

THE DAIRY.

STRIPPINGS.

BY M. L. MATTERSON.

If you have trouble with butter sticking to the mould soak it (the mould) in hot water before using.

If you use a barrel or box churn it is well to ventilate by removing the cork a few times when the churn is first started.

One way to prevent the calves sucking ears after feeding is to put them in stanchions to feed, and then give each a hand full of bran as soon as the milk is consumed.

Horns don't secrete milk and they are a source of danger to the cows, calves and attendants. Better have them off.

A cow that is beautiful in a beef herd is most anything else in a dairy herd, and vice versa.

The best time to put a ring in the bull's nose is when he is yet a calf. Then you are always his master.

T. L. Haecker, Professor of Dairy Husbandry in Maine, is an expert at selecting heifers for the dairy. He considers only two points; first, that they are not in the beef making business; and second, that they are good feeders. He decides that a heifer which is spare, carries a large, well developed backbone, and high rump will not make beef; and as to their proper feeding capacity it is indicated by a deep and capacious middle.

So far as we know there is no baking powder on the market that is free from ingredients that are injurious to the health. Buttermilk and sour milk have the same effect in cooking as baking powder, and is much cheaper and more wholesome.

Some of the eastern states are having a hard fight to keep the manufacturers of butterine and oleomargarine within the bounds of the law. Can anybody tell us if those fellows are selling their dirty stuff in this state or not? If so, do the consumers know what they are eating?

(The editor rather suspects they are. Every large eastern packing house has its branches in all three of the leading cities of this state, and we know of no one who is making it his business to inquire whether they are selling it or not. Of course there is a law against the sale of artificial butter in this state, but it seems to be no more operative than the Sunday closing law during hop-picking time.)

Guess the old cow didn't kick any on the two weeks' rest given by the type setters, and as for the "stripper," he was haying and was very much pleased.

We saw a man a few days ago who has an excellent Jersey cow, and he had bred her to a Holstein bull, thinking to improve. Well, we are subject to mistakes.

If farmers would carefully read some good farm paper they would avoid many mistakes. It was proven years ago that the crossing of pure breeds is folly, and the fact is constantly put before the readers of farm papers.

Did you ever think how by planting trees you might "kill two birds with one stone?" Here it is. Plant them along the fence and they will serve as fence posts in a few years, and also furnish shade for the stock in pasture.

Many of us don't know how to successfully plant and grow trees for shade. Let some one who knows all about it give us directions through RANCHE AND RANGE.

The Chehalis creamery is credited with turning out as good a quality of butter as any in this state. During the past year it has handled a little over 1,000,000 pounds of milk, for which \$8,000 in cash was paid the farmers. This milk was manufactured into about 30,000 pounds of butter and 15,000 pounds of cheese, the average butter price being 18 cents per pound.

The two most important factors in the making of butter (and it is only the best butter that pays) are boiling water and sunshine. A little milk could with safety be left in the corner of the milk pail if it would stay just what it was. But it will not; no sooner is it left to itself than a swarm of bacteria comes from somewhere—no man knows where—and begins to increase and multiply until it has completely changed the nature of the milk, and it is no longer sweet milk but sour milk with millions of bacteria in it ready at a moment's notice to change other sweet milk into sour milk. And not only that, but afterwards instead of producing only sour milk some other kinds of bacteria come that bring with them a whole host of bad flavors that they are only too anxious to impart to any sweet milk with which they come in contact. Now this is not "fancy" farming, but farming of the most practical kind. Any experiment station will say

the same thing, and any housewife who makes good butter will say that the best way to keep utensils clean (which is but another name for killing bacteria) is by a liberal use of boiling water and sunshine. Every vessel used in the dairy should have, if possible, a sun bath every day, and, failing in that, a thorough bath of boiling water.

The Hazelwood Dairy Company, of Spokane, reports that the merchants of the various towns of the Palouse country are ordering large quantities of butter from them thus indicating that the farmers have given up dairying and are turning their attention to wheat raising. A great many hundred pounds are being shipped to these towns and the trade is increasing all the time. The farmers of the wheat districts of Eastern Washington, Idaho and Oregon are returning to their old custom of raising nothing but wheat, and buying their butter, eggs, fresh and salt meats.

The creamery and cheese factory of Ward Emigh has removed from Ellensburg to Walla Walla. The latter town is getting one of the best creamerymen in the state, while his removal from Ellensburg will tend to lessen the competition among the factories and creameries of Kittitas valley. It has been a regrettable fact that the keen rivalry on prices paid for milk has kept the standard of Kittitas butter down for some time because to come out even the necessary attention and time could not be given to turning out first class products. Sound dealers express the hope that an adjustment in the scale of prices can be now made more satisfactory, so that there will be a fair margin of profit for the creameries, enabling them to make of Kittitas dairy products the standard of the Pacific Coast.

Steps are being taken to form a gigantic milk trust that shall control the entire milk trade of Greater New York. The trust is patterned after a similar one that controls the milk supply of London, and, it is said, some of its stockholders are foremost in forming this trust. It is their purpose to control the entire retail trade, and it is claimed the expense of retailing will be materially decreased. This, it would seem, might be done, as under the present system different retailers are constantly over-lapping each other on the same routes. While economies may be practical here, the question farmers will ask is, "how will it affect us?" "Will we be given the benefit of the reduced cost of retailing, or will we be ground down still more unmercifully?" Judging, as did Patrick Henry, we are not over hopeful—for if trusts are not absolutely soulless, they have the reputation of looking well after the financial interests of those in control.

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