

# RANCH AND RANGE.

ISSUED EVERY WEEK

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## MANAGED BY A PLUMBER AND A BOOK-KEEPER.

### Hoard's Dairyman.

Dairy farming all over the United States shows numerous examples of marked success, where business men have gone into it because they were broken in health or fortune, and maybe in some instances both. The following letter from an enterprising firm at Spokane, Wash., is but another instance. We have the constant spectacle of business men leaving the city and taking up a dairy farm and making a success of a herd of cows, mainly because they are willing to look after small details and handle affairs with business judgment.

Editor Hoard's Dairyman: It may interest you to know that our dairy is located on the Spokane river, about three miles from the center of town. The writer, having been engaged in office work for about eighteen years (commencing when about 12 years of age), started this dairy in a small way about two and one-half years ago with the idea of leaving the office when the dairy got nearly large enough to support a small family. It has grown as fast as we could buy and raise cows to supply our trade, until at present we are milking an average of about twenty-six cows—about half Jersey, the balance natives and Jersey grades. Samples of milk recently taken from our delivery wagon by the state dairy commissioner tested 4.8 per cent. fat.

We have no trouble disposing of all the milk we can produce. Our sales of milk and cream for the month of October amounted to \$295, and we also sold calves to the amount of \$54. We also supplied four families with all the milk, cream and butter they could use, and fed a number of young calves milk. We buy all our feed, which we do in summer when prices are lowest. This year oat hay cost us \$7.75 per ton in our barn, No. 1 alfalfa about \$8.75, and bran and shorts \$10.

We have twenty young heifers, ranging from two years down to two months old. The first one is due to calve Jan. 15th, and from that time on we hope to have a fresh cow in early every month—add one of these young heifers to each month's milk sales, and we think it will make a creditable showing for a dairy only two and one-half years old, and managed by a plumber and a book-keeper. Each morning we have been up and helped to milk and feed all our cattle before going to our regular day's work.

We will send you a photo of a bunch of our young heifers (notice the udder and teats on one in right of picture, taken about two months before dropping her first calf). We have raised about thirty-five calves in all since we began, and have never lost a calf (but one, which was prematurely born, and we could not make it eat). It is a long time since we have had a bad case of scours. Lately we have been bedding our calves with shavings and sawdust from the planing mill, and find that we can keep them much dryer and cleaner than with straw. No calf will thrive with a wet bed to sleep on. The book-keeper half of this firm hopes before long to spend all his time with these cattle.

We do not leave the management of our dairy to hired help; either of us can milk twelve cows as they come in the barn in less than an hour.

We might add that while we have been building up our dairy, the writer has been keeping the books of the largest business house in Spokane. We do not want to have the largest dairy in the state, but we do want it to be one of the best. In conclusion we wish to thank you for the many valuable hints derived from your paper; it has been of great assistance to us, and we hope to be readers of it for many years to come.

If you ever visit this corner of the country we invite you to visit us and we will take pleasure in entertaining you as well as we know how.

DILWORTH BROS.

Spokane, Wash.

## QUANTITY vs. QUALITY.

In order to settle a dispute between the manager of the Stanwood creamery and one of the patrons, who claimed that he could make more butter and just as good butter at home as the creamery did, the case was by mutual agreement referred to Prof. W. J. Spillman, of the State Agricultural College and School of Science. His reply is given below:

I have just received a letter from Mr. E. Juel in which he states that you have learned that you could make more butter from your milk than is made from it at the creamery, and asks me to write you explaining why this is the case.

This same difficulty has arisen many times in creamery communities. Butter consists of butter fat, water, curd (cheese matter), and a small amount of mineral matter. In order to have good keeping qualities and pass inspection as good butter in the markets, the amount of water and curd in the butter must not be high. By churning cream at a higher temperature than

the best temperature, and by churning until the butter is in large lumps, large amounts of curd and water are incorporated in the butter. Your creamery man, by churning at high temperature and not stopping the churn at the right time, can produce considerably more butter than he does; but if he did so your creamery would soon be in the condition of some others I know of—unable to command the highest market price, and in times when butter is plentiful, unable to sell at all promptly. The butter now made at Stanwood is sought after because of its very high character, but this would not be the case if the buttermaker made all the butter than could be made from the cream. There is no doubt that it is more profitable to make the best possible butter and always get the best price. Such butter always sells readily.

If butter contains too much curd it becomes rancid very quickly, though it may taste as pleasant when first made as any butter. I have seen such butter turn black from the growth of mould on it.

I hope this explanation will enable all concerned to come to a perfect understanding of the matter. I have been greatly pleased with the fair-mindedness that I have seen amongst the farmers at Stanwood and I appreciate fully the honor done me by being asked to settle a point like this. I appreciate the confidence the request shows to exist. Yours most truly,

W. J. SPILLMAN.

## BUZZINGS.

By Mrs. Chas. Lee.

Slumgum, according to Schles. Holst. Bztg., is worth \$7 a ton to mix with commercial fertilizers.—Gleanings. Never knew before that it was worth anything; always burned ours.

As an article of food, comb honey, the natural product of the hive, stands unrivaled. Unlike the ordinary sugars and syrups, it is capable of direct absorption into the blood, and is assimilated without undergoing chemical change.

If your bees are short of stores, and you have no combs of sealed honey in reserve, lay on top of the frames a piece of good candy, made by kneading powdered sugar into extracted honey until it is a stiff dough.

Live bees, according to a decision at the World's Postal Congress, at Washington last June, may be sent, after January 1, 1899, as merchandise to all lands of the Postal Union. Maximum weight, 12.35 ounces; maximum length, 11.8; width, 7.87; thickness, 3.94 inches.—Gleanings.

A. B. Weed, in Gleanings for December 1, tells how he finds a market for his honey, and in fact for other people's, too, as he seems to be making it a business. He goes to a groceryman and asks permission to exhibit for a few days. His exhibit consists of an observatory hive containing bees and a queen, some small cages containing each a queen, a few bees, and some drones. He has sections of comb honey, also combs of honey ready to extract. He explains the modus operandi of extracting and invites the crowd to sample the honey, and they all buy.

We have received quite a neat catalogue and price list of stencils, stamp novelties, etc., manufactured by H. F. Sharp, of Ellensburg. It has particular interest because the pamphlet is the complete production of Mr. Sharp's own establishment, including the engraving of the illustrations. We have spoken before about Mr. Sharp's skill and ingenuity in this respect. Again, he is the son of one of the most progressive creamery men and agriculturists in the state, Mr. J. P. Sharp, and for that reason also proprietors of creameries, farmers, fruit growers, etc., should send him their orders.

An enterprise that is growing quietly and steadily in Seattle is that of the creamery and supply business conducted by Frank J. Merz, located at 417 Main street. Mr. Merz is fully alive to the wants of his patrons and his continually enlarging patronage is a strong evidence of the satisfaction given and the popularity and esteem in which he is held. His is one of those thriving young industries that we like to see. It is a unit for home production and progress. It has a future before it as certain as our greater statehood.

The National Fanciers' Association, of Chicago, will hold their second annual show January 24 to 29 at the Second Regiment Armory hall, on Michigan avenue, Chicago, Ill. The importance of this show is sufficient to secure excursion rates over the railroads, and any one desirous of attending can arrange for cheap transportation by addressing the secretary, W. W. Hogle, 1015 Benson avenue, Evanston, Ill. Elaborate preparations are being made and there is no doubt but what it will be the best show of the season in the Central West.