

The food cost at the owner's prices of one pound of *estimated* Holstein butter was 10.33 cents, and that of the *actual* butter made by the Jerseys 7.27 cents per pound.

The highest net profit per day of any of the twenty-five Holstein cows was that of Houwtje D., of \$1.29, and the whole herd only averaged 94 cents a day net profit, while the highest profit per day of any of the twenty-five Jerseys was that of Oonan of Riverside, \$1.75, and the twenty-five Jerseys averaged \$1.07 per day.

The highest week's yield of *estimated* butter by any of the Holsteins was that of DeKol 2nd, 26.57 lbs., which is exceeded by four of the Jerseys, Oonan of Riverside making 34 lbs. *actual* butter in seven days.

The best day's production of any cow in the Holstein herd was 4.308 lbs., while Oonan of Riverside made in one day 6 lbs. $\frac{1}{2}$ oz. *actual* butter.

I would infer from Mr. Gillett's article that 40 cents a pound for butter is a wrong basis of calculation, being a "fancy price"; but it is an undisputed fact that butter made from the milk of Jersey cows is much superior to any other. As a proof of what I say, the butter which received first and sweepstakes at the New York Live Stock and Dairy Show of 1895 was made from the milk of the little butter queen. For the sake of comparison, the net profit of each cow at 25 cents a pound is placed in another column, which goes to show that, at everyday prices, the Jersey "will return a handsome profit, and is not an expensive cow for the dairymen of this country to keep."

R. REID.

Berlin, Ont.

Dairy Tests and Other Queries.

T. R., Toronto: Allow me to thank you heartily for your answers to my questions a couple of months ago, which were so full and satisfactory that I hope you will not mind if I show my appreciation by asking some more:

(1) Where, and on what terms, can I obtain the full account of the Chicago dairy tests? Also, are the lists of entries and awards in the live stock department of the World's Fair obtainable, and how?

(2) The Dominion Dairy Commissioner says that pale butter is preferred by British consumers, the paler the better. Would this place the product of the Channel Islands cattle at a disadvantage in the British market?

(3) What are the capabilities for milk and butter production of the Red Polls, and of the Devons, North and South?

(4) How can one raise dairy stock of the first quality most economically on a farm devoted to milk selling?

We are grateful for our subscriber's kind words

of thanks. We only wish that more readers of FARMING would use the columns of the dairy department in this way, as answering questions is one of the most effective methods of giving information. We shall be glad at any time to answer as best we can questions bearing upon the dairy industry. We will answer the questions of "T. R." in the order in which they are given.

(1) Write W. D. Hoard Co., Fort Atkinson, Wisconsin, for "Battle of the Breeds," by Cheeseman. Price 15 cents. Entries and awards of live stock department may probably be obtained from the same source.

(2) We do not think the natural color of any butter would be so high as to injure its sale in the British market. The butter made from the Channel Islands cattle would, perhaps, not need any artificial coloring; but we are of the opinion that it would not be too highly colored for the English market.

(3) The modern Red Polled cow is a result of a combination of the old Suffolk duns and the Norfolks. It has been the aim of their breeders to combine the good qualities of both these old breeds. The modern Poll does not give as much milk as the old Suffolk, but her milk is of better quality. She will give, with proper care, from six to eight thousand pounds in a year, and some will go considerably higher. Her milk will test from 3.5 to 4.25 per cent., and will require from 25 to 27 lbs. of milk to make one pound of butter. The English standard for Red Polled is 7,000 lbs. of milk in a milking period not exceeding eleven months, and one pound of butter-fat per day. The Devons are not considered to be dairy cattle, though some of them are very fair milkers. The milk is rich and high-colored, and produces a good quality of butter. In the averages of the results of tests at the American agricultural experimental stations the Devons are quoted as giving 4,119 lbs. of milk, with an average of 4.39 per cent. of butter fat.

(4) The best way to get good cows is to raise them. Where the milk is sold, good success has been obtained by feeding young calves a porridge made of cornmeal, ground buckwheat, wheat, bran, and linseed meal, mixed and proportioned as follows: Four quarts of cornmeal, four quarts of wheat bran, two quarts of ground buckwheat, and about two handfuls of linseed meal. Begin by using one heaping tablespoonful for each mess; make the porridge with water, add a pinch of salt and one quart of milk. Increase the grain as the calf grows older. When raising calves to be milch cows, they should be fed just enough to keep them growing and in good condition, but not too fat.