

## The Dairy.

LIKES OUR ATTITUDE.

It does us good to get such letters as the following and makes us feel well repaid for our efforts to improve our stock and dairy herds:

BY M. F. HACKEY.

EDITOR RANCHE AND RANGE:— I was much impressed with the advice you gave in one of your editorial notes in regard to keeping none but well bred cattle. Especially will this apply to the family milk cow. There are a great many people who are feeding and caring for cows the year round which do not pay for their keep, to say nothing of the trouble of milking them and caring for the milk before it is ready for the churn; and I make this assertion that the milk obtained from a coarse, ill-bred cow is neither palatable nor healthful.

The writer could never drink milk until he commenced using from a Jersey cow. The milk from an ordinary scrub cow is almost poison to my system, causing severe pains in the bowels. The general impression seems to be that milk is the same anywhere and everywhere; but when you put the product of a scrub cow in competition with that of a Jersey or Holstein you will see why it pays to keep none but the best. I have a neighbor, a first-class butter maker, who milks on an average twenty cows the year round. From the twenty I venture to say that he does not average five pounds of butter per day. Whereas if he should milk that many good grade Jerseys he could average twenty pounds with the same amount of expense. In addition to this a well bred animal is more tractable and intelligent. It is never any trouble to dispose of choice bred stock. The only difficulty with me is to refrain from selling, as they are so much in demand. I have a three-year-old Jersey-Holstein, "Black Dinah," which came in fresh at two years old. For the first four months, while the grass was green, I took four gallons daily from her. From a test in open pans set 24 hours her milk made  $\frac{1}{2}$  pound of butter to the gallon. For the next six months there was quite a decrease in quantity, but the test ran  $\frac{3}{4}$  pound per gallon. After giving milk for sixteen months another test showed  $1\frac{1}{4}$  pounds of butter to the gallon, or rather at that rate, as she was not giving over  $\frac{1}{2}$  gallon per day. The cream was so thick that one could thrust

a case knife under the surface of a pan of milk and raise all the cream at once.

This I regard as a wonderful product of a heifer with no feed other than common forage.

With a herd of fifty cows such as the one I have described, who can say that dairying would not pay?

Cleveland, Washington.

### CHURN FIEND OUTWITTED.

Men with churns that will get double the usual amount of butter from cream have been plentiful in the country during the past few years. The neatest way to handle these fellows is described in the following extract from an eastern county paper:

A traveling peddler of patent churns called at a farm house the other day, soliciting patronage, and, learning that the lady had a churning of cream on hand, was anxious to churn it. The lady said she had a patent churn already, but the man insisted that his was so much better, that he could get two pounds more butter from the cream than she could from her churn. She said: "If you can I will buy it." So he left the churn, promising to come and prove it next morning. The lady put her cream into her own churn and brought her butter; took it out and poured the buttermilk into the vender's churn. He came the next morning and churned and churned, but no butter, exclaiming at last: "There is no butter in this cream!" "I know it," said the lady, "for I have churned it in my churn; but I wanted to see you get that other two pounds." There was no sale and no further conversation.

Those extra two pounds usually come from the addition of rennet or pepsin, or something of that kind, and it is needless to say that it is not butter at all.

"Buff Jersey" hit the nail when he said we can calculate to have as many pounds of butter to sell as the machine (Babcock) indicates. On the other hand, you can sell all the churn produces and no more.

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