent. per annum on their stock, and, in addition, the profits have paid for part of the equipment. This year the Company are only retaining 25 cents per cwt. for cheese. The maker gets \$1.35 per cwt., thus making the cost to the patron for the handling of the milk equal \$1.60 per cwt. of cheese made. In May, the patrons received \$2.44 per cwt. for their milk, and the cheques issued to them amounted to \$15,274. The cost of the factory and equipment was \$7,000.

There are usually from fifty to sixty patrons, including a number of village patrons with one or two cows. Occasionally a patron on the outskirts of the territory deserts the factory, but new ones come in from other points. Apparently the patrons are satisfied with factory returns, and the majority of them remain loyal to the farmers' company.

In a number of sections cheese factories have been bought out by condensary or milk-powder companies when there was a heavy demand, with the resulting high prices, for condensed products. Now, when the demand is lessening and the price of cheese has advanced, the local factory is closed and the condensary affords the only market available. Taking it one year with another, and considering the value of whey as a hog feed, the cheese-factory patrons are about as well off as the patrons of creameries or condensaries. In the early days the cheese factory was a boon to many farmers, even though the price of milk was from 80 cents to \$1 per cwt. The cheques from the cheese factory coming in monthly have met current expenses, helped to keep up improvements, and have been no small factor in lifting the mortgages off the land. It is an advantage to have a factory so equipped that the milk can be turned into the avenues which will bring the largest returns. If the price for whole milk is more remunerative than for cheese-making, it may be shipped, but when the supply exceeds the demand, as it always does during the



Cheese Factory at Mt. Elgin Owned by Farmers.

summer months and manufacture which does not are equipped for it is most profitable patrons of such of a factory would. The dairy industry bounds. For of whole milk drawn long distance milk used for every year. Dairymen will herds or improve herds. Preserve dairy products.

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