

separator. When all the cows are milked they are taken to the pasture. The stable is thoroughly cleaned out after each milking and the floor sprinkled with land plaster, the windows and doors being kept open as much as possible to give the stable a good airing.

Later in the season when the pastures begin to dry up we shall feed to each cow in the stable from twenty to thirty pounds a day of green peas and oats, of which we have about three-quarters of an acre growing vigorously at the present time. Later we shall feed about the same quantity of green tares and oats, of which we have about an acre and a-quarter, sown ten or twelve days after the peas and oats. Later still we shall feed green corn, of which we have about two acres. We are thus prepared for a dry season if it comes, and if we do not require these to feed in summer they will be cured and kept for the winter.

IN THE DAIRY. We have been using a Laval "Baby" separator, No. 2 (hand power), for over a year, and like it very much. Recently we have purchased an Alexandra No. 8, and although we have not yet used it a similar machine has been in use at the Farm for some time, and is giving good satisfaction. It is a cheaper machine than the Laval. Our method of using is as follows: After the speed of the bowl has been attained the tap is opened from the supply can, and the warm milk allowed to flow into the machine. *It is very important to attain the normal speed of the machine before allowing any milk to flow into the bowl.* Some have had trouble from lack of care in this particular. When the last of the whole milk is out of the supply can we run about a gallon of skim-milk through, and lastly about the same amount of warm water, to clean the cream out of the bowl. The cream is then cooled down to about 45° Fahrenheit, the machine and all utensils thoroughly washed, and the dairy made neat and tidy—as every dairy should be. The skim-milk is then taken back to the stable for the calves, and the cream put into the cream pail and kept cool until twenty-four hours before we wish to churn. (I may say that I think a preferable plan would be to have a neat, clean room in or near the stable, where the separator might be set, and when separated the cream could be taken to the dairy or cellar, while the skim-milk would be where it is wanted for feeding.) The cream is kept in one large (ten gallon) tin can, which has a tin spoon in it for stirring at every addition of fresh cream, and also for stirring when the cream is either cooled or warmed.

Sometimes the milk is set in deep cans or creamers, in cold or ice water. When this is done the milk is put in the cans while warm, and cooled to at least 45° Fahrenheit before skimming, which is usually done at the end of twelve hours. After skimming the cream is handled in the same way as from the separator, except that it is not cooled, it being already cold enough.

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