



Representatives of the Empire Cream Separator Co. who met in convention at Omaha.

ter from ripened cream until they were about a week or ten days old and when the samples were mixed I was unable to pick by flavors, or the lack of flavor, which was the butter from the unripened cream. The loss of fat in the buttermilk was, of course, heavy, but the yield on two of the four churnings I made this way was above that of the regular churnings from ripened cream and the other two were the same, so there seemed to be no loss in churn yield."

Influence of Soil on Milk

The Dairy, London, England, has been discussing the effect of soil on the quality of milk. This is not a new question. For a long time it has been known that a variation in soils has some effect upon the quality of milk produced, but the influence has been considered so small that dairy-men have paid little or no attention to it. However, there may be more in it than appears to be by a casual glance at the question, and the matter might well bear further investigation. Dealing with this subject in a recent issue of "The Dairy," Prof. McConnell says:

"For instance, milk produced on a limestone region such as occurs in Derbyshire, will be richer than that from a clay soil like that in Essex, where the cows and treatment are otherwise the same. Again, the limestone milk will keep sweet for one-half longer time than that from the clay soil. Further, in cheese-making the scalding of the curd has to be modified to suit the soil, and we find that on clay the temperature has to be raised to as much as 108 degs. F., while on limestone as low as 100 degs. to 103 degs. is quite sufficient. These differences are not due to management, for if a farmer from the limestone were to bring his herd of cows on to the clay and feed and otherwise treat them the same as before, these differences would be found to show up in one form or another. It is quite a common occurrence for a cheese-maker, who has been successful in one farm, to find that he or she has lost their cunning when transferred to another district, and it is only after careful trial and observation that some modified plan has to be adopted to again make good product. Why these things are so we do not know, but possibly the mineral matter of a

soil affects the crop, which in turn affects the milk. On the other hand we know that not only the soil but also the air over it is full of micro-organisms of various kinds, and it cannot be doubted that these have a tremendous effect on the milk directly, and influence its keeping qualities at least, and probably its cheese-making ones as well. Just as certain soils favor the growth of certain crops or weeds so likewise there is a variation in the invisible "germs" in the same, while in the air above these persist in sticking to their natural habits in spite of the wind and the open ventilation of fields and farm yards."

The Bicycle Pump and Milk Fever

A correspondent of the *Jersey Bulletin* states that he has had good success in curing milk fever with a bicycle pump. He gives his experience as follows:

"I attached a small siphon to it; after inserting in teat began pumping, and when I had one quarter filled with air I could notice a change in her breathing, and when I had filled her udder to its utmost capacity I could see that she was

breathing much easier. In one hour she could raise her head to her side, had the use of her tongue, and could roll her eyes around. Her urine also passed and in five hours she was on her feet and was lead to her stall, where she ate her supper.

"I gave her no medicine whatever and she did well for two days, when she refused to eat or drink and was very weak and showed signs of distress; then I used the bicycle pump again and gave her immediate relief by passing her urine. This treatment I continued once a day for three days and the cow is well and coming back to milk fast."

Buttermilk a Liquor Cure

A buyer for one of the largest liquor houses in Philadelphia who is compelled to sample enough wine and spirits every day to put an ordinary man out of business, says that buttermilk is his salvation. "I not only buy five or six glasses a day at the dairy restaurants or street stands," he says, "but I drink it all the time at home instead of tea or coffee. I never touch beer or anything like that. I keep a stone crock of buttermilk in the cellar and let it just get a little stale. It is better then than if taken fresh. A man who insists on drinking liquor will find very little trouble if he takes plenty of buttermilk. If he wants to swear off, buttermilk will help him. It is a splendid stomach tonic. Two quarts of buttermilk a day will cure any case of nervous indigestion—Rural World."

Condensed Milk Industry

The condensed milk industry in the United States consumes 600,000,000 pounds of fluid milk yearly and makes 5,000,000 cases of forty-eight cans each. There are more than 200 factories in the United States, all using the Borden process, and about seventy of them belong to the Borden Company, situated in different parts of the country. The largest condensed milk plant in the world is at Dixon, Ill., which uses 300,000 pounds of milk a day.

Burning wet or green wood in a cook stove will sour the disposition of the most amiable wife; so if you want a happy home be sure to provide an ample supply of dry, seasoned fuel.



Travelling Representatives of the Empire Cream Separator Co.