

Feeding Sour Milk.

At a recent meeting of the Western New York Butter Makers' Association held at Fredonia, an animated discussion took place on the propriety of feeding sour milk or whey to cows.

Mr. I. A. Drake wrote that his father milked last season twenty-four cows, and fed nearly all the sour milk to the cows, yet he got 31 cents on the average for his butter; being more than any of his neighbors realized.

Samuel Irwin milked fifteen cows, part being heifers, and made 3,015 lbs. butter. He fed sour milk and bran to his cows, getting first-class prices for his butter.

J. J. Humason said that he proposed to try feeding sour milk to his dairy of 150 cows the coming season.

F. Blanchard said that this question was of the greatest importance to dairymen. Those who report feeding sour milk successfully are careful men, feeding it with caution. No doubt if milk is fed to the cows before becoming sour, no injury to the butter will result. And even if sour milk, just turned, is fed, probably no harm would result. It is as difficult to decide just when milk goes too sour to be safely fed, as it is for a temperance man to decide just when cider is fermented too much to be suitable for a beverage.

U. E. Dodge has tried feeding sour milk to his cows, and it injures materially the cream and butter.

S. Aldrich has fed sour milk, as soon as skimmed, to his cows, and no injury to the butter was detected. Feeding whey does injure the butter, even if bran or meal is fed with it.

L. C. Baldwin said that he had fed sour milk, and it made the new milk smell badly.

S. C. Hall said that dairymen should have nothing to do with sour milk. Coolers should be used in the milk-room, so that the milk will not sour before it is skimmed.

W. C. Gifford said that farmers are too apt to jump at conclusions. More experiments on this subject are needed.

Messrs. Kelly, Blodgett, Lazelle and Rolph all alleged that sour milk is better than sowed corn to make cows give milk, and that twelve quarts of skimmed milk are of more value than a quart of meal, or than all the sowed corn a cow can eat at one feeding.

Thos. Dye feeds his sour milk to his cows, and made last season 285 lbs. butter to each cow in his dairy of nine cows. Gets first-class prices for his butter.

O. H. Fields said, that dairymen came here to learn how to make the best butter, "gilt-edged," such as sells 10 cents over the highest market quotations. None of those who report feeding sour milk had obtained gilt-edged prices for their butter.

Mr. Blodgett stated that one-half the dairymen in the town of Stockton fed sour milk to their cows, and the New York dealers say their butter is fine. They sell at the top of the market.

Mr. Humason and others agreed in the fact that the feeding of sour milk increases the yield in quantity, but are not certain about the quality.

The Association adjourned after appointing a committee to enquire into the whole subject.

The Western New York butter makers held their twelfth monthly meeting at Sinclairville, N. Y., March 15th, Dr. G. S. Harrison in the chair.

Mr. Blodgett opened up the subject of feeding sour milk to the cows, upholding the practice in strong terms. He read letters from noted successful dairymen in Western New York, the tenor of which was to the effect that if sour milk is fed to cows as soon as skimmed, no injury will result to the quality of the butter; that the sour milk of a cow for the whole season is worth about \$10 to feed to the cow, and that if it is worth more than that sum to feed calves or hogs, then it will not pay to feed it to the cows.

One or two dealers from New York, who were present, stated that some dairymen could make good, fine, long-keeping butter when feeding sour milk, while some others could not make good butter even if no sour milk is fed.

Several dairymen gave their experience in feeding sour milk, but all fed meal, or meal and bran mixed, with the milk, and on the whole were not certain whether the increase in yield of butter is due to the sour milk or to the provender. They seem not to have detected much difference in the yield of butter, whether the meal was wet up with sour milk or with warm water. One thing was brought out as a fact, that it will not do to feed whey to the cows at any time. The quality of the butter is sure to be injured if whey is fed. The discussion here closed.—*Buffalo Live Stock Journal.*

Butter-Making.

From the Scottish Farmer.

It is the scrupulous neatness in washing milk-pails and pans, in the management of the cream, in churning and packing butter, that secures an article that will pass for prime yellow, which always commands a remunerative price. I wish to impress on those butter producers who always complain of low prices, the eminent importance of observing only a few things which enable them to make an article which may be forwarded to any of our fashionable hotels, where every pound will command the highest price.

1. See that every milk-pail, pan, churn, and butter-bowl is cleansed with boiling hot water every time it is used.

2. See that the udders of the cow and the hands of the milkers are as clean as pure water will make them, before an atom of milk is drawn.

3. Provide a neat and clean place for the pans while the cream is rising, where the pure breeze from the green fields may blow into one window over the cream and out at an opposite opening. Good butter can never be made in a filthy apartment, where there is offensive effluvia arising from anything, no matter what.

4. Cream ought to be churned every day; yet, if one can provide a clean corner in a cellar or milk-room, clean and cool, and keep the pail on a clean piece of flagstone, he can make superior butter by churning twice per week, providing the temperature of the cream is maintained from day to day about 60 degrees of Fahrenheit.

5. Always skim the milk soon after the cream has risen. Thousands of barrels of cream are ruined for making yellow butter by not skimming the milk soon after all the cream has risen. The sooner the cream is removed after it has risen, the better the butter will be. Milk which should be skimmed at evening is frequently left till the morning, when the cream will be injured to such an extent that yellow butter cannot be made at all; neither will it make as many pounds as if it had been skimmed at the proper time.

6. Let the churning be done by a person whose hands and clothes are as clean and sweet as a blossom of red clover; and let the churning be continued until the butter has come. It is ruinous to butter to put cream in the churn, as is sometimes done, and churn rapidly for a minute or two every hour of the day, then in the evening all take hold in turn, and keep the cream dashing and splashing until midnight. If the cream is properly managed, butter will always come beautifully in less than half an hour.

7. The butter should be worked and thoroughly salted soon after it is churned. There is but little danger of salting too much. One ounce per pound is not enough for butter that is to be shipped any considerable distance. It is ruinous to the grain of butter to throw it into a dish pan and knead it with the hands. The best instrument for working out the buttermilk is anything that will cut deep gashes in the butter, into which the buttermilk will flow. The next day after churning, the butter should be worked again and packed. A great many persons continue to work and knead their butter to its great injury, after the buttermilk is removed, thinking that all the "crystal tear drops," which are not buttermilk, must be worked out.

8. Thousands of tubs and firkins arrive at the great marts containing what was once prime yellow butter, but which was spoiled by being packed before the tubs had been prepared by being soaked in brine. For the sake of saving a pennyworth of salt for preparing a strong brine in which to soak a firkin two or three days, many a frugal housewife has been obliged to accept half the price of prime butter, simply because the staves were not saturated with brine before the butter was packed.

Pumpkins for Cows.

From a peck of seed dropped and covered in the gaps of a corn field, a dairy of nine cows has been kept up to summer milking and the quality of the butter is super-excellent, and six heifer calves raised from the above are fat as moles. The cows are fatter, too, than a majority of the cattle slaughtered. These cows have been making about six pounds of butter per week, besides supplying new milk and cream for a gentleman's house with sixteen inmates. The pumpkins are chopped up in the mangers with a spade, morning, noon and night, about half a bushel each time when cut into pieces. They eat while being milked morning and night, and they come to the yard and go into the stable for half an hour at noon. Beets, carrots and some other roots and small ears of corn will follow, so as to keep up the milk during winter.—*Cor. of Country Gentleman.*

Soiling Milk Cows.

Mr. H. Edgwick, stated at a farmers' meeting at Lowell, Mass., in September, that farmers in his neighborhood were engaged in producing milk for the New York market. Referring to the short feed of the fall of 1871, he added:—"Our farmers all declare they will not go back to the old way of feeding stock. We cut up our straw and every thing available. Many of us have adopted the plan of steaming the food for our cattle, and we are satisfied, from the experiments we have made, that we save a third of our provender by steaming it. As a sample of what this manner of feeding stock will do, I will relate an instance of a young man, who, a year ago last spring, bought a farm of eighty acres for \$11,000. The farm kept eleven cows, four or five yearlings, and a horse or two. The young man took hold of that farm and immediately put in fourteen acres of sowed corn. He increased the stock to twenty-five cows, and kept them on twelve acres, feeding them on sowed corn, and also cutting his oats green for food. His receipts the first year were over \$3,000. This year he summered on the same farm twenty-seven cows, and he told me that his twenty-seven cows would average him \$100 each from the profit on milk."

Transporting Butter to Hot Climates.

For many years butter has been sent to Europe in hermetically sealed tin cans. Although the business was commenced originally as an experiment, it has expanded to such a degree that, during the last two years, it has occupied several of the largest butter dealers. The object of packing the butter in this manner is to protect it against the action of air and heat, and this is so completely attained that butter has been sent from Copenhagen to China and back again, without the slightest detriment to its edible qualities. The principal places of demand are China, Brazil, Java, Spain and other countries, generally through London or Liverpool houses. The packages vary in size up to twenty-eight pounds, although those of four pounds are generally preferred. The cans are lined inside with wood saturated with salt pickle, and, when filled, are soldered up. This treatment is thought to exert a very important influence in the preservation of the butter.—*N. Y. Tribune.*

Devonshire or Clotted Cream.

That noted west of England luxury known by the above name is prepared as follows; From six to eight quarts of milk are strained into a thick earthenware pan or crock, which, when new, is prepared for use by being stood in clear cold water for several days, and then scalded three or four times with bran in them for 24 hours. The milk being strained into the pan, it is stood in a cool room from nine to fourteen hours, according to the temperature. It is then carefully moved to the top of the stove or range, or placed over a bright fire (not too near it) and slowly heated, so that at the end of a half hour the cream will have shrunk away from the sides of the pan and gathered into large wrinkles, the milk at the sides of the pan commencing to simmer. The pan is then carefully returned to the cool-room and left about ten hours when the cream is skimmed off. This cream is very delicious to use on fruit and preserves, and is esteemed as a great luxury, selling for about the price per pound of the best butter.—*Ex.*

VALUE OF WHEY FOR FEEDING.—H. C. Drake states that with the whey from the milk of 56 cows he fattened 13 heavy hogs and kept several smaller ones. He also states that in 12 years, keeping from 30 to 57 cows, he had lost but two from death or accident.

THE GOOD COWS AND THE POOR ONES.—Many persons think that a cow is a cow any way. We will suppose that there are two cows for sale: the one is an ordinary cow and is offered for \$40, and the other, an extra cow, is offered for \$75, both of the same age, and the first one will make on an average 125 pounds butter in one year, and at the price of 30 cents per pound would amount to the sum of \$37.50, and the other cow will make 250 pounds in the same time, which at 30 cents per pound would be \$75, double the amount of the first. Now suppose it costs \$30 a year to keep a cow (which I think is a fair estimate,) it will leave only \$7.50 for making and taking care of of the butter, etc., of the first named cow, whereas, you will have \$45 left of the income of the last named cow after deducting keeping, leaving a balance in favor of the good cow of \$37.50.—*G. F. Small.*