

feed. If a larger proportion of buttermilk or skim-milk is fed, the returns are not so good. Buttermilk is not recommended as a good food for calves, though, with great care, it may be fed by a skilful feeder.

In ordinary dairy or creamery practice, where modern methods of creaming and churning are applied, the yield of butter in the milk will exceed that of the fat by 15 to 16 per cent. One pound of fat in the milk will produce about 1.15 pounds of butter, so that the yield of butter from 100 pounds of milk will be 1.15 times the per cent. of fat in the milk.

KOUMISS is a food made from milk, and is valuable for dyspeptics and persons with weak digestive organs. To make it, take one quart of new milk at a temperature of about 75°. Add two small teaspoonfuls of the best granulated sugar, and compressed yeast about the size of a pea; put in a bottle, with the cork tight and wired in, and place in a temperature of 65 or not over 70 degrees to ferment. Shake six or more times each day, and after 48 hours place in a temperature of 60° for preservation. At from 50 to 72 hours after bottling it should be ready for use.

DR. GERBER, the Swiss scientist, classifies the causes of tainted milk as follows:

- (1) Poor fodder.
- (2) Poor, dirty water, used not only for watering cows, but also for washing cans.
- (3) Foul air in cow stables.
- (4) Uncleanliness in milking.
- (5) Keeping the milk too long in too warm and poorly ventilated places.
- (6) Neglecting to cool the milk quickly after milking.
- (7) Lack of cleanliness in the care of milk.
- (8) Poor transportation facilities.
- (9) Sick cows.
- (10) The cows being in heat.

The following is the English scale of points for judging butter:

Perfection, 100.	
Flavor: nutty, aromatic, sweet.....	25
Moisture: as free from beads of water as possible.....	20
Solidity: firm, not melting easily, nor softening.....	10
Texture: closeness of grain, distinct fracture, not greasy.....	25
Color: natural, even.....	10

Make: remaining points, cleanliness, salting, nicely put up, etc..... 10

100

The approximate yield of green Cheddar cheese from 100 lbs. of milk may be found by multiplying the per cent. of fat in the milk by 2.7. For cured cheese the quantity may be found by multiplying the per cent. of fat in the milk by 2.6.

The English scale of points for judging cheese are as follows:

Perfection, 100.	
Flavor: nutty, buttery.....	35
Quality: mellow, rich, melting on the tongue.....	25
Texture: solid, compact.....	15
Color: natural-like, even.....	15
Make: remainder due to good making, as cleanliness, salting, perfect rind, etc....	10

100

The Private Buttermaker.

The question is often asked whether it is more profitable for the individual dairyman to make butter at home or to supply his milk to a creamery, and have it made up on the co-operative plan. As to which plan is the better one to adopt will depend nearly altogether upon the individual himself. Some of our most successful dairymen have been those who have made a specialty of buttermaking, and have had their milk made into a first-class article at home.

There are some advantages that the private buttermaker has over the co-operative buttermaker. He has control of the cows which produce the milk, and also control of the milk from the time it is taken from the cows till it is ready to be manufactured into butter. In fact, he has control of all the conditions, aside from natural ones, that come into play in the care of cows, in the handling of milk, and in preserving it in a pure state for manufacturing; and, if he is a capable man, is able to put skill into his work, and is willing to give particular attention to all the little details connected with the process throughout, he is likely to carry on a more remunerative business than the person who supplies milk to the co-operative concern.

Then, again, the private buttermaker is usually in a position to sell directly to the consumer, which is a decided advantage. If he is able to secure a private customer in some of our large towns and cities who is willing to pay a high price for a good article (and these are not hard to