

lieved of the necessity of digesting and thereby is given a rest.

Dr. George L. Carrick, in his work on Koumiss, says: "When the caseine is first precipitated by lactic acid, whether produced by spontaneous coagulation of the milk, or as the result of more rapid artificial souring, milk becomes the most digestible of foods, the gastric juice in fact is simply relieved of part of its work, which work is performed for it in a more efficacious manner outside of the body by lactic acid."

It is claimed that where no other food, and not even frozen champagne, can be retained by the stomach, koumiss, when properly made and administered, can be partaken of readily. It is also stated that its use is most beneficial in cases of indigestion, dyspepsia, diabetes, infantum, cholera, consumption, and all wasting diseases—not by its power in itself to cure these, but by its being so readily assimilated and retained on the stomach, and its great nourishing and sustaining power. Its analysis is: New koumiss—alcohol 1.23 per cent.; fat, 0.52; sugar, 1.77; lactic acid, 0.63; caseine, 3.08; salt, 0.63; carbonic acid?; (whole quantity of solids, 7.67.) All the sugar is not changed at this time, but later on is changed into carbonic acid and alcohol. Old koumiss—alcohol, 3.23; fat, 1.01; carbonic acid, 1.86; sugar, 0.00; lactic acid, 2.92; caseine and salts, 1.21; (whole quantity of solids, 5.14).

It is sparkling; the cork flies readily from the bottle; it is very light, satisfying and pleasant to partake of. We understand it has an extensive sale in the United States. By reference to our advertising columns it will be seen that the Oaklands Jersey dairy of this city manufactures it, and have it for sale. We would suggest that our correspondent apply to them for their pamphlet on "Koumiss, what is it? What does it accomplish?" Its keeping qualities enables it to be shipped a considerable distance in cool weather or packed in ice or damp sawdust.

Official Tester For American Jersey Cattle Club.

We notice that at the last meeting of the Board of Directors of the American Jersey Cattle Club an official Test Department was inaugurated, and an official Tester appointed in the person of Major Henry E. Alvord, Principal of the Houghton Experimental Farm. Major Alvord is especially qualified to fill the position. He is not only a practical dairyman and agriculturist, but he is a scientist of wide reputation. Formerly one of the professors of the Mass. Agricultural College, he undertook the charge of the Houghton Farm when its affairs were not in the best of shape, and he has it at the present time in most excellent condition. Many of our readers will recognize his name as author in Sheldon's Work on Dairying, of the chapters on Dairying, Cheese, etc., in America and Canada. In so high esteem was he held that unsolicited his name was brought prominently forward in many leading stock journals as a suitable man for the position of Commissioner of Agriculture of the United States. The A. J. C. C. seem determined to control as far as they can the tests of the Jersey cow, and to bring them to a uniformity in mode of handling, feeding, etc. The appointment of a gentleman commanding public confidence to the degree enjoyed by Major Alvord seems to us to be a step in the right direction.

"Am very much pleased with your JOURNAL. Your articles are interesting and I find most profitable. No stock-raiser who wishes to be up to the times should be without your JOURNAL."—G. S. Hunt, Hospital for the Insane, Halifax, N. S.

A New Departure.

The proprietors of the justly celebrated Oakland Jersey Dairy seem ever on the alert to supply the public with all the requisites in their line. They are now erecting on the Toronto exhibition grounds a most picturesque and unique building as a branch of their Toronto business during the Exhibition, which will be completed by the opening day. The building itself is in the shape of a Swiss cottage, a novelty in itself, and it will be ornamented by paintings of an artistic and picturesque character. We present the readers of the JOURNAL with a diagram of the building in this issue.

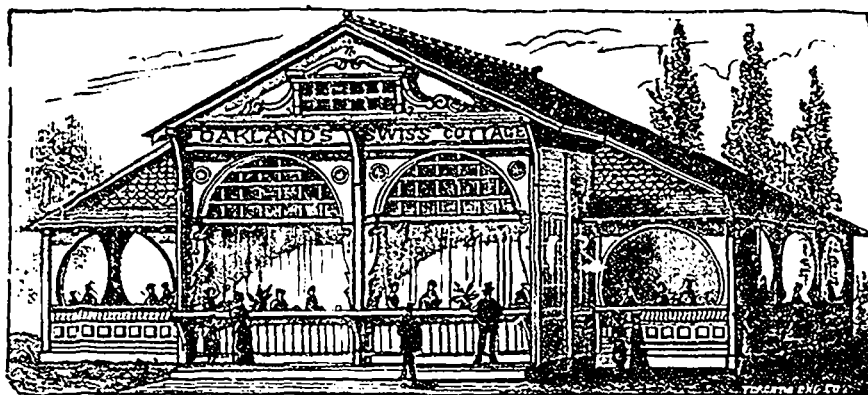
The front part of the Cottage will, as their advertisement states, be devoted to supplying the thirsty with the great effervescing milk preparation, "Oakland Koumiss," also their sparkling "Champagne Milk," recently invented by them, Jersey milk, buttermilk, while the balance of the Cottage and its shady verandahs will be devoted to the celebrated Oaklands Jersey ice cream, prepared at the hands of their New York professional ice cream maker, from the Jersey cream of the Oakland herd. This portion of the Cottage and its surrounding verandahs is capable of seating 50 people. The floors are to be concreted; the interior will be lined with natural wood

from another statement to the effect that, as many as 2,700 separate tests have been made during six months.

Professor Brown has given the following as his estimate of the agencies that govern the production of milk:

	Quantity per cent.	Quality per cent.	Quantity and Quality combined.
1. Breed.....	20	45	32.5
2. Food.....	30	20	25
3. Individual merit.....	15	10	12.5
4. Management.....	15	8	12
5. Time after calving.....	12.5	12	12.5
6. Age of Animal.....	7.5	5	7.5
	100.	100	100.

The contrast between three young cows of the Ayrshire, Holstein, and Jersey breeds, has been going on since February, and will no doubt be watched with great eagerness by all interested in these breeds. They were freshly calved and are in calf again near the same dates, and the conditions are therefore very similar. The mean average of daily milk given for the months of February, March and April, was 20 lbs., 22 lbs., and 18 lbs. respectively, and for May and June 15 lbs., 21 lbs., and 22 lbs. The cream per cent. (deep setting at 40°) was during the former term 12.81, 11.68, and 18.52; and during the latter 14.7, 8.8, and 14.2. The butter from 100 lbs. of



OAKLAND'S SWISS COTTAGE.

and varnished. The proprietors express their determination to make it, in convenience of serving, in the serving itself, in neatness and order, and in the qualities of their products, reflect credit on the Oaklands Jersey Dairy, and the reputation they have achieved in these lines already is a guarantee that the entire establishment will supply a long felt want.

The Advance Report of the Experimental Farm.

The diagram on the first cover of this timely pamphlet, showing the "size of butter globules in milk of twelve breeds of cattle," is indicative of the useful work that is being done in the dairy interest at the Experimental Farm this season. The breeds are the Aberdeen Poll, Jersey, Ontario Grade, Holstein, Shorthorn, Galloway, Devon, Ayrshire, Shorthorn Grade, Guernsey, Quebec Grade, and Hereford.

In the introduction Prof. Brown, in his usual original way, says: "It stands as a remarkable fact in the agricultural history of nations, that whatever be their position—in age or civilization—whatever their wealth or resources of any other kind—if troubles arise in the growing of crops from causes within or without themselves—climatic, disease, or competition causes, then recourse is had to the dairy." Some extent of the magnitude of the work which is now being done in connection with this one dairy test that is going on at present will be gleaned

cream was 37½ lbs., 30¾ lbs., and 43½ lbs.; and 49.3 lbs., 31 lbs., and 61 lbs. The cheese curd from 100 lbs. of milk, less 10 per cent., was 13½ lbs., 10½ lbs., and 14 lbs.; and 15.7 lbs., 12.3 lbs. and 17.3 lbs. It is thus apparent that "the Ayrshire increased very prominently in cream, butter and cheese properties from winter to summer . . . though the milk quality was reduced. . . . The Holstein decreased in cream from 11.68 to 8.8, and yet held almost exactly to butter yield. . . . The Jersey not only gave four per cent. less cream proportion in summer, but she actually gave 18 lbs. more butter in summer from the 100 lbs. of cream, and 30 lbs. more from her cream than the Holstein did!—facts all through that point to the necessity of further inquiry as to the animals, food and seasons."

Our experiment determined that during four of the winter months ensilage as opposed to turnips, produced less milk, more cream and more butter, and gave more of an increase in the weight of the cows. Another proved that the deep setting of milk at 40° in winter gave nearly twice the per centage of cream over that at 60°—and also a very material advantage in summer.

Deep setting at 40° in winter as compared with centrifugal separation, stood as 15.1 to 13.1, and 16.2 to 11, in summer, a fact of no small importance.

From a test made in rearing calves on skim-milk with the adjuncts at first of oatmeal, linseed meal,