

## Dairy and Creamery.

## KEEP UP THE SUMMER MILK.

A very large share of Vt farmers are dairymen. Every one of them has a barn more or less well equipped for the winter feeding of his stock. They all labor in summer, sowing, cultivating and harvesting crops for winter use. A large share of them carry, to all intents and purposes, dry cows only in the winter, working hard all summer simply to keep the cows alive during the winter, while they are bringing in little or no income.

These same men, however, often take no thought of means of summer feeding of cows. They depend solely upon the pastures. It happens all too frequently, however, that the pastures dry up and the cows shrink seriously in their milk flow. It is a difficult thing to turn the tide backward. A cow once shrunk in milk seldom regains her former yield, and then with difficulty. It seems the part of wisdom for the farmers to divert some of the energy which they now devote to the growing of food for the maintenance of dry cows to the growing of food for keeping the milk flow during summer. The larger use of sowing crops such as oats and peas, Hungarian, rowen and the like is well worth while. Considerable amounts may be grown without very great expenditure of time or money, and they are excellently well adapted to help out a short or dry pasture.

There is, perhaps, nothing better for this purpose than silage. It has been very thoroughly demonstrated that a pound of digestible dry matter can be placed in the cow's manger by way of the silo cheaper than in any other manner. The silo capacity of a dairy farm should be made large enough, in my judgment, to enable one to use silage all the time. The silo intended for summer use, however, should be deep and with a relatively small surface area to avoid what otherwise might prove to be large losses owing to fermentation. The stave silo is now coming rapidly into vogue, and is proving so very useful for most purposes, and is so readily put up and comparatively so inexpensive for its tonnage capacity, that it is to be hoped that the number of silos in Vt will rapidly increase in the near future.—[Director J. L. Hills, Vt Exper Sta.]

**Cream Will Not Churn**—What is the remedy for a cow giving milk that becomes strong in less than 12 hours after being drawn? The cream will not make butter, writes a reader. It is next to impossible, as a rule, to say what causes milk to get strong in a few hours after it is drawn from the cow, but in this case the fact that the cream cannot be churned gives me the trail to the probable cause. The only cream I have ever seen that I could not churn was from the milk of cows near calving, and the milk from cows in this state or condition is many times unfit for human food. If this is not the cause, it may be one of many causes; the most frequent cause is from being exposed after being drawn from the cow to unsanitary surroundings. The lack of care in the handling of milk is a terrible reflection on the intelligence of our people. There is no doubt but we consume more filth in our milk than in any other article of food, and charge the most of it to the innocent cow.—[H. B. Gurler, Ill.]

**Bloody Milk** occurs from several causes, such as a spongy condition of the glands of the udder, ulceration of the glands of the teat, etc. Use a milk tube to draw off the milk, also bathe the quarter of the udder with cold water for 10 minutes after it has been milked. Mix tannic acid 2 gr. glycerin 1 oz and water 1 oz, shake well and inject a little into the tube of the teat after milking.

The Traveling Dairy School and the agricultural college have done much to improve the quality of butter made on the farm, and for this mankind should be thankful. While better butter than formerly is made on many farms, there is still enough poor butter made to supply the demand for that kind of stuff that sells at the price of poor lard and makes the patrons of common boarding houses die of dyspepsia. Some farmers' wives visit the dairy school, year

after year, and are taught the best methods of churning and working butter and go home, and through the force of habit keep right on making the oleaginous stuff they have turned out all their lives. They know, from the object lessons they have had, that butter should not be churned after it assumes the dimensions of wheat grains in the churn, yet, because they think it is easier gathered with the dash than with the ladle, they keep right on churning till the product is very poor axle grease. The surplus is taken to the corner grocery and sometimes it is sold for butter and sometimes not, but the price received is a knock down argument for them that there is no money in the dairy. The law should compel merchants to label this stuff "poison" or "dangerous" for the protection of the public.—[Frank Hunt, Ont.]

**Influence of the Sire**—If breeders and dairymen would only realize that "the bull is half the herd," and how thoroughly, in the course of years, for good or ill, the blood and characteristics of the bull impregnate and dominate any herd where he is used, there would be more care used in the selection of the breeding bull. If he prove to be a good sire, his influence for good will be felt for years.—If a poor one, it will take years to eliminate from the herd the bad features he has left behind.—[Valancy E. Fuller, N Y.]

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**Young Man, Take a Hint**—When you work for a farmer by the month, your board is free, your wages go on wet or dry, and even if you get sick you are cared for. Not so in most other occupations. Your wages come only when you work, but your board bill goes on wet or dry. A farmer just told me his hired man in early March worked two days and boarded seven. Our young men should also take into consideration the temptations in cities to spend money, which is so hard to resist. [Jacob Faith, Vernon Co, Mo.]

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