

**HOW TO CONVERT BUTTER-FAT INTO REAL MONEY**

Put your Cream in the **JENSEN "Blue Top" Cans**, wire the lids to the cans; see that the name "**JENSEN CREAMERY COMPANY, Salt Lake City, Utah,**" is on the shipping tag, also your name and post office address. Take the cans to the nearest railway station; **"WE WILL DO THE REST" YOU WILL GET YOUR MONEY!** If you do not have the **JENSEN "Blue Top" Cans**, write or phone us for them; use only the **"Blue Top" Cans.**

**JENSEN CREAMERY CO.**  
Salt Lake City, Utah

**WANTED**—Real estate man who can interest party to assist us locating monopolizing manufacturing home industries near natural gas belt. The product is indispensable and used by every family three times a day; cost 5 cents; sells for 25 cents by the car loads. We have got the dough and do bake the bread. The bi-products alone will more than pay for the entire plant within the first six months. Interested parties desiring to locate a new and profitable home industry that pays big returns and costs so little to start in small country towns, will please communicate before John D. Rockefeller gets busy with yours truly, Carl von Hartzfelt Co., Wheeling, W. Va. Particulars relating to Denatured Alcohol mailed free.

60 YEARS' EXPERIENCE

**PATENTS**

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**MUNN & Co.** 361 Broadway, New York

**DAIRYING**

Mr. Joseph Ririe writes the Desert Farmer regarding the recent State Fair, which he claims was a great credit to the directors and management.

"In the dairy department we had a new refrigerator, a thing which has long been needed and which gives all an equal show. This is a very creditable thing for the dairy people to do, and an excellent beginning in the exhibition of dairy products was made. We had eight entries of butter, and Prof. Erf who scored this product, said that he had never seen samples run so closely together. Said he, 'There must be something in this climate that makes this inter-mountain country an ideal dairy section.' Our butter makers who made the butter are deserving of much credit. Chris A. Christensen took first prize by only a close score. Geo. M. Christensen of the Condensed Creamery Co., followed second; Nels Sorenson with the Crescent; Jens Larsen, Gunnison; Eph. Dastrup, Sigurd; the Jensen Creamery Co. and John Holley being the exhibitors. All scorings ranged from 93 to 96½, so that there was very little difference in our product. We sincerely hope that our exhibitors will start at once to get ready for next season, and make of it the greatest fair that has been known in this western country."

The New York Produce Review says: "A new method of purifying cream and milk has been devised by W. F. Jensen, of the Jensen Creamery Company, Salt Lake City, Utah. Mr. Jensen has devised a machine in which the cream is subjected to treatment with rarefied air, his claim being that the action on the germ life in milk is as effective as the application of heat."

The Elgin Dairy, Salt Lake City, pays the highest market price for cream at all times and gives absolutely the correct test. We offer no premiums, for any farmer knows they pay the premium in the long run. We are doing an honest, legitimate business and want your cream. Send your cream in Red cans and we will send you pay for all the cream delivered.

**IS YOUR COW BARN PROPERLY VENTILATED AND LIGHTED?**

Winter will soon be coming on and the cows, instead of having the abundant ventilation and sunlight which the open fields give will be confined to barns more or less during five months of the year during their milking period. The cow needs fresh air quite as much in winter as in summer, and can not properly perform her function, whether it be producing milk or meat, without this abundant supply. Therefore we raise the question: Have you provided for ventilation in your cow barn?

If, when you open the barn door on a cold morning the steam pours out, you may know that your barn is not properly ventilated. How was it with you last winter? If it was not properly ventilated, then your cows have not been comfortable. If the steam, which is the breath of the cows and their perspiration, has made the atmosphere so damp that it becomes a good conductor, your cows have not been as comfortable as they would have been in a well made open shed open to the south. You do not feel so comfortable on a foggy day as on one clear and cool. Do you want your cows to continue in that condition this winter and thus make an inefficient use of the fifty-cent corn and the clover hay that you are feeding? Moreover, your cows will be breathing vitiated air heavily laden with carbonic acid gas, which is injurious to them, air which is deficient in the oxygen which is absolutely essential to her making proper use of the feed.

There is no reason why any cow barn can not be properly ventilated, no matter how tightly built it may be. All that is necessary is to provide an intake near the floor on the outside, carry it up and let the air into the stable near the ceiling and to provide an outlet in the shape of a box of planed and grooved material reaching from within six inches of the floor to the roof. One box is sufficient for ten, fifteen or twenty cows, depending upon its location and size. This outlet, of course, must go up to the roof, and must be so constructed that it can be regulated according to the temperature and the direction of the

wind. This is what is known as the King system, and is regarded as the best system as yet developed. It has the advantage that it can be constructed by any carpenter, or by the farmer himself if he is at all handy with tools.

Equally important with ventilation is lighting. We are having a great deal of complaint of tuberculosis among cows in dairy sections. If farmers really knew the extent to which this disease prevails, and must necessarily prevail when hogs are allowed access to the droppings of dairy or other cattle, there would be an earnest inquiry everywhere for a remedy.

We do not propose to give the remedy here, but simply point out the fact that tuberculous herds are almost universally found in barns that are deficient in ventilation and in sunlight; for sunlight is the great cheap disinfectant. There is plenty of sunlight outside even in winter, and all that is necessary is to let it in through glass windows, so that it reaches every part of the barn. This can be done at small expense by any farmer, and would be done if he realized the value of sunlight as a disinfectant. Every farmer knows that young pigs, lambs, or any other young things, never thrive in a dark pen. They must have sunlight; and while the cows do not need sunlight as much as calves or young things generally, nevertheless it is essential to good health.

We therefore raise these questions, and we will be glad to give full details as to the best method of ventilating their cow stables to any of our readers who are wide enough awake to their own interests to write us for information.

**GOOD WATER FOR COWS.**

Reports of the Chicago health department that a dangerous epidemic of typhoid fever can be traced chiefly to herds of dairy cows and the equipment of dairy plants that have been supplied water from polluted wells emphasize the necessity of a good clean water supply for cows not only for the dairy but for the family use, says Drovers' Journal.

The matter of an ample water supply for success with the dairy is one that is frequently overlooked and especially on the farm where the production is not the main consideration.