

DAIRY and CREAMERY

MILKING THE COW.

Proper Posture and Method For Securing Best Results.

Years of experience on dairy farms and seeing cows milked on many farms in the capacity of dairy testing have afforded me opportunities for study of the relationship that should exist between the cow and her milker, and the various methods employed by milkers in drawing milk from the cow, writes C. Van Vuren in Hoard's Dairyman.

If the milker is seated squarely, with erect posture, on a well made stool of convenient height (usually ten to thirteen inches) and just far enough from the cow that his arms will be almost fully extended when milking her, and if the cow is standing with her right



Apart from milk production the Brown Swiss excel most other breeds in beauty and disposition. Upon the sides of Swiss mountains the cattle graze, where they acquire a strong and rugged constitution. Because of their stamina and their not being of a nervous disposition they more easily withstand the inroads of cattle disease, which is very prevalent in most breeds today. The cow shown is a Brown Swiss of pure breeding and high milk production.

hind leg set back, then the hands of the milker will be all that comes in contact with the cow during the process of milking. The milk pail should be held between the knees of the milker and not more than six inches below the teats.

The milk should be drawn by pressure of the full hands encircling the teat. Milking with the full hand is often impossible with heifers, and then stripping must be resorted to. The udder should not be swayed or be pulled downward, but should be held almost motionless. If the arms or wrists of the milker get tired while milking, then resting his elbows on his thighs may be helpful. The practice of holding the hand on the teat close against the udder tends to develop a teat of uniform thickness throughout. Stripping tends to taper the teat, and sometimes a sort of cushion forms where the teat is attached to the udder. For the lower part of the teat is drawn out in stripping.

Whenever possible, milk from the fore quarters should be drawn first. Cows that yield most of the milk from the fore quarters are rare. As usually the cow lets down her milk more readily in the rear quarters and yields more milk from these, the tendency often is that the milker draws the milk first. If this is done the cow may yield even more milk from the rear quarters and develop a funnel shaped udder. Drawing milk from a fore quarter on one side and from a rear quarter on the other side is practiced by some milkers. This may be all right if the quarters are begun alternately.

All the milk that is let down into the teat should be drawn out with each pressure of the hand. If this is not done it may develop a hard milk-tag cow. Try to milk a full stream that causes foam to rise in the pail without hurting the cow. If it hurts her ease the pressure on her teat.

Experience has taught me that the cow's udder can be milked dry with the full hand and that stripping is unnecessary. A few gentle pressures upward against the milk cistern usually bring down the last drops of milk. This is the method of calves.

Effect of Oats on Milk Flavor.

There is very little basis for the idea that oats in the feed of a dairy cow makes any decided difference in the flavor of her milk, according to recent data collected by the department of agriculture. Trials were made in which fifty persons expressed their preference as to flavor of milk, and there was no real decided opinion between oats and a ration of corn and bran. Oats, corn, alfalfa hay, cottonseed meal, bran and other concentrated dairy feeds—all will produce a fine flavored milk when fed in proper proportions with other feeds, and there is no substantial evidence that any one of them is particularly superior to the others.

Cooling the Cream.

It is well to remember that it is the cooling of cream and not the mere fact of getting it into water that is so important. If the cream is stirred faithfully it will in a few minutes be reduced to the same temperature as the water in the tank, while if put into the tank without stirring it may remain warm for several hours. It is needless to say that just so long as the cream remains warm the bacteria, which even under the most sanitary conditions have gained access to the cream, will not be hindered in their growth.

POULTRY and EGGS

QUALITY OF THE EGG.

Size May Be Increased by Proper Feeding and Care.

It is desirable to increase the quality of the egg. We have been striving for large numbers and practically neglected quality, says the Western Poultry Journal. As an egg is an egg when a hen is making a record it is not so material whether the egg is large or small, but when we come to sell these eggs there is a difference, especially where one is shipping to a fancy trade. While there is practically the same quantity of dry matter in a small egg as in a large one, most people prefer large eggs and will pay a better price for them.

For hatching the medium to small egg is better than a large one. In the



The Asiatic class of fowls is composed of the Light and Dark Brahmans, the Buff, Partridge, Black and White Cochins and the Black and White Langshans. The Light Brahmans are the heaviest of the class, the standing being: Cock, twelve pounds; cockerel, ten pounds; hen, nine and one-half pounds; pullet, eight pounds. The Dark Brahmans are one pound lighter. The Brahmans lay a large brown egg. The cock shown is a Dark Brahman.

best place it is more apt to be fertile, is almost sure to hatch, and the chick, though smaller than one hatched from a large egg, seems to be hardier. The chick from a large egg is large at hatching time and soft, requiring better brooding conditions until it has shrunk. However, everybody likes large eggs, and if we can it is our place to supply this demand.

We can in a measure increase the size of the egg by feeding. There is no doubt that well fed hens having balanced rations will lay larger eggs than those fed on a meager allowance. As the yolks of eggs laid by normal hens are about the same the increased size of some may be attributed to a larger quantity of albumen, which is added to the yolk as it passes down the oviduct. This albumen is largely water and the remainder practically all protein. Then the ration should be rich in animal protein and mineral matter. Meat and milk furnish both these substances. Salt is an aid to increasing the size of the egg, as it makes the hens take more water. Then to get large eggs we must feed liberally of meat, milk, bone, greens and supply plenty of fresh water.

Some breeds and some strains of the same breed of fowls naturally lay larger eggs than others, and it is possible to materially affect the size of the egg by breeding, but it will be found a tedious process. Simply selecting large eggs for hatching will not do it.

BEST LAYING BREEDS.

Egg Production Depends on the Strain Rather Than Variety of Fowl.

"Raise White Leghorns for eggs and you can't go wrong," is the substance of common poultry advice given the beginner. Such speech is responsible for many a poultry failure.

The White Leghorn breed is a good one. Let's not forget that. The average White Leghorn hen does well, but just because a hen is a White Leghorn is not a sign that she will be a good layer.

Take the records for any month in any egg laying contest and you will find poor Leghorns even among the specially selected competing pens. Last August, for example, the best pen of the hens in the White Leghorn contest at Mountain Grove, Mo., averaged 21.4 eggs per hen, while the poorest pen laid 9.6 eggs per hen, less than half as many.

Some of the Leghorn pens were entirely outclassed by average pens of Buff Wyandottes, Black Orpingtons, Black Langshans, Anconas, Minorcas and other breeds that are not often considered in the same class with the White Leghorns as layers.

This is a fair example of the many cases where certain strains of the different breeds have qualities superior or inferior to the average for the breed.

A strain is simply a line of descent that has specially developed characteristics, such as the ability to lay eggs abundantly. Good care and feeding are taken for granted.—Farm and Fireside.

Speed of Waterfowl.

Waterfowl have great powers of flight. The canvasback duck covers from 130 to 160 feet a second. The blue winged teal and the green winged teal, the bluebill and the redheads are only a little slower. Mallards, pintails, wood ducks, black ducks and others can easily fly faster than a mile a minute. Even such large birds as cranes, swans, pelicans and geese can fly at a speed of more than 100 feet a second.

The speed of waterfowl has often been measured with great accuracy. Two men take positions on a duck pass a measured distance apart. The first man carries a stop watch and a gun, the second a gun only. As the fowl pass the first blind the timer shoots in order to frighten the birds into full speed and starts his watch. As the ducks pass the second blind the man there fires a shot, and the timer stops his watch. The usual length of the course is a quarter of a mile, although a mile "track" is sometimes used.—Youth's Companion.

A Lasting Window Polish.

There is an art in washing windows, and if they are properly polished the operation need not be repeated for a long time. A really good polish will survive several rainstorms and will only require the dust to be removed occasionally with a dry cloth. The inside of the windows should be washed with tepid water, without soap or powder of any kind, rubbed dry with chamoms and polished with cheesecloth. A solution for cleaning the outside should be made from one ounce of pulverized whiting, one ounce of grain alcohol, one of liquid ammonia and a pint of water. Spray the window with clear water to remove surface dirt, and apply the solution with a soft cloth. Let this dry on. Afterward polish with cheesecloth or tissue paper. If the glass has been badly scratched a filling may be applied. This consists of an ounce of white wax dissolved in turpentine. It should be applied before the polishing.—Washington Star.

Questions.

There are many different kinds of questions, but, roughly speaking, they all may be included in the following three divisions; first, those which can be answered; second, those which should not be answered; third, those which should not be answered. Illustrating the first division are those questions which others never ask of you and those which you never care to hear others answer; the second includes questions which are pointed, private, public, perplexing and political; in fact, any questions which simpatons assert cannot be answered; the third division, questions which should not be answered, includes what? Well, that is a question which should not be asked.

Some people ask questions because they wish to know more; some ask them because they desire to show what they already know, and some ask them because they want to show what others do not know.—Life.

A Matter of Temperature.

Hospitality is a good deal a matter of latitude. I suspect. The shade of a palm tree serves an African for a hut. His dwelling is all door and no walls. Everybody can come in. To make a morning call on an Eskimo acquaintance one must creep through a long tunnel. His house is all walls and no door except such a one as an apple with a worm hole has. One might very probably trace a regular gradation between these two extremes. In cities where the evenings are generally hot the people have porches at their doors, where they sit, and this is, of course, a provocative to the interchange of civilities. A good deal which in colder climates is ascribed to mean dispositions belongs really to mean temperature.—Holmes.

Soap Substitutes in Japan.

Soap is a comparatively recent importation into Japan. However, what the Japanese lacked in substance for loosening the dirt they made up in "elbow grease." Most often they used a powder or flour, among the most common cleansers being the bean, rice and bran. The women of old Japan used a kind of seaweed for shampooing the hair. They gathered it from the rocks and dissolved it in warm water.

Further Information Wanted.

"Did you tell that man at the door that I was not at home?"
"Yes, ma'am."
"What did he say?"
"He asked me when you would be."
"And what did you say then?"
"I told him to wait and I'd come up and ask you."—Detroit Free Press.

Curbing the Kickers.

"Do you think pretty girls get along better in business?"
"I find one useful at the complaint desk, anyhow," replied the merchant.
"A pair of fine eyes will go a long way toward making a man think that his complaint was badly founded."—Louisville Courier-Journal.

Modesty.

He—Why are you always reminding me that you might have married some one else? She—I don't recall that early error of judgment so much on your account as on my own. I want to preserve in myself a proper intellectual humility.—Richmond Times-Dispatch.

A Fair Return.

Grocer—Your bill's up to \$20. Hank Hank Jones—Well, here's a dollar. Grocer—What! Only a dollar? Hank—Only a dollar! And ain't that 5 per cent on your investment?—Pack.

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Wheat, white Oregon.....	.73
Oats, per hundred.....	.90
Barley, brewing, per hundred.....	1.05
Barley, feed, per hundred.....	1.00
Butter, per pound.....	.25
Eggs, per dozen.....	.20
Flour, per sack, Patent.....	1.60
Hogs, top stuff, per hundred.....	5.30
Cattle, prime steers, per cwt.....	6.00

Corrected every Thursday P. M.

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F. S. WIMER.
Sworn to and subscribed before me this 29th day of September, 1915.
C. W. GREENOUGH,
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GAUL'S CONFECTIONERY

Lumber is now being hauled for the new school house to be erected northwest of town near the Rehder farm.

A marriage license was issued Wednesday at Grangeville to Joseph Pollock and Katie M. Kaus, both of the Ferdinand country.