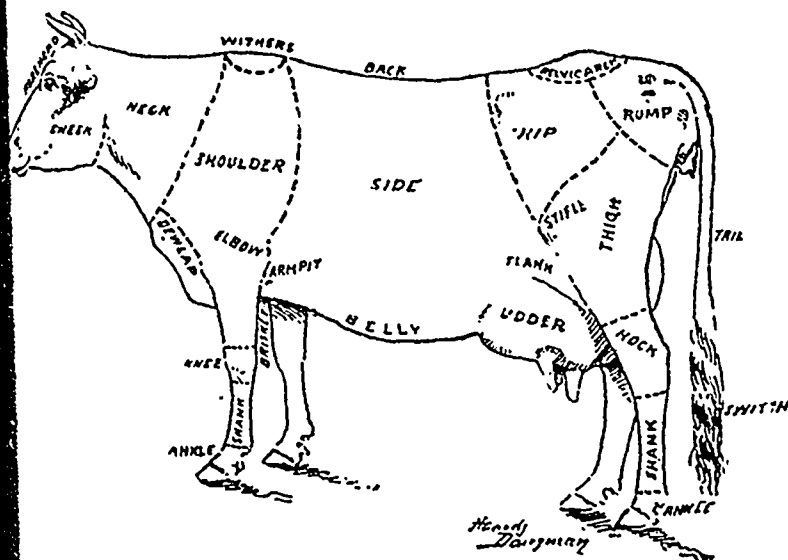


STRUCTURAL POINTS FOR JUDGING THE DAIRY COW.

Indications of a Large and Economical Producer.

- FRONT, 13
- Wide between eyes.
 - Eyes prominent and bright.
 - Wide juncture of brain and spinal cord.
 - Muzzle wide.
 - Shoulders light and sharp withers.
 - Fine neck and head.
 - Brisket V not U shaped.



OUTLINES AND POINTS FOR JUDGING AND SELECTING THE DAIRY COW.

- MIDDLE, 20
- Barrel long and deep, with well sprung ribs 10
 - Milk veins prominent, extending well to front, eye-let large. 4
 - Backbone prominent. 4
 - Crops scant. 4
 - Ribs and vertebrae wide apart. 4
 - Chest deep. 2
 - Udder { Extend well to front and up behind, must not be too fleshy, teats even and squarely placed. } 17
 - Deep from hip bone down. 4
 - High arching flank and cat ham. 8
 - Hips broad and pelvic arch prominent. 4
 - Long slim tail. 1
- REAR, 34

Indications of a Persistent Milker.

- Lean, spare, light front and rear quarters, scant crops, lacking superfluous, flesh

Total

100

The data connected with the diagram of the beef form were originally prepared for Bulletin No. 71, "Some Essentials in Beef Production," U.S. Department of Agriculture, by Prof. C. F. Curtiss, Director of the Iowa Experiment Station. In explanation of this diagram Prof. Curtiss says:

"The location of the crops is indicated by No. 14. They lie on either side of the spinal column, just back of the top of the shoulders. They should be full so that the back and shoulder will be evenly joined at this point; the front ribs should also be well sprung in the region indicated by No. 12 below the crops in order that there may be no marked depression behind the shoulders and that the heart girth measured around parts 12, 14 and 31 may be full. The location of the twist is at the back part of the thigh, at about the point indicated by No. 21. The desirable conformation here is a thick, full thigh as viewed from the

rear, of good width and prominence, giving a symmetrical quarter. The dairy breeds are always very deficient in twist, being thin and what is termed "cat-hammed." This conformation affords ample room for the development of a good udder.

"The term 'fore-flank' is not used in this diagram, but it is represented by the part just back of the elbow joint which is located at the upper line of No. 28. It also extends back for some distance to about the point indicated by No. 31. The top and bottom lines as well as the side lines should be nearly parallel in a model beef animal. In reality, however, this is seldom attained in the lower line. Fullness at both front and hind flanks and at heart girth (31) will insure a good lower line, and fullness and evenness of neck, crops, back, loin and rump will give a good upper line; this is what is meant by good top and bottom lines. Fullness and evenness of the parts at 9, 12, 13 and 19 will give a good side line."

A close examination and comparison of these two forms will, we think, give a good idea of what are required in dairy and beef animals. Whether it would be possible to combine these two in a dual-purpose animal we will leave our readers to judge. A spirited discussion took place during the past few months in the two journals mentioned above, the editor of the former championing the special-purpose cow, and Prof. Thos. Shaw in the latter upholding the dual-purpose cow. Aside from producing an exceedingly interesting and in many ways a profitable discussion, no definite conclusion was reached, and so the question is still open for settlement.

How Minnesota Dairying is Regulated

We in Canada pride ourselves upon the strictness of our laws regulating the dairy industry. But we are safe in stating that we can lay no claim to anything more exacting than the following, taken from a circular recently sent by the milk inspectors of Minnesota to the dairymen of that State:

The milk and dairy laws of the State forbid, under penalty of a fine from \$25 to \$100, or imprisonment from 30 to 90 days, the sale of milk that comes under any of the following descriptions:

1—Taken from cows that are kept in filthy, unventilated stables.

2—Taken from cows that are unclean or filthy.

3—Taken from cows that are diseased.

4—Taken from cows within fifteen days before or five days after calving.

5—Which has been watered or skimmed, or which has less than 3.5 per cent. butterfat.

6—Which is contained in unclean cans.

7—That is watered, impure, unhealthful, adulterated or that is skimmed or sour.

With this circular is a statement in which the commissioner notifies the dairymen that an inspector has reported him for having violated one of these provisions and that he must desist at once or become liable to the penalty the law provides.

Farm Cream Separators

By T. C. Rogers, Late Instructor in Butter-Making, Ontario Agricultural College

"I have recently looked over the average results of 150 trials made at the Ontario Agricultural College at intervals during a period of five years, to ascertain about what the actual loss of butter fat in skim-milk is when the cream is separated by gravitation, that is, when the milk is set in shallow pans, or in deep cans set in water and ice, or when separated by centrifugal force applied with the cream separator. About 7,600 lbs. of milk was skimmed by each method during the five years. The milk was mixed, weighed and divided before it was set or skimmed. Every