

If butter-making be the chief object, select cows which give as large a flow as possible of rich milk, or milk containing a high percentage of fat. For cheese-making and general dairying, quantity of flow is an important factor, as well as richness.

All dairy cows should have good *constitutions* or vitality, as indicated by plenty of room in the heart and lung region, oily hair, mellow skin, and easy, regular breathing. Cows hollow behind the elbows are predisposed to lung trouble.

Good digestion, or power to use food in large quantities, is shown by a large paunch or middle piece, plenty of space between the last rib and hip-bone, large mouth, strong lips, good appetite and a general appearance of contentment.

Large milking capacity, the most important point in a dairy cow, is not easily determined by outward appearances. In fact, there is no certain indication of this subtle quality. The only way to ascertain this point for certain is to weigh and test the milk daily or at regular intervals throughout the lactation period. It should, if possible, be weighed and sampled daily. However, there are some points which serve as a guide where there is no opportunity to weigh and test the milk for fat. Nervous power for the transformation of food into blood, and for the elaboration of milk, is indicated by a high, broad, dishing forehead; bright, prominent eyes; and a prominent spinal column. A large, well-balanced udder which is not fleshy and shows elastic quality; udder :