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NINE OUT OF TEN "SICK" HOGS HAVE HOG CHOLERA

The Department of Agriculture is in receipt of frequent inquiries concerning methods for distinguishing hog cholera from other swine diseases. The specialists in hog cholera investigations answer these inquiries as follows:

Although at first thought this matter of diagnosis appears to be of prime importance, in reality it is not so important or so difficult as it seems. It is estimated that at least 90 per cent of all deaths of hogs from disease in the United States are caused by hog cholera. Therefore, in the case of any fatal outbreak the chances are about nine to one that the cause is hog cholera. It is true that other infections may and do frequently complicate outbreaks of hog cholera, but in such cases the germ of hog cholera is the primary cause of the disease; and if we can take care of the germ of hog cholera the pig will usually overcome the other infections himself.

The symptoms exhibited by hogs sick of hog cholera are not sufficiently distinct from those produced by other maladies, so that a positive diagnosis can be made only through a careful consideration of a number of factors in connection with the symptoms. From a practical standpoint the important thing is to recognize hog cholera as soon as possible after its appearance in a herd in order that antihog-cholera serum may be applied before the disease becomes too far advanced. Good results may be depended upon to protect well hogs, and even to cure a large percentage of those in the early stages of the disease, but it will not be of much avail when used upon hogs that are already visibly sick.

The following suggestions to farmers are offered as an aid to the early recognition of hog cholera in a herd:

1. Keep posted concerning the condition and health of hogs on other farms in your neighborhood. Sick hogs on a neighboring farm are a positive menace, for the germs of hog cholera are easily carried on the feet of men or animals.

2. Look over your herd regularly in order that any sick hogs may be promptly discovered.

3. Any hogs in the herd are found to be "off feed" or appear in any wise sick, separate them immediately from the remainder of the herd and keep them and the main herd under close observation daily. If there is a tendency for the disease to spread in the herd, the trouble is probably hog cholera. This diagnosis may be confirmed by killing one of the sick animals and examining the organs in the manner described in Farmers' Bulletin 373.

4. Then the first symptoms of sickness are observed, an immediate change of feed sometimes corrects the trouble. This is particularly true of swill-fed hogs.

5. If there is any tendency for the disease to spread in the herd, do not temporize, but immediately treat the herd with serum from the State college or State live stock sanitary board. Prompt administration of the serum is essential to success.

6. Remember that hog cholera kills millions of hogs where other hog diseases kill thousands. Dismiss from your mind all thought of such diseases as "myxomatosis," "pigs typhoid," etc., for these are generally merely fanciful designations given to hog cholera by uninformed men.

OFFICIAL HÖLSTEIN RECORDS

Official Holstein records for month ending April 30th of cows owned in the States of Washington, Oregon and Idaho:

Full Aged Class
Lucy Trabane Girt 131068: Milk 352.8 lbs., fat 15.33, 3.33, 40.9 lbs. 2.94 lbs. F. S. Stimson, Hollywood, Wash.

Senior Four-Year Class
Little Black De Kol Girt 131840: Milk 360.8 lbs., fat 14.017 lbs., David Munroe, Spokane, Wash.

Gladya Merced 3s 130894: Milk 400.0 lbs., fat 28.092 lbs., Charles Redridge, Chelan, Wash.


Albina De Kol Hertig 3s 182551: Milk 392.2 lbs., fat 10.784 lbs., Charles Redridge, Chelan, Wash.

Gladya Selan Merced 183602: Milk 322.7 lbs., fat 8.43, 29.84 lbs. Charles Redridge, Chelan, Wash.

Coquette Segis De Kol 203933: Milk 299.0 lbs., fat 8.24, 11.227 lbs. H. C. Davis, Granger, Wash.

Selah Merced 187300: Milk 265.5 lbs., fat 8.125 lbs., Charles Redridge, Chelan, Wash.

THE U. S. CREAM SEPARATOR

In these progressive days when we see so much machinery working on the farm and elsewhere, how many of us by comparison of the present with the past, stop to think what it all means?

We can scarcely appreciate to what extent the stream of former conditions has been relieved by the wonderful inventions of the past 40 years. The modern machinery has taken the drudgery out of the workhouse, the labor of plant that the manufacturing has been greatly relieved by mechanical processes.

When I say about other work and appliances that are more closely connected with the household? The cream separator, for instance, is in many instances, handled and washed by the woman of the house. It is just as important to have some of the tedium work done by improved machinery as it is to have the outside farm work done by improved methods.

The Vermont Farm Machine Co., of Bellows Falls, Vt., and Chicago, Ill., manufacturers of the United States Cream Separator, has invented a mechanical wauster for cleaning perfectly the skinning device of the separator bowl. It helps wonderfully in the washing process and relief this having this device to perform much hard labor. Mechanical washing of the United States Skimming Machine is done in about half the time usually required by other separators.

The United States Cream Separator, manufactured by the Vermont Farm Machine Co., of Bellows Falls, Vt., has three especially prominent features which stamp it the most sanitary separator in existence, the villum Nickel Silver Metal, the Mechanical Washer, the Removable Orange Liner to bowl channeling which keeps the milk from touching the bottom of the bowl itself. This liner is held in place by a very effective clamping device and it is easily removed and washed with the other parts.

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