understands his business. These are good reasons, but we will add another. A well-bred calf, well cared for, becomes what some one said the pig was, a "poor man's saving bank," where he puts in a few cents a day without feeding it, and after a while draws out his investment when it is a welcome amount to him. It is like the man who raised the colt, and at three years old he said it had not cost him anything, for if he had not raised it he would not have had a cent more money that he had when he had the colt.

FARM SEPARATORS.

A farm separator agent writes that if the creamery buttermakers would lend the hand separator their unqualified indorsement they would soon come into universal use, says A. W. Trow in the St. Paul Farmer. He also asks why the buttermakers do not give them more encouragement, for, says he, it is an acknowledged fact that the hand separator is one of the greatest aids to the growing of good calves. It also solves the milk hauling problems and eliminates the separating at the factory, which gives the buttermaker more time for looking aft-

er the other duties of the creamery.

In reply we would say that the buttermakers have but one objection to the hand separator, which is the tendency of some patrons to bring poor

the hand separator, which is the tendency of some patrons to bring poor cream.

All the benefits derived from the hand separator as enumerated by the separator agent are true, and the objections on the part of some buttermakers to their general use are not the fault of the buttermaker, but of the careless patrons who use them.

When all patrons will give their separators a thorough washing after every separating and deliver the cream at the factory before any acidity has developed we may expect a hearty indorsement of the hand separator by every intelligent buttermaker. Separators must be washed after every using as the bowl catches the slime and filth of the milk, and if allowed to remain until the next milking it becomes a decaying mass of filth that destroys the good quality of the cream that goes through it. Then the cream must be delivered sweet at the factory, as the proper ripening of cream is now one of the fine arts of good buttermaking, which has been so perfected within the last few years that all first-class buttermakers are now able to develop a certain species of sourness that has a tendency to produce the desired flavor in their butter. They also have the appliances for determining the different degrees of sourness as accurately as one can determine the temperature by the use of the thermometer. Hence one can see that if the buttermaker is to make that high flavored butter that the market now demands he must have pure, wholesome cream and have the ripening or souring of this cream entirely within his own hands. When the pairons come to appreciate thoroughly these two essentials the farm separator will receive no opposition from the well disposed buttermaker, and the factory machine will become a thing of the past in many of our best creameries.

It is the patrons, and not the buttermakers, who are standing in the

It is the patrons, and not the but-termakers, who are standing in the light of the farm separator.

TRY IT.

TRY IT.

Dairy farmers are urged a great deal to weigh the milk and test their cows in order that they may know what are the real facts concerning their herd. The general objection that is heard to this important work, is that they "haven't the time."

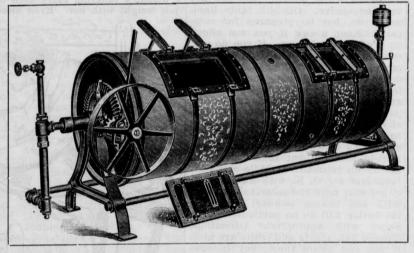
We admit there is a great scarcity of time with any energetic farmer, but is this plea really worth as much as it looks? A wise, business-like dairyman looks at the question this way, in a letter to a local paper:

"Suppose it took you five minutes

THERE IS =

In the cream ripening business. We are perfectly willing to tell you all we know about it. The fact is, the mere know how won't do it. Unless you have proper facilities for produc-

ing the right conditions your knowledge will be useless. With the



Farrington Cream Ripener

you can make scientific use of every bit of cream ripening information you

This machine affords a perfect means of controlling the conditions under which the cream is brought to the proper churning acidity.

We recommend the use of Hansen's Lactic Ferment as a starter, but the result will be satisfactory with any form of pure culture.

It does not matter whether the weather is hot or cold with the Farrington, you can churn when you please with the cream at the right temperature aud the right acidity. This means perfect body, perfect grain, perfect flavor and maximum yield.

These are the things you want.

CREAMERY PACKAGE MFG. CO.,

1, 3 and 5 W. WASHINGTON ST., CHICAGO, ILLINOIS

BRANCHES: Kansas City, Mo.; Minneapolis, Minn.; Waterloo, Ia., and Omaha, Neb.

GENERAL AGENTS FOR "ALPHA-DE LAVAL" SEPARATORS

BOILERS AND ENGINES, AUSTRALIAN BOXES, REFRIGERATING MACHINES, ELGIN STYLE WHITE ASH TUBS, HANSEN'S BUTTER AND CHEESE COLOR AND RENNET EXTRACTS, WELLS, RICHARDSON & CO.'S IMPROVED BUTTER COLOR, CADILLAC BUTTER SALT, STEARNS' STYLE SPRUCE TUBS, BUTTER SALT, DISBROW COMBINED CHURN AND WORKER, SANITARY IDEAL MILK PUMP, CLIMAX HEATERS, FARRINGTON RIPENERS, POTT'S PASTEURIZERS, PARCHMENT PAPER, ETC.

to 'bother' with this arrangement at an unknown analysis. every milking. Ten minutes a day or sixty hours a year. Sixty hours at 15 cents an hour would mean \$9.00 worth of your time. It costs, on an average, about \$25 to keep a cow a

year.

"If you do not know what your cows are doing, you undoubtedly have at least one that is bringing you nearer \$5 a day than \$25, just her cost of keeping. Wouldn't it be worth this \$9 worth of time to locate that one cow? Here lies the great trouble why dairy-ing doesn't pay some farmers. It doesn't pay because they don't know doesn't pay because they don't know what their cows are doing. Any old thing that can chew her cud is reckoned as a cow, and is fed just as good grain, and takes just as much care and time for milking, and yet is a positive loss to her owner. You can better afford to feed a cow that will net you \$40 yearly, than one that will net you \$10."

The dairyman who disdains book farming and refuses to take advantage

For some unan unknown analysis. For some unknown reason a name has a great influence in promoting the sale of an article, either for human or bovine use, and when a feed is put on market, having a taking name, suggestive of increased milk yield and per cent of butter fat, and when the name is backed up by a smooth talker who will produce "just for you and to shade the price, "just for you and to introduce the feed," the dairyman is too often taken in and pays big money for a poor value in feed. Oat hulls are too often taken to be an indication of the presence of oats, when they should be a sign that they are not there. In the same way cotton seed there. In the same way cotton seed hulls may show the absence of cotton seed meal. Cellulose is a cheap and deceptive filler, while protein is expensive. A maxim of the law says: Let the buyer beware, while the German's advice to "look a liddle out" may be more homely, but is much more likely to be followed by the average man when buying feed.

The new creamery at Eugene is getof the information furnished so freely ting under way, and is now churning by the experiment stations, is liable to be out of pocket if he buys concentrated feeds having a fancy name and trated fe

cream-gathering routes established, and will soon have too more. creamery is operated on the farm sep-arator system, which is fast coming into use in Oregon.

Those who take the pains to make themselves thoroughly familiar with the dairy business, and pursue it intelligently with good cows and proper feeding, make it pay them. Any slipshop business is a failure.

With a dairy properly managed the farm cannot be "worn out." Dairy countries, like Holland and Denmark Dairy have kept up, and even increased their fertility through centuries of dairy farming, simply because the people in those countries have studied and practiced intensive farming, with the dairy as the basis of their agricultural work.

"The late editor's wife is something

of a humorist."
"Indeed!" "Yes; took a line from his original salutatory and placed it on his tomb-

"What was it?" "We are here to stay"-Atlanta Constitution.