

SPokane IS NEXT.

State Dairy Commissioner McDonald was penning the following lines to his Spokane deputy when a representative of RANCH AND RANGE happened in. It was so timely we secured a copy for reproduction. Mr. McDonald writes like he means business, and while the admonishment to his assistant not to let "the grass grow" may not represent the highest school of Scotch grammar, its forcefulness is peculiarly adapted to the occasion and will be voted strictly correct by the producers of dairy products of this state:

Seattle, Wash., Nov. 18, 1897.

Dr. James Bullivant, Deputy Dairy Commissioner, Granite Block, Spokane, Wash.—Dear Sir: I am now making an inspection of the adulterated dairy products in the city of Seattle. I have sworn out warrants for six restaurant dealers who have been violating the dairy law in the use of oleomargarine on their tables. I am also inspecting the cheese sold by the retailers and wholesalers in this city. I have not found any violations in regard to the sale of cheese, and as the milk inspection is looked after by the city I shall not likely have any prosecutions in that line. You will please read the law relating to the sale of oleomargarine in the session laws of 1891 and 1895. The prosecuting attorney of King county is not sure whether the law of 1891 is repealed by the law of 1895; however, the law of 1895 is sufficiently explicit to convict any restaurant dealer who is using oleomargarine in its natural color, which is a cream white, providing that it is not printed on his bill of fare, in the regular type of his bill of fare, informing his customers of its use; or he may have a sign printed and placed in some conspicuous place where the patrons of his restaurant could not fail to see it. Secure a number of wide-mouthed two-ounce bottles from a druggist; take samples from each restaurant dealer whom you believe is violating the law and place sample in one bottle for yourself, and in one for the restaurant dealer. Seal the one you leave for the restaurant dealer, which will be his defense in court. Also take one of the bills of fare in use that day, so that when you go to trial you will have the evidence that nothing was printed on the bill of fare to inform the consumers. Look carefully around the room so that you can testify that there was no sign in a conspicuous place; in fact, it would be better to take some one along with you as a witness. Visit the freight depots occasionally and watch closely every avenue where you think oleo may be received. Armour & Co., of Kansas City, are sending circulars throughout the state to state institutions and to consumers extolling the merits of oleomargarine as an article of food. You, of course, know that the law does not permit the manufacture, sale or use in any form whatever of oleomargarine that is colored or has the appearance of butter.

I hope you will not let the grass grow under your feet in following up the law, and convince the people of that section of the state that we are in favor of pure dairy products.

The Babcock tester which I ordered from the East arrived in Tacoma some time ago and same was forwarded to Dr. Munley, your successor. I have not learned either from him or yourself that it has been received. Write me a long letter giving me all the information that you have received since I was in Spokane. I am, yours very truly,

E. A. McDONALD.

STRIPPINGS.

By M. L. Matterson.

This is the kind of weather that cuts down the flow of milk where the cows have no shelter at night.

Lumber is going up. Don't you wish you had built that barn earlier in the season?

Are you going to take in the state dairy convention? It will no doubt pay to do so, if you possibly can.

If the cow doesn't make butter enough during the year to more than pay for her board she is unprofitable.

A set of scales is almost indispensable for any dairyman. Weigh the feed, the milk, the butter and the salt, and success will be more apt to give you a call.

If you don't like cows, better not go into dairying, as you are liable to wish yourself in some other business.

To be able to know a good cow when you see her is an accomplishment worth working for, and unless you acquire the accomplishment through the teachings of others you must be a careful observer.

Every dairyman has, at some time or other, some one of his best cows die of milk fever. Prevention is the best cure for this disease. Keep the animal's bowels in a laxative condition for a few days before and after calving and you are not likely to be troubled.—Farm Students' Review.

WASHINGTON DAIRY SCHOOL.

An eight weeks' dairy course begins at Pullman agricultural college in charge of Adolph Schuneman about the middle of February. Two or three lectures are given daily; they treat of the care of dairy cows, practical dairy operations, management of factories, and dairy mechanics. About four hours a day is given to practical work, butter making receiving special attention the first four weeks and cheese making the remaining four weeks. It is recommended that students have some practical experience in dairy work before entering the school.

Cost: Tuition, free; board and room, per week, \$3.

Equipment: A creamery and cheese factory building is fully equipped with modern machinery and power necessary for making butter and cheese and for testing milk.

Other facilities: A herd of cows on the college farm supplies part of the milk used at the school.

The fact that a young man has attended a dairy school and has successfully completed the course there offered, commends him to any one looking for a person to fill a responsible position in a creamery or cheese factory or to take charge of a farm dairy. Scientific education in agricultural lines is no longer looked upon as impracticable and useless, and the one possessing it is not now necessarily considered a theorist; on the contrary, education is regarded with more and more favor, it is recognized that practice and science are closely connected, and yield the best results when they are made to depend upon each other. Rules of thumb can not compete with applied science. So far as special training is concerned, dairying is not different from other lines of industry, and in these times of rapid scientific and technical advancement and severe competition in all trades and professions, it is found that the butter and cheese maker and the dairyman are as much in need of the best and latest information relating to their work as the horticulturist or mechanic or tradesman is in need of the latest knowledge in his line.

The changing conditions of the dairy industry, viz., its rapid advances in means and methods of manufacture, larger production of goods not always the best, and severe competition, have seemed to make it necessary to provide some places for giving instruction in the most advanced dairy methods. Dairy schools have been established to meet this pressing need, and their establishment marks an important era in the history of agricultural education. Soon after the organization of agricultural colleges it was learned that they could not reach, through the long courses, the great majority of dairymen and butter and cheese makers who needed practical and theoretical instruction. Shorter courses were offered, with varying success, and it was finally decided to give instruction in dairying alone for a few weeks each winter. This departure has proved to be a boon to dairying. Dairy schools are now found in every state where dairying is a prominent industry, and other states are ready to give similar opportunities for dairy instruction as soon as it is needed. These schools are usually connected with state agricultural colleges which furnish instructors and equipment. In a few states splendid buildings have been erected for the single purpose of dairy teaching. In other states creameries or cheese factories or buildings containing both have been erected for the practical operations, and classroom work is conducted in the college buildings.



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