

enough for this fact to be understood so that it may be avoided. It is well to state that the same trouble has existed with cows and a great many have aborted their calves. One Jersey breeder lost fourteen from this cause this year, as well as several cows. These gentlemen would like to have the experiences of other breeders with a statement of what they have learned about the prevention and cure. The aggregate loss of the different breeders of the country from the cause among mares and cows would amount to a very large sum, and as the same thing is liable to recur in future years it would be well to be prepared for it.

#### LEARNING TO MILK.

When a stranger begins to milk a cow, it usually results in some decrease of milk production, though he may be a good milker, says the Boston Cultivator. The better the cow the more she is apt to be affected by a change in handling, milking or surroundings. If the new milker lacks experience, it usually results in a permanent shrinkage of the milk yield and early drying off of the cow. But it is necessary that the boys should learn to milk if they are to remain on the farm, and therefore they should be set to learn upon such cows as will naturally dry off soon. Do not give them heifers with their first calf, as the heifer should be kept in milk as long as possible to get her in the habit of giving milk ten or eleven months a year. Do not give them hard milkers or kickers, or the uneasy ones that never stand still. That is too much like giving them dull hoes and scythes or other tools to work with, that no man would consider fit for a day's work. It is calculated to disgust them with the business and drive them to seek other occupations as soon as they are at liberty to leave home. When it is not practicable to give them such a cow, allow them to partly milk her and then let some experienced milker finish the job, who will be sure to obtain the last drop.

#### AERATION OF MILK.

Now that we are in the throes of hot weather it is essential for the production of good milk to aerate and cool it as soon as possible after it is drawn from the cow, holding it at a temperature as low as 54 degrees F., until it is delivered at the factory.

We have frequently urged butter and cheese-makers to preach the aerating and cooling of milk to their patrons and this preaching should be kept up until dairymen come to understand that much of the loss from sour and imperfect milk may be thus prevented. The cooling of milk at once after milking is an enormous help in preserving it. Prof. Russell in his book on Dairy Bacteriology says that "unless milk is quickly deprived of its heat, the rate of the fermentation changes will be much increased." He illustrates this by an experiment made by Coupf and Escherich, in which they show that a single germ in milk of a temperature of 54 degrees F. increased to 4 in two hours and to 435 in six hours, and at 97 degrees F. the single bacteria germ increased to 23 in two hours, and to 3,800 in six hours. The combining of aeration with cooling as soon as possible after the cow is milked gains a double effect. Butter and cheese makers cannot be urged aeration and cooling of milk too strongly.

#### WHAT A CREAMERY DOES.

There are four creameries contiguous to Ackley, Ia., and the World of that place says of the benefit to a community of a creamery: The operation of a well conducted creamery in a community where it was before unknown works a revolution in all directions on the farm. It lightens the labors of the wife and daughter; it secures a month's certain cash income; it restores impoverished acres; it

means more and better pigs, more and better calves, a more equal distribution of farm work all the year round. It will do more for a community than a new railroad and will without fail lift a chattel mortgage and down at the heel grain raiser onto a plane of independence and comfort, while it runs, and what naturally grows out of such a system of agriculture will vitalize this depleted soil and in a few years double its productive capacity. This is neither theorizing nor fanciful speculation, but a plain statement of cause and effect. It has been done and is being done all over the west.

A new method of packing butter has been tested in Germany with very satisfactory results. The plan is to make a box of window glass, closing the edges with gummed paper. The box is then covered with a layer one-fifth of an inch thick of plaster of Paris, which is a poor conductor of heat. It is said that butter can in this way be shipped in tropical countries with perfect safety. Australians have a method of packing in square boxes, with the corners so ventilated that the preservation of the butter is much improved.

#### THE SILO IN OREGON.

Industrial Agent Judson, of the O. R. & N., and Professor French, of the agricultural department of the University of Idaho, were in the Willamette Valley last week, investigating all phases of farming, but dairying in particular. They are not attempting anything further than to give suggestions, but are doing an immense amount of good.

Specifically, they are working upon the question of the silo. Professor French believes that nothing will advance the dairy interest here so much as one stroke as the building of a number of silos. It means successful winter dairying, and winter dairying pays best. It is then that the highest prices can be secured, that the cattle are free from annoyance of flies and other insects, and that the farmer has time to properly care for the dairy. If the cow comes with milk in the fall and is placed on silage, she is at her best during the winter; then in the spring, when the silage begins to get stale, she is turned on the fresh grass, the milk increases for a time, and so the cow is kept at her best during the part of the year when butter is commanding the highest price. Winter dairying, says Professor French, is in every way the most profitable.

The kind of silo that Professor French is advocating is the stave silo, with barrel-shaped sides. The cost of construction is only about \$1 for each ton of its capacity, and a silo will last for a number of years. The best material for silage, he believes, is corn. It should be cut while it is in the "dough," before frost, although frost does not injure it to any extent for the purpose of silage. The advantages of corn are that it will produce more to the acre than alfalfa or clover, and that it can be grown on summer-fallow ground, leaving the land in better condition than if it had lain idle.

#### Forty Years Among Cannibals.

The French adventurer who was a captive among cannibals in Central Africa for forty years, has decided to write a book, which will no doubt prove interesting. We can sympathize with his release from his terrible captivity, which must have been as joyous as that of a man who finds himself suddenly released from the captivity of a refractory stomach, by that peerless remedy, Hostetter's Stomach Bitters, which has done more to promote health than any other in existence. This is the medicine to take, if you are a sufferer from dyspepsia, constipation, indigestion, biliousness, nervousness or insomnia. Don't fail to give it a trial. Ask for Hostetter's, and do not accept a substitute. The genuine has Private Revenue Stamp over the neck of bottle.

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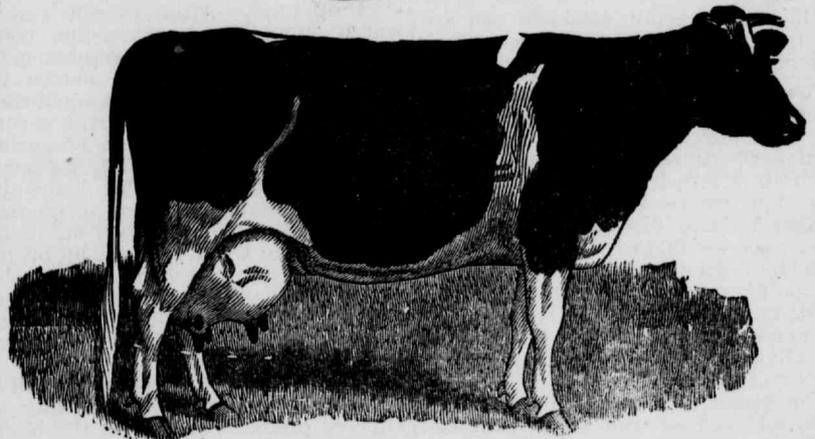
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