

# THE DAIRY

**Steers from Dairy Bred Cows.**  
(Prof. T. L. Haecker.)

Cattle experiments have shown that steers from dairy bred cows hold their own fairly well both in the feed lot and on the block with those from cows of the beef breeds. It is admitted that buyers of feeders, and butchers as well, are in the habit of shading the price of steers that show dairy markings; but that is only a prejudice, or used as a pretext to drive a sharp bargain.

If steers were fed and slaughtered at home for the local market, as they should be, local butchers would soon learn that there is little difference, if any, in the butchering qualities of the two kinds of steers, and the dairy steers would soon sell for what they are really worth. Some who pretend to be honest and truthful say that dairy steers require more feed for a given gain in weight than beef bred steers; that they mature more slowly, and are meager in the choice cuts. There is no warrant for any of these statements, and those who make them are either blind to the fact or willfully misrepresent.

If good dairy sires were used by the farmers of Minnesota, who are milking 800,000 cows, the annual yield of butter per cow could soon be raised from 150 to 250 pounds of butter per cow, which would increase their earning capacity \$20 per cow, and would add \$16,000,000 to their income. Can as much or half as much be said for results if beef sires were used exclusively? As a matter of fact, under present conditions—the high price of feed and very low price of steers—there would want nothing but the channel island breeds, the Jerseys and Guernseys with no particular preference between the two, unless the land should be rough and rather inaccessible, which is often the case in the coast and intermountain countries, in which case we should want the hardy, industrious Ayrshire.

On the other hand if we were in the dairy business in the interior valleys where alfalfa is the main stand-by in the way of feed, the most of which is water which necessitates the handling of a large volume from which the chemical nutriment must be derived out of which milk is elaborated, where rough feed is plenty and cheap upon which to raise the offspring for future cows, veal or beef, we should want cows of large size with big digestive capacity, capable of handling a large volume of food that they could gather at short range, which would be the inactive Holstein-Friesian — inactive physically but a worker when it comes to making milk out of a big lot of course fed. In fact we are not so set in one direction that we would ignore the advantages of the Shorthorn or Red Polls as a means of converting alfalfa into either milk or meat, for if the Jersey, Guernsey and Holstein become of too general adoption there will not be a surplus of fine quality of beef, and the steer raised as an adjunct to the dairy might pay handsomely, for somebody must raise the beef for the country and no one wants to keep a cow a year for the sole purpose of giving birth to a beef calf once a year; and so the Shorthorn and the Red Poll have their places.

**Omaha Meet of Creamery People.**

At the end of March last here was held an interesting session in Omaha of farmers, dairymen and cream separator dealers. They met to discuss improved methods of dairying and creamery work to meet present day conditions created by the introduction of the hand separator. The Empire Cream Separator Co., of Bloomfield, N. J., and Portland, Ore., was the moving spirit in the calling of the meeting.

The company acted the host to the delegates while they were in Omaha. The Hygeia Creamery Co., of Omaha, also took a prominent part in the conduct of the meeting. It is reported that a good exhibit was one of the features.

The question of the farm separator was a leading topic for discussion both by creamerymen and dairymen. The introduction of the hand separator has made possible the large centralized creamery drawing for cream on a territory from one hundred and fifty to two hundred miles surrounding it. The point was made by various speakers that to enable the creamery man to produce butter of high quality it is absolutely necessary that the cream reach him in first class condition. This cannot be done if it is neglected on the farm.

Starting at the very beginning it was insisted upon that the milk cow must have the proper feed. Whatever the feeding ration is it must be wholesome and free from taint of any kind. The milker must exercise the most scrupulous care to keep all foreign matter of every kind from the milk pail. The milk must be separated immediately after milking. This is necessary for two reasons. In the first place it is more easily separated then, and all foreign matter is removed with the skim milk before it has time to dissolve and contaminate the butter fat. In the second place skim milk fed to calves and other live stock while it retains the animal heat is unquestionably more easily digested, and of greater nutritive value than skim milk which is allowed to become cold.

After separating the cream should be thoroughly cooled, and kept cool until it is taken to the receiving station or shipped to the creamery.

The question of how often cream should be shipped evoked much discussion, and it was decided that unquestionably it is better to deliver cream every day if possible. If the farmer has the proper means for caring for the cream, it need not be shipped perhaps oftener than twice a week in the winter, and three times a week in summer, but in no case should cream be held on the farm longer than this time.

The speakers emphasized the fact that the creamerymen must make a high quality of butter in order to be able to pay the milk producer a good price for his cream. The creamery industry depends primarily upon the farmer. The milking of cows is not an easy task, and unless the farmer receives at all times a fair price for his cream, he cannot be expected to continue producing it.

The most significant feature of the convention is the fact that it shows a determination on the part of manufacturers and creamery men to exalt as high as possible the standard of farm separator butter. There is an

unlimited market in this country and abroad for really excellent creamery butter. The trade belongs to the American farmer, and by a little concerted action the butter trade of the world can be captured.

**How Prof. Haecker Raises Calves.**

Prof. T. L. Haecker, of the Minnesota experiment station, says he has made calf-rearing his business for over 15 years and most of that time has placed his chief reliance on skim milk. For growing calves he considers separator skim milk equal to whole milk. Calves will not lay on as much fat as

when whole milk is fed, but will make as good growth and be as thrifty. When a calf is dropped he lets it suck once and then removes it from its dam. If it is removed in the morning he does not feed it until the following morning so it will be hungry and take the milk readily. He gives from three to four pints of its mother's milk twice a day immediately after milking. This is kept up for a week. The second week the calf receives half whole milk and half separator milk, feeding the same amount as before. Then the calf is put upon separator milk, only, but a teaspoonful of flax meal is put



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