

year. The only way to know if the cows are reaching this standard is to weigh and test the milk. Quite accurate results may be obtained by weighing and testing the milk from each cow one day, fortnightly, or monthly. Many farmers have yet to learn that quality, not numbers, is the essential in a dairy herd. Better keep five good cows only, than ten indifferent ones.

THE STABLE.

So many of the bad flavors in milk may be traced to the bad condition of the stable, that it must receive more attention. The building need not be expensive but it must be well lighted. Nothing is such a cheap and effective germicide as sunshine, so let its health giving and germ destroying rays stream into the stable. It must be well ventilated, and be kept clean in order to have the cows healthy and the milk pure.

Nothing adds so much to the appearance of the inside of the stable as giving it an annual coat of whitewash. It can be quickly put on with a spray pump.

FOOD AND WATER.

It is the poorest economy to stint the cows either in the matter of food or water. They need a liberal supply of both, in order to give a large flow of milk. The food should be so balanced as to supply all the constituents for the manufacture of milk.

Many cows drop off in their milk flow during the heat of summer when pastures get poor. A timely provision would prevent this. Nothing is cheaper or easier handled than corn silage, and a small silo for summer use is a wonderful means of tiding over a dry spell and increasing the profits from the herd.

MILKING.

There is no nicer place to milk cows than in a clean, airy stable.

Milk quietly, quickly, cleanly, and thoroughly. Cows do not like unnecessary noise or delays, and show their dislike by diminished quantities of milk. Commence milking the cows at the same hour night and morning, and milk the cows in the same order. Before beginning to milk, wipe the cows' flanks and udders with a damp cloth to prevent loose dust and hair falling into the milk pail. The wide flaring pail is far from desirable. The Freeman pail with its small opening and hooded top prevents much dirt getting into the milk. The first streams of milk should go into a separate dish. They contain many objectionable bacteria. Do not wet the hands with milk—a practice to be recommended is to rub a little vaseline on the hands. This keeps the teats in nice condition and overcomes the desire to wet the hands.

Do not save strippings. Milk the cows out clean, otherwise they will soon go dry.