

## FARM AND DAIRY

## Over Night With Friends in Hastings County

BY R. M. MCKEE.

January 11, 1917.

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ONE day last summer I boarded the train at Peterboro and went down to a Women's anti-rail meeting at Madoc, Hastings Co., Ont. It was impossible for me to get a train back to Peterboro that night, but as I was fortunate in having friends not far from Madoc, this was considered an ideal time to pay them a visit. My friend, Miss Harris, drove in for me and soon we were at her home, some five miles from the village.

As it was my first visit to the Harris home, I was naturally interested in the surroundings. Their house is quite new, being built only three or four years ago. It is very attractive and comfortable looking, both inside and out. The rooms are nicely laid out, spacious, but not too large, and with little space going to waste. "We built this house for comfort, not for show," Mr. Harris told me, "and with the object in view of making use of every room."

What interested me most was the complete water system. Upon my arrival, I naturally felt rather travel-stained and was taken upstairs where I found a fully equipped bathroom. I just like we have in the city. I could readily appreciate how much that bathroom must be valued in the country home and made a remark to this effect to Mrs. Harris later in the evening.

"It certainly is a great convenience," said Mrs. Harris. "Come out this way and I will show you how the system is operated." We went out to the wash-room and found a sink with hot and cold water on tap and at one side stood a pump. Mrs. Harris explained that this pump was used to force the water up into a tank in the attic. "It only takes about half an hour to fill the tank," she said, "and it holds enough water to last a week." A hot water boiler is attached to the kitchen range so that they always have hot water when a fire is in the range.

"How do you manage if your cistern goes dry?" I asked. "There is not much danger of that," interjected Mr. Harris. "Our cistern is a large one, being five feet long, 30 feet wide and six feet deep, so holds a large quantity of water. We try to get the water pretty well used up at least once a year, so make use of the cistern at threshing or corn cutting

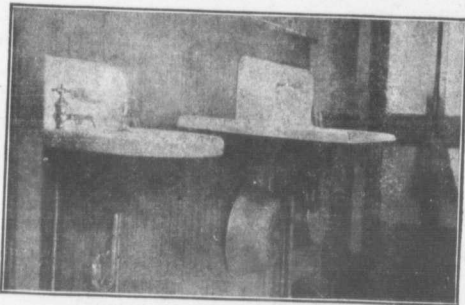
time with this object in view. There is enough water in our cistern at not have rain for the next three months."

Rural mail delivery and the telephone are other conveniences enjoyed by Mr. Harris and his family. It is my belief that the three greatest conveniences in the country home are running water, rural mail delivery and the telephone. Quite a number of homes have the latter two, but a much

to have the butter well out of the way by noon, but luck seems against us. We churn and churn until time to get dinner. The menfolk come in at noon and take a hand at the churn, and even then it occasionally happens that they, too, have to give up in despair, as butter still refuses to come."

The causes of this trouble are very clearly given in an article which comes from the Missouri College of Agriculture, by L. G. Rinkle, a portion of which is reproduced here-with:

If the milk of one or two animals is responsible for the difficult churning, other milk when mixed with it will



Kitchen Conveniences Well Worth While.

The illustration herewith shows conveniences in the home of Butler Bros., Mississauga Co., Que. There are not many farm homes fortunate enough to have both the basin with water on tap for washing the hands and the sink with draining board for dish washing as well. These conveniences, however, are of inestimable value in the farm home.

smaller proportion can boast of all three. And yet running water is quite as important, in fact more so, than the other two. It is when one has the pleasure of being in a home where they have a complete water system, such as that found in the home of Mr. and Mrs. Harris, that the value of this convenience is brought home most forcibly.

## Making the Butter Come

THIS is the season of the year when many of us have difficulty in getting butter to "come." Sometimes we get out the churn early in the forenoon and plan

to overcome the trouble. Usually when the trouble occurs it is due to one of two causes: an incorrect churning temperature, or because of the peculiar composition of some milk and cream.

During the cold months of the year, cream should be churned at a higher temperature than during the summer months. For this reason, a careful regulation of the temperature is necessary to give the proper ease in churning. If the temperature at which one churns is not high during the winter months, the cream must be churned a longer time to form butter. One may churn at so low a temperature that butter will not form with a reasonable amount of churning. It is a very common practice during the winter months to allow the cream to become so cold that it will not churn. Sometimes when cold cream is agitated in the churn it will whip and expand until the churn is nearly full. In this condition butter will not form because the cream cannot be sufficiently agitated. When a low temperature of the cream is the cause of difficult churning, the trouble may be easily corrected by raising the temperature.

As the winter season approaches, there is usually a larger number of stripper cows. When a cow becomes nearly dry, the butterfat globules in the milk become very small and collect with great difficulty on being agitated in the churn. During the winter, the feed is such that the fat globules become very much hard, and this likewise interferes with ease in churning. The cream also becomes more viscous as the animals advance in their lactation period, and this again makes churning more difficult.

Whenever butter globules fail to appear in about 30 to 40 minutes of churning, the cream should be raised in temperature. It is well to raise the temperature only a few degrees at a time, for if too warm the soft, silvery texture of the butter refuses to gather, a further raise of temperature is necessary.

"Just as wheat is one of the big crops here in India, so too is tea one of the largest ones of India. The picture of the harvest work is done by the women folk, and our illustration shows a lady picking Salada tea in Ceylon—a tea by the way which is familiar to many of the homes of Farm and Dairy readers."

