

LOSS IN MILKING.

Few farmers have an idea of the importance of milking cows clean, taking the very last drops possible. As a rule they look only to the actual loss of that milking, forgetting that in not taking the last drops they reduce the future yield of the cow.

Milking should be considered the most important work and, harvest or no harvest, the hired man or the children should be sent to that job on time every afternoon and not at any old time when this or that job is finished.

In a letter to Hoard's Dairyman Prof. Woll says:

"I find that in many of the herd visited the milking is far from clean, and a loss of fifteen to twenty per cent. in the fat produced by the cows is by no means uncommon. In one Guernsey herd tested last week we obtained 0.64 lbs. of fat in the after milking from one cow, on the twenty-four hour test, an increase of over seventy-five per cent. in the production of the cow. The increased amount of milk obtained in this case was five and one-half pounds for the day. As other cows tested gave results nearly as high, it is evident that the fault is in milking and did not come from the cows holding up the milk. What the effect of leaving such an amount of milk in the udder would be on the length of the lactation period, and on persistency of the milk flow, cannot be much of a matter of doubt with any one at all familiar with dairy cows."

This loss, however, is so enormous especially in a herd of pure bred cows, that we feel justified in rather suspecting the possibility of the milker trying to get a higher test, as we presume it was the last milking before the twenty-four hours test.

Be that as it may, the loss caused by careless milking, chiefly due to the farmers making that job an extra chore, is enormous and would represent a very fair profit in any business.

Milking the last drops is one of the secrets of cheaper milk production—of profitable dairying.

ROPY MILK.

Prof. A. B. Ward of Cornell Experiment Station in a bulletin on the above subject gives the following directions for avoiding this trouble.

"After milking at night the milk pails and strainer cloth should be washed and scalded before using in the morning, or a second set thoroughly clean and scalded, should be used in the morning. The practice of merely rinsing pails and strainers in cold water at the barn at night offers an opportunity for the introduction of the bacteria which cause the trouble into milk directly from the water.

"If the cows wade in mud and smear the udders with dirt and filth, put a stop to it. By this means many objectionable bacteria get into milk by falling into the milk pail.

"The floors of all rooms where ropy milk has been kept should be disinfected with a mixture of five parts of crude sulphuric acid to ninety-five parts of water.

"All milk utensils should be scalded most thoroughly daily. Never let cold water come in contact with utensils unless they are scalded before using for milk again.

"Exercise the greatest care to prevent even a drop of water from the cooling tank getting into the milk. That occurrence is probably the most common cause of trouble from ropy

milk. If water must spatter about, the cans standing in ice water should be covered.

"Utensils after washing and scalding should stand upside down to prevent the accumulation of dust on the inside."

Conquests of the Cream Separator.

It is hard for us to realize that the centrifugal separator has been in use in this country only twenty-three years, it having been introduced in 1879. Yet in that time it has revolutionized dairying. Before that time all cream was raised by the gravity process, attended by muss and fuss. The problem of getting good butter was very much greater then than now because the cream had to be exposed to bad odors, microbes and dust, to say nothing of mice and insects, for many hours before being gathered into one vessel. When the first centrifugal separator was brought before the public, it was of course received coldly, for it was not believed that any progress beyond the old ways was possible. But from the first the separator demonstrated that it was a new and powerful agency in the business of buttermaking. Since that time the march of this invention has been one of conquest. It has broken down all opposition, and has invaded successfully every nation where buttermaking is carried on.

But in this time there has been great improvements in the separator itself. At the Illinois agricultural college recently the writer saw a collection of separators and separator bowls that were supposed to represent the improvements in the separator for twenty-three years. The old bowls were many times heavier and larger than those of the present time. They evidently ran at a much less speed than do those made today and separated a very much smaller quantity of milk. From the first introduction of this principle it took about six years to bring the mechanical appliances to a point where they commanded the attention of the general public. Out of this grew the creamery system that has now become so great a source of prosperity in this country. We may expect to see yet greater things materialize in the future. As perfect as the centrifugal separator seems to us today, it is doubtless still open to improvements.

In the past year the Wisconsin station has tested at least five cows whose milk has shown over 7 per cent of fat while giving a large flow. They were Holsteins, and their records are as follows: 348.5 lbs. milk, highest test 8.5 per cent., average test for week 4.36; 386.6 lbs. milk, highest test 7.95, average test 3.27; 365.1 lbs. milk, highest test 7.8, average 3.59; 295 lbs. milk, highest test 7.4, average 5.45; 445.6 lbs. milk, highest test 7.25, average 4.47. No other Holstein test reported last year, out of 633 tests made at numerous stations, showed a single test as high as 7 per cent., and no average as high as 5 per cent., while the lowest average for any cow was 2.56 per cent. The average of tests for all cows was 3.39 per cent.

Trouble is the price of success in making butter, and without it the dairyman will make neither good butter nor a good reputation as a butter-maker. Have the utensils sweet and absolutely clean.

F. Walden, of Sunnyside, brought in a car of very fine apples to Seattle Monday, of the Macintosh Red variety. This is an apple that has not been seen heretofore on the Sound market. He is the only one in that know of who is growing it in a commercial way. It's a large, very dark red apple with white meat, much as is the Snow. That it will be popular is Mr. Walden's opinion, and he wishes he had a larger acreage in this

variety. He got \$1.25 per box for this shipment, which is about the top notch price.

"You know when a man's raised and harvested his crop of apples, he's only about half through. He's got to learn to market his crop, know when and where and how to sell in order to get the best profits," said Mr. Walden.

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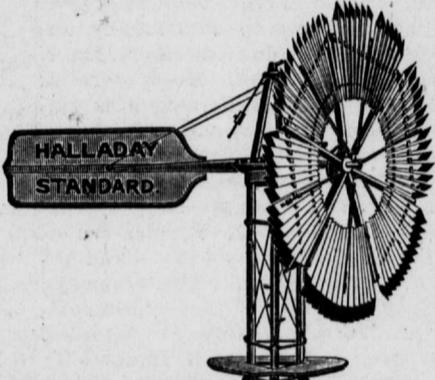
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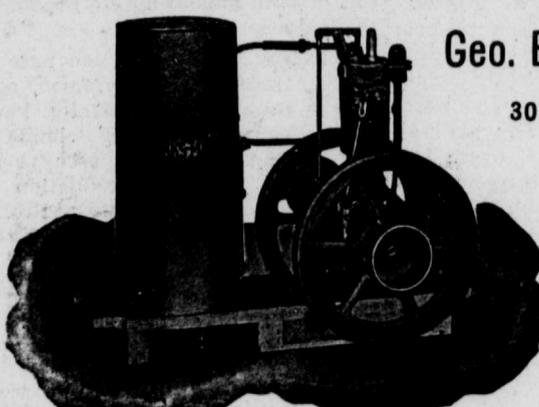


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