

THE DAIRY.

A CHEAP MILK-HOUSE.

We have a milk-house, made of brick, with twenty-inch walls, and covered with about eighteen inches of sawdust. A window (hung on hinges) is situated in the south end, covered with a wire-screen. A flue is placed in the south end, which acts as a ventilator, and can also be used to put up a stove, if desired, in winter. A low, steady fire will keep the room at a proper temperature in very cold weather. At the south end is also a trench about fifteen inches deep, in which flows the waste water from the pump. This is let in from the north end by using a piece of pipe from an old force pump; the water is conveyed along the side by a small trench left in the floor, which is made of cement. From the trench a tile goes through the yard and garden, having its outlet in a calf pasture, where is placed a box or trough to catch water for calves. So we have three things combined—an outlet for the water in the trench, a drain for the garden and yard, and a watering place for the calves. It will very materially aid in keeping the building cool in hot weather, to open the window in the morning and let in cool air. This building, though small in the interior—six and two-thirds feet, by eight and two-thirds feet—will hold a large quantity of milk. It is very easily kept clean and fresh, and if not wanted as a milk-house in winter, can be used as an above-ground cellar, by placing on another door and fixing a bundle of straw to just fit between the doors, which can be fastened to the outside door and swung with the door. The cost of building need not exceed \$125; it can be built with 8,000 bricks, and will never be found a bad investment. Our butter is pronounced "gilt-edged," though the cream is raised in common one-gallon crocks.—*Cor. American Agriculturist.*

KEEPING BUTTER.

When butter comes from the churn and working table it has a certain flavour to which "the market" is a stranger. It may be characterized as a delicate, creamy, buttermilk flavour, in which the ethereal and fugitive sentiment of sweet vernal grass and clover blossoms blend with what in the market is called "rosiness," a coarser essence preserved by salt and tickling the palates of grocery-men and the "trade." Rosiness is very well in its way, but he that can get butter whose flavour pleasantly titillates the olfactories and mollifies the most sensitive nerves of the most exacting tongue-tip, satisfying the sensitive palate, and, besides, carries him back dreamily to the sweet-breathed kine and the green pastures, to the thick cream and the plashing churn—must enjoy it within four or five days of the churning.

Such a butter may well sell for a dollar a pound in the town—hot and vile with odours of humanity and horses, of sewers and street sweepings—but it will not keep. It is like the morning cloud and the early dew. Salt will not save it. The ethereal essence of cream will go, but the rosiness will remain. Salt keeps that.

Well-packed butter, if it is good to start with, and is packed in good oak firkins, scalded and brined as every dairyman knows how to do; solidly packed, headed and filled with strong brine, so that every particle of air is excluded, every interstice filled with the brine—such will keep a year, and will be rosy and sweet and marketable; and the butter must be good. Salt will not keep poor butter.

If the cream or milk is wrong—or, to go to the fountain head, if the cows and their feed are not right—the butter will show it. If the churning

be overdone, and the working be overdone or underdone, the butter will be off—off—off. Packing is of little account, unless the butter is made up to the mark as well as the market.

Keeping! Why are we asked to tell how to keep butter? There is very little use for a dairyman who can make good butter to try to keep it. Sent to market it will only keep till buyers find out where it is, and can get and pass it into the consumers' hands, after it has paid two or three profits. In any family that we know it will not keep long if it is good enough.

The best butter keeps after this fashion the shortest time, and yet June butter is good in March and May. Oleo will keep, they say, and we should hope it might. He who has poor butter, or oleo, may keep it as long as he pleases; but our readers may rest assured that if their butter is good, and packed after the good old fashion above indicated, there will never be a complaint of its not keeping.—*American Dairyman.*

HOW TO SET MILK.

This is a subject upon which creameries and farmers cannot be too well informed, and it is best to know the character and objects of those giving advice. Mr. C. C. Buell, of Rock Falls, Ill., a well-known and successful dairyman, gives the following directions for setting cream so as to obtain the best results. And this accords with the experience of dairymen everywhere.

The milk is put warm in deep vessels, in cold water, with good ventilation. This will produce the best butter. If we adopt the Cooley system, the whole must be submerged and without ventilation. He favoured setting with ventilation as especially adapted to the plan of setting the cream. All farmers must have some means of cooling. Let milk set twelve hours, and you get butter good as the best, if the fixtures are all kept sweet and clean. The difficulty is that farmers have not the necessary appliances. If, after the milk is thoroughly cooled, the vessels are covered all right, there is no longer necessity for ventilation, after the animal odour is carried off during cooling. Thus he thinks the cream can be as perfectly saved as in any other way, and the cream is then easily transported, if it be wished to sell it; and, no light matter, the farmer has sweet milk for use or for feeding sweet to hogs or calves. The temperature required is from 50° to 60° Fahrenheit. Thus 118 cubic inches of cream should give a pound of butter.—*Iowa Homestead.*

KINDLY TREATMENT OF DAIRY STOCK.

Mr. Parcell, in the Report of the New Jersey Agricultural Society, says:—"It is important that dairy stock, from the young calf to the old cow that is being fed for beef, should be handled and treated kindly. If a calf is handled roughly, and becomes wild and vicious thereby, when it becomes a cow you may expect the same; but if handled carefully and treated with kindness, when grown up she will be mild and gentle. It may not always be so, but in general it is. There have always been many cows spoiled by the person having the care of and milking them, by whipping or frightening them whenever they come in his way; or if, when milking, a cow hoists her foot, or kicks (which is generally caused by pain) such a fellow stops milking and commences whipping, or worse, kicking the cow, and she, becoming enraged, holds up her milk, kicks back, and is finally ruined. Never whip a cow for kicking if she does kick the milk-pan out of your hand, and sometimes upset and knock you over; but be kind and gentle with her, and milk her out with as little excitement as possible, and if she gets

over her kicking propensity, it will be by mild and not by harsh treatment. Never whip a cow because she kicks, for it will do no good, but will do a great deal of harm."

BEAU-IDEAL OF A DUTCH COW.

A "beste koe" must show a finely moulded head; large nostrils, thin, transparent horns; a clear, bright eye, thin, large, and not excessively wrinkled eyelids, rose-coloured inner members of the eye; purely red lachrymal; a kind, mild, countenance; blue nose; thin neck; free respiration, fine bones, well-formed body, with rather broad hind parts; straight back; long, thin tail; round but moderately bent ribs; developed belly; stout, yet not heavy legs; smooth joints; thin, mellow, moveable skin; soft hair; delicately haired, broad and drooping udder; four well-formed dark-coloured teats; well-developed milk and blood vessels; veins on the belly and about the udder to be proportionally broad and vigorous, and of wenlike swell, and the veins of the udder and inner hams to spread net-like; the openings through which the milk and blood veins enter the body to be large and roomy. A cow thus formed is also apt to show a perfect escutcheon.—*C. Muller, United States Consul at Amsterdam.*

TREATMENT OF COWS.

Phil. J. Ebersold, of the *Clarksville Star*, says on this subject:—"A heifer coming in at two years old is the best time to develop her future milking qualities, but comfortable quarters, generous feed, regularity in milking and kind treatment, will do much in rearing a fine milker. It may appear to many that it is taking a great deal of trouble to attain desired results, but we claim that now-a-days, when cream is worth twelve cents per inch, it pays a good interest for extra labour employed to rear and improve our dairy cows to the utmost milking capacity. We sold a seven-year-old cow that was milked for three years past without raising a calf, and she is yet giving eight quarts of milk per day, and has been treated as above stated."

ODOURS FROM MILK.

From my acquaintance with efforts to remove pungent and offensive odours from milk, I am fully persuaded that prevention is not only better than cure, but the only practicable cure. Milk retains odours once imbibed with a tenacity that cannot be overcome by any mere enchantment. No vacuum-pan, nor submerged can, nor any other apparatus with however magical a name, will make bad milk good. Odours might doubtless be distilled off by attaching a condenser or an exhaustor to the vacuum pan, but until the Creator establishes some new code of laws for the action of matter, no practicable process of milk-setting will very materially help the matter.—*O. S. Bliss, in Tribune.*

The record as a milker of the wonderful cow owned by A. D. Hull, of Charlestown, N.H., is attracting considerable attention in that section from cattle breeders and dairymen. She is four years old, and from a grade Jersey and Ayrshire cow imported by Sherman Paris. Her weight is 950 pounds, which, in the space of nineteen days, has been exceeded by that of her milk, which weighed 953 pounds 13 ounces. The first milking weighed 46 pounds 10 ounces, the last 53 pounds 4 ounces, and averaged upward of 50 pounds per day for eleven days of the time weighed.