

farmer or producer is advised not to sell under any consideration unless his cheese is ready to ship. While this is, no doubt, sound advice, those who give it are apt to forget that the farmer is human and if a buyer makes a tempting offer for his cheese and ship immediately, is inclined to accept it, whether the product is ready to ship or not. This may react against him in the long run, but the profit of the moment often appears more important than any future advantage that may come to him from abstaining from the practice of shipping green cheese. But all said and done, the practice should be discontinued and if the buyers will only co-operate a little by not putting the temptation to sell "green" cheese in the salesman's way, the trouble will soon cease.

#### Cream Foaming in the Churn

Generally this trouble is caused by a too full churn, too cold, too hot, or too thin cream, and is more prevalent in the late fall when many cows are stripping and which would not occur in the summer time under similar conditions.

It saves time and butter to draw off as much of the cream as possible and continue the churning with what remains, say half a churn full. Then churn what is drawn off later. The lesson to be learned is to provide a large enough churn to handle every possible batch of cream within reason, then to resist the temptation to make one churning of what should really be two. This is the chief error, the too full churn. Too thin, too cold, or too old cream can easily be rectified by a little more ripening, a little higher temperature, and more frequent churning of more frequent deliveries of cream.

It is worth while to try to induce as many patrons as possible to have some of their cows come in in the fall. Succulent food is also a factor in the winter time productive of a more churnable cream.

#### Quality of Heifer's Milk

In answer to the question of a heifer's milk testing as high the first year as it will after she is fully developed, Wallace's Farmer says that the percentage of butter fat given by a cow varies somewhat with the period of lactation and often varies unac-

countably from day to day. This variation, however, is not very great, and it may be stated as a general rule that the percentage of butter fat in milk is fixed by the breeding of the animal; or, to put it another way, is an idiosyncrasy peculiar to the animal itself.

So if a heifer gives a certain per cent. of butter fat the first year she may be expected to give approximately the same during her entire lifetime, if properly fed, with the variations above mentioned. If she starts out to give rich milk she may be expected to continue to give rich milk; while if she starts out with milk low in butter fat, she can never be expected to give milk that is rich. There will be a variation in any case, sometimes an increase and sometimes a decrease but the percentage of fat is determined by the character of the animal and not by the character of the feed she is given.

Once again the committee having in hand the proposed dairy show has met and decided to go ahead with the scheme. There is always an if, however. This time they are not sure whether they will hold it in 1907 or in 1908. In our opinion it would be better to decide definitely one way or the other. If there is a doubt of holding it in 1907 postpone it till 1908.

The high price of cheese is weaning a number from butter-making to cheese-making. While

there may be a little more direct cash return from cheese the butter-maker has the advantage of being able to raise stock and keep up the fertility of his land at the same time.

### Clean Skimming Means Good Living

The hog trough is no place to put butter.

Wide awake farmers want the cream separator that skims the cleanest. It means more profit—better living. That separator is the Sharples Dairy Tubular—the separator that's different.

Sharples Dairy Tubulars have twice the skimming force of any other



separators—skim twice as clean.

Prof. J. L. Thomas, instructor in dairying at the agricultural college of one of the greatest states in the Union, says: "I have just completed a test of your separator. The skimming is the closest I have ever seen—just a trace of fat. I believe the loss to be no greater than one thousandth of one per cent."

That is one reason why you should insist upon having the Tubular. Tubulars are different, in every way, from other separators, and every difference is to your advantage. Write for catalog S-75 and valuable free book, *Business Dairying*.

**The Sharples Separator Co.,**  
West Chester, Pa.  
Toronto, Can. Chicago, Ill.



**This man made  
\$832<sup>50</sup> Clear Profit  
from 7 COWS on  
a 10 Acre Farm in  
One  
Year**

**This free  
booklet**

**\$832.50 a year is big profit from 7 cows.**  
Almost \$120 a year per cow on an average.  
More than many dairymen make on their whole herd.  
This man's own story, telling just how he did it,—and is doing it today,—makes mighty interesting reading.  
In it he gives valuable advice regarding selection of stock, feeding, handling of product, etc. Every line is chuck full of interesting, practical, money-making pointers to dairymen.

**Every one milking cows should read it.**  
If you write today, asking for "Profit Booklet No. 110", you will get a copy FREE, by addressing,

**VERMONT FARM MACHINE CO.**  
466 BELLOWS FALLS, VERMONT



**tells how**