Live Stock

BEEF AND DAIRY TYPES

Many farmers continue to raise cattle for market for beef purposes from stock that do not possess any blood of the beef breed, and consequently they lack what is known as the beef type. It is impossible to produce beef economically from cattle of the dairy type, or even from cattle that possess any considerable amount of this blood.

To produce an animal of he beef type, To produce an animal of he beef type, it is necessary to use the beef breeds of cattle, such as the Shorthorns, Herefords, Aberdeen Angus, and Galloway. Cattle, of this breeding put on flesh very much more rapidly and of a better quality.

The Beef Type

The Beer Type

A beef animal could be described in a general way as a low down compact blocky animal. He must have a short blocky head, a wide breast, a deep, wide chest, a broad back, a good spring of rib, heavy full thighs. He must have a pliable mellow skin, for this quality indicates a good fleshing tendency.

The points that a cow should possess if adapted to economical milk production are quite the opposite from what is seen in the beef animal.

The Dairy Type

The Dairy Type

The dairy cow possesses a long face, thin, slender neck and a sharp projecting shoulder. She is not very wide in the chest, but her capacity of chest is due to her depth which is greater in proportion to her size than you will find in the beef animal. She possesses large barrel which indicates a good capacity for digesting her food. Her depth here should exceed her depth in any other portion of the body. A dairy cow should have a good width at the hips. Her thighs should be lean and free from muscling. She should be open between her thighs.

Much strention should be given the udder of the dairy cow—a large udder does not indicate that it is a good out they are often very fleshy. A good udder should be clastic and pliable, and shows many folds when milked out, and ahows many folds when milked out, and the teats should be placed equal distances apart, which is generally always the case if the udder is sy mmetrical and well proportioned. Large milk veins are good indications; the more winding and branching they are, the blood from the udder to the body and the more blood that passes through the udder, the more milk there is produced, because the milk is produced from the blood.

A good dairy cow possesses a rather thin, pliable, elastic skin. A coarse, harsh bandling skin is a poor indication. When cows possess these qualities of skin they are rarely good producers.—Prof. W. B. Richards, N. D. Agr. College.

WHAT IS A GOOD BEEF ANIMAL?

The Minnesota State Farm' School anawers this question by means of the score card, by which nothing is left to chance, and each separate item in the animal's make it is taken into account, and voted upon a hasis that long experience has shown to be fair and reasonable.

Scale	of Points-	8	CUI
General	Appearance:		

tren	ctat Abbentance:	
1.	Weight, score according to age	10
2.	Form, straight, fopline and un-	
	derline; deep, broad, low set,	
	-4-5-6	200

stylish.

S. Quality, hair fine, skin pliable; bone dense, ffesh firm, even and deep, especially in regions of valuable cuts.

Condition, good health; vigorous; fat abundant, evenly distributed.

Head and Neck:

- Muzzle, broad: mouth, large; jaw, wide; nostrib, large. Eyes, large, clear, placid Face, short, quiet expression Forehead, broad, full
- 9. Ears, medium size, fine texture .

 10. Horns, fine texture, oval me-
- Neck, thick, short; throat, clean Forequarters: 18. Shoulder vein, full.....

- Shoulder, covered with flesh, compact on top, smooth
 Shoulder, advanced; breast wide
 Dewlap, skin not too loose and deconing.
- drooping.
 Legs, straight, short; arm, full; shank, fine, smooth

Body:

- 17. Chest, full, deep, wide; girth, large; crops full.
 18. Ribs, long, arched, thickly fleshed
- Back, broad, straight, smooth,
- even ... Loin, thick, broad Flank, full, even with underline

Hindquarters:

- 22. Hips, smoothly covered; distance apart in proportion with other parts

 23. Rump, long, wide, even, tail head smooth, not patchy....
- Pin bones, not prominent; far
- Pin bones, not promines, apart.
 Thighs, full, deep, wide
 Twist, deep, plump
 Purse, full, indicating fleshin
 Legs, straight, short; sh
 fine, smooth...

shank,

100

Dairy

YOUR BARGAIN WITH THE COW

Many seem to labor under the mistaken idea that the scales and Babcock test are all that it is necessary to use in weeding out the unprofitable cows from the herds. The scales and test tell but ha all that it is necessary to use in weeding out the unprofitable cows from their herds. The scales and test tell but half of the story. Some cows give a fairly large milk and butter yield, but are not give as much milk, but are economical producers. Others may not give as much milk, but are economical producers. After you have determined each cow's individual output, you must have some way of getting at her individual cost of food. In these times of high-prieed feed this factor is especially essential.

A cow does not need to be a great feeder.

tial.

A row does not need to be a great feeder in order to be a profitable producer. A cow may be a rather light feeder and still digest her food so perfectly as to produce as much as a cow that will eat twice her amount of food; it is the first cow we want to leave.

You should keep track of the number of pounds of food and its market value, and the amount of milk and butter, so that you may figure what each pound of butter costs, just as you would figure if you had a separate account with each cow in your

herd. To weigh each cow's milk or feed each day would be impractical for the average farmer, but to weigh each milking one day each week and to weigh the food the same day would bring approximate results, adequate for all practical purposes. Of course the weighing of hay and fodders would not be so absolutely correct as with grain foods, yet it would enable you to make very accurate estimates.

The important thing we are after is to determine which of our cows is the lowest producer under the same conditions. Now, from the records kept during the year, get the number of pounds of milk produced; then look up her test and figure the number of pounds of butter; then, from the cost of feeding her, figure the cost of producing each pound of butter. In this way you can figure what each cow in your herd produces a pound of butter for.

Sell those that produce a pound of butter for thirty cents and keep all that produce a pound for fifteen cents. There are few dairymen who are not keeping cows that require thirty cents' worth of feed to produce the same amount of milk or butter that other cows in their herd produce for fifteen cents.

There are many other points to consider in determining the individuality of a herd of dairy cows, but the three points from the money-making side of the question are the quantity of milk, average per cent. of butter-fat and the cost of the cow's food. A little trouble, a little time and a little thought applied to this matter of "cost accounting" would pay the farmer as well as it pays the city manufacturer.

THE SCALES BROUGHT SURPRISES

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We have been milking cows for nearly twenty years, fifteen years of this time with grade Shorthorn cows. The fact that they did not bring the returns they should led us to weigh and test the milk, then to the purchase of a pure-bred Holstein bull. We have been weighing and testing for three years, weighing every milking and testing a composite sample once a month, doing the work ourselves. We would not give up weighing and testing and stay in the dairy business.

We have found that the cows we thought would be the first to be sold are among the best cows we had. We did not think when we begun testing that we had a cow in the herd that would make three hundred pounds of butter in a year, but our records show that we have three out of the original herd of eleven that can do it. The testing of the herd has led us to better feed and care for the cows, for when the milk is being weighed every day, any decrease in the milk-flow is noticed, and the cause is looked for. We have found, also, that there is a great difference in the length of the lactation period of the different cows; some will start out with a hig flow of milk, but will be going dry in four or five months, while others will start with a fair flow and keep it up for a longer time.

We tested yellow-looking milk from a

a longer time.

We tested yellow-looking milk from a cow that was part Jersey that tested 3.9 per cent. and 4 per cent., while blue-

looking milk from a Holstein tested 3.8 per cent. and 3.9 per cent.

If we are going to get a profitable dairy herd, we must raise the heifer-calves from the best cows, and how are we going to know which are the best cows unless we weigh and test the milk?

The lowest producing cow we had gave eighty-three pounds of butter-fat, the highest three hundred and fifty-four pounds.

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CARE OF CREAM By Geo. P. Grout, B.S.A.

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It is a great problem to obtain a uniform and finely flavored butter with conditions as they now exist under the hand separator system, but the farm separator has come to stay and the sooner we adopt measures for the improvement of quality in our dairy products the better it will be for the dairy interests of the Northwest. Carelessness on the part of the cream patron is one of the chief causes. When milk was hauled to the creamery it had to be delivered in good condition else it would not go through the separator. The result was as might be expected—a better quality of goods. Almost any kind of cream will make butter and patrons have taken advantage of this fact. This is doing more to advance the oleomargarine interests than any one other thing, as consumers prefer a good grade of oleomargarine to an inferior grade of butter.

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other thing, as consumers prefer a good grade of oleomargarine to an inferior grade of butter.

There is no reason why as good a quality of butter cannot be made fromhand separator cream as from whole milk if oproper care is given the cream. The hand separators should be kept in a clean place and washed every time the machine is used. The care of the milk and cream should start in the barn by keeping the cows in a cleanly condition. Where the cows are filthy it is impossible to deliver cream in a good, wholesome condition. If cows are kept in a well regulated stall and are properly bedded it should not be a difficult matter to keep them clean. With relean barns, milk-house and separator the cream should be started in a fair condition, and if delivered frequently at the creamery it should be in a good sweet condition. Where the cream is sweet the buttermaker can pasteurize it, add a commercial culture or churn it sweet as is being done in places at the present time.

The spoiling of the flavor in butter is usually due to the growth of a tiny plant or bacteria in the cream. Bacteria are very similar to plants in their habits and the same principles which apply to plant life obtain with the bacteria. If the weather is warm and muggy weeds grow readily, and likewise if the cream is warm the tiny plants in the revam are very active. It is, therefore, important that care be taken not only in keeping filth forms out of the milk or cream. To sum up the whole matter, keep the barn clean, well lighted and ventilated. Keep the separator and dairy utensils clean and then cool the cream down to 50 degrees as soon as possible after separating. Cream should then be delivered three times a week in summer and twice in winter so that the butter maker receives it in a sweet condition. The quality of our butter will then be so good that oleomargarine will be a poor seller among customers of average means.

SALT AS FERTILIZER What virtue is there in salt as a fer-

tilizer? Very little, if any. There are occasional reports of benefit from the use of salt, particularly in the way of brightening and stiffening the straw of fercals, but they are more than offset by reports of

they are more than offset by reports of damage.

In a recent work entitled "Principles of Soil Fertility," Professor Vivian, of Ohio State University, says:

"Salt was among the first substances to be used as a manure, but in spite of the antiquity of its use the value of salt as a fertilizer is still in dispute. It is certain that injury quite as often as benefit has resulted from its application. In fact, it may be said that there are no experiments of any note which indicate that salt has any beneficial effect on plant growth. Many so-called agricultural salts are on the market, but they certainly do not possess any virtue not found in common salt, and it is doubtful if there is any manurial value in salt of any kind."



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