

lege the question of the temperature of cow houses was looked into. The average temperature was about 58 degrees F., and this may be regarded as a suitable figure. Some authorities assert that a temperature of 63 or 65 degrees is more conducive to a large flow of milk. Were it possible to maintain a uniform temperature of 63 degrees the cows might perhaps give more milk, but under ordinary conditions this is impossible. The general tendency of sudden changes of temperature seems to be to lower the yield of milk and the percentage of fat in the milk. To keep them at a high temperature is very forcing and if a machine is forced and overstrained its life is correspondingly short.

SOME USEFUL POINTS

The experiments carried out in Scotland and alluded to above brought out a number of points which might well be borne in mind by Canadian farmers.

Cows should not be kept too long on one particular ration, good though it may be, and the feed should consist of a variety of materials rather than any single one.

A sufficient ration must be given for the maintenance of her body and the production of milk. It is false economy to allow a cow to produce milk at the expense of her own body.

Cows should not be fed on a fixed weight of food. The quantity given should be regulated according to the size and milking capacity of the animal.

Quick and clean milking is essential to successful milk production.

There are great natural differences in milking capacity in individual cows, and breeders should give much attention to the selection and breeding of the right type.

A. W. S.

The Care of Milk for Cheese-Making

By G. G. Pablow, Chief Instructor for Eastern Ontario

The two main factors which are necessary in the care of milk for cheese-making are: absolute cleanliness in everything with which the milk comes in contact, and the cooling of the milk to a temperature that will check fermentation and prevent the milk being over-ripe when it reaches the factory. For unless milk is delivered in a clean, sweet condition the greatest amount and the best quality of cheese cannot be obtained therefrom. I am satisfied that if the patrons realized the amount of loss that is sustained through improper care of the milk, not only to themselves but to all those connected with its manufacture and sale, they would give the subject much more thought and consideration than they do.

OBSERVE THESE

The following are a few points, which, if carefully observed, should lead to the milk being in a fit condition when delivered for manufacture.

(1) Only milk from healthy cows should be sent. The cows should be supplied with an abundance of suitable food and pure water and should have a free access to salt.

(2) The sides, udders and teats of the cow should be clean.

(3) The milking should be done in a place that is free from foul odors and dust. The hands of the milker and all utensils with which the milk comes in contact should be perfectly clean.

(4) The milk should be strained immediately after milking and cooled to a temperature of at least 70 degrees Fah. During the process of cooling the milk should be stirred.

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