THE BEST CREAMERY.

THINGS ESSENTIAL TO A SUCCESSFUL CREAMERY.

Managed on the Live and Let Live Principle, These Factories Will Go on Maintaining—A Creamery Manager Must Be Clean and Have Backbone—Trickery.

At the Iowa State Butter, Cheese and Egg convention Mr. O. T. Dennison, of Mason City, addressed the convention on "What is Best for the Creamery." He said: "Every creamery operator and every patron of a creamery has his opinion as to what is best for the creamery, and I can only give my opinion from the standpoint of an operator, leaving others to be brought out in the discussion that may follow.

"Three essentials to a successful creamery are: honesty, cleanliness and intelligence. These three graces are as necessary to the patron as the operator. You may differ as to the order of precedence and contend that cleanliness should be placed first or intelligence first, but each is absolutely essential to success in the creamery and in the dairy as well.

Every transaction in and about the creamery should be honestly done, else that confidence between patron and operator essential to the success of each is forever gone. There is a mutuality of interest that renders dishonesty of either extreme to both. The "tricky" creamery soon sees has "tricky" patrons, and dishonest patrons drive him to dishonest tricks by which both are losers. The creamery must be managed upon the broad principle that to be profitable to the owner it must make dairying profitable to the patrons. That narrow, selfish management that pays as little for milk and cream as possible will never be best for the creamery nor for the patrons.

The creamery should be an educator to all the community in cleanliness, honor and general intelligence upon all dairy matters. The creamery man must be progressive and abreast of the times—spreading the latest and best thoughts upon all matters pertaining to dairying, dairy breeding and dairy feeding. It is best for the creamery that it be operated upon business principles, and not upon any catchpenny plan. There must be intelligence in operating the creamery, to the end that the best work may be done with the least cost of fuel, materials and labor. The honest creamery man will compel his patrons to be honest with him and each other by refusing milk or cream from him who is not cleanly in his work as well as from him who adulterates.

No remedy is so effectual in bringing milk or cream to a proper percentage as the whipped news. "They won't take so-and-so's milk at the factory," and no news travels so fast. Some decision of character is required, but a manager without "backbone" is not fit for the creamery. Managed upon the live-and-let-live basis, the creamery will go on multiplying in numbers, manufacturing the raw materials produced on our farms, developing the resources of Iowa, restoring the wasted fertility of the farm, of the soil rubber, developing the true dairy cow, spreading intelligence, building homes, developing better men and women, of higher intelligence, higher thinking and better living.

Wisconsin Dairy School.

The University of Wisconsin has added to its other admirable courses a dairy school. This year the dairy course will open Jan. 5 and close the last of March. Dr. Babcock, inventor of the milk test, will give twenty lectures during the term. There will be four sub-courses of instruction. Dr. Babcock's lectures will comprise the first sub-course such topics as cream raising, the churning and preservation of milk, etc. The second sub-course will be devoted to milk testing, with laboratory instruction. Then comes the third sub-course, butter making, and the fourth, cheese making.

The milk test instruction will be one of the most important parts of the course. The student who carefully learns his lessons here will be able to determine the amount of butter fat in milk, and also to tell whether milk is skimmed or whole, and whether it has been watered or otherwise adulterated. He will be made acquainted with all kinds of cream separators and butter extractors, and made to understand the highest market standard for butter. At the close of the course the young man or woman who has successfully passed the examinations, and has had eight months' practical experience in a commercial cheese factory or creamery, will, if his work is satisfactory, receive a dairy certificate from the University of Wisconsin.

In a dairy state like Wisconsin the benefits of a school like this cannot be estimated.

Notes.

The poison tyrotoxicon is believed to be generated in cream that has not been sufficiently aerated. We have known good cream to be lost by the accidental amount of this animal oder in the milk they sold. To aerate properly take the milk in the open air, dip it up by the dipper full, hold it up high and pour it either through a strainer or into a vessel other than that from which you took it. The point is to let the air all through it.

The best butter color in winter is carrots fed to the cows.

Use the milk tests on the farm and in the creamery. Some very good and simple ones have been invented. The farmer will thus find out whether he is feeding unprofitable cows, and the creamery man will find out whether he is paying unprofitable farmers.

Here is a touch from Field and Farm: "A historian writes that butter was unknown to the ancients. If this is true it is equally true that ancient butter is not unknown to the moderns."

The best way for creameries to pay for milk is by the test system, according to its richness, not its quantity.

Iowa, too, will have a dairy school. One is soon to be established at the Ames Agricultural college.

Dairy and farm butter should be sold directly to consumers to be profitable.

There are a few tolerably sure signs of a poor butter maker. He never is seen at dairy conventions or butter schools, and he never takes a paper. He makes greasy butter in summer and "strong" butter in winter. And you would be apt even to catch him smoking close to the milk and butter.

DAIRY AND CREAMERY.

HOW TO TELL A DAIRY COW SURE SHOT AND NO MISTAKE.

You Can Spot Her Every Time, Even in a Crowd, if You Learn Her Points. Select the Cow with Good Pedigree and Large Udder and Milk Veins.

Some of the requisites in a dairy cow are large digestive powers, indicated by a capacious stomach, suggestive of a good appetite and good assimilating ability, broad hips, deep loins and sides, and evidences of a strong, robust constitution, with plenty of room for heart and lung action, says The Indiana Farmer. These are all of importance, and should be found prominently present in the dairy cow selected with a view of making the most profitable returns.

Professor Stewart says, touching the selection of the dairy cow, that having determined her capacity of digesting surplus food for making milk, look carefully to the receptacle holding it—the udder. Some cows are wide feeding liberally. The cow may assimilate a large amount of food which goes mostly to lay on flesh and fat, but if she has a long, broad and deep udder with large milk veins it is safe to conclude that her capacity for digestion and assimilation is active in filling this receptacle; in fact the udder is the first point to consider in the cursory examination of a cow. If it reaches to the back line of the thighs and beyond, well up behind, well forward, is broad and moderately deep, with teats well apart and of good size, skin soft and elastic, it may be inferred with confidence that nature has provided means for filling it.

If the udder be a small round cylinder hanging down in front of the thighs like a six quart pail the cow cannot be a profitable milker, whatever digestive apparatus she may have.

A yellow skin and the inside of her ears to match is almost universally regarded as present in the cow that gives rich milk yellow in color. But after the indications mentioned are found all other considerations are of minor importance, more to be admired as a matter of fancy than for any real value they possess in themselves. Among them are as much less than is first class, a long slim tail, an attractive dished face, dropping and small wavy horns and a preferred color of hair. Look for these, and get as many of them combined in the animal as possible, but let it be after the essentials are found.

Let good appearance be coupled with performance, and if the cow be 5 years old or younger and will yield 6,000 pounds of good milk or more per annum she may be safely trusted, without regard to fancy points. She must consume and digest the food to make it, and her machinery and the power to work the machinery economically are the main considerations after all. Still another important matter in selecting a cow, even of common blood, is her pedigree or line of descent. Choose one from a large milking dam, grandam, and great-grandam. This will increase the probabilities of success in her progeny in breeding her to a thoroughbred bull from deep milking ancestors.

A few cows selected with all the business requirements alluded to will lay the foundation for breeding a herd of dairy cows that will prove a source of perpetual delight and profit to the owner; on the other hand, it is a loss of time and money to rear a calf for the dairy from a poor milker. It is bad enough to keep an unprofitable cow for a season, but it is deliberately throwing away good food to breed such a cow with the proof that the heifer will never pay for her keep. Of course no males should be kept of such crosses for breeding purposes.—American Dairyman.

Creamery Tips.

A well known and reliable firm of dealers in dairy products in Boston contribute to The Creamery Journal the following suggestions about packing and shipping:

While we endorse the recommendation to have at least a portion of the cows come in during the fall for winter dairy, at the same time we realize that the important point at present is, how can the farmer make the most money out of his herd as they are at present, and situated as he is.

Of course the more money the creamery gets out of its product the more the farmer gets for his milk or cream, as the case may be; so we venture to make a few suggestions.

In the first place, the butter must be good in order to command the top market price, not forgetting that in very warm weather extra precautions must be taken in the matter of using ice when gathering cream, watching it closely during ripening process, and perhaps churning a little oftener. By doing so we believe there would be much less sour butter made.

In the second place, use packages to suit the market. Butter packed in soft wood tubs, assorted sizes, commands the best price here. We earn and soak the tubs for twenty-four hours before using, as quite a number of tubs of butter spoil on sides, owing to neglect in preparing packages; of course that means low prices.

When you get ready to ship select your commission merchant. Ship your goods fresh—"they are never better"—and ship every week; time giving him a warm weather extra precautions must be taken in the matter of using ice when gathering cream, watching it closely during ripening process, and perhaps churning a little oftener. By doing so we believe there would be much less sour butter made.

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When you get ready to ship select your commission merchant. Ship your goods fresh—"they are never better"—and ship every week; time giving him a chance to build up a line of customers that can depend on getting your butter every week. In that way the trade gets to know your brand, it suits the consumers, and they will pay good prices rather than take the chance of some other creamery selling.

The maker who sells one week and ships the next, and keeps changing commission men, can never expect to get top prices, as one house does not handle the butter long enough or regularly enough to get up a reputation.

We offer these few suggestions, hoping it may benefit some shipper, as we realize that interests are identical with those of the commission merchant.

The internal revenue receipts from oleomargarine had a steep fall in the past year. The main reason is said to be that real butter has been so cheap and plentiful. Another reason is that the dairy states have forced their legislatures to pass such stiff restrictive laws that the also article has almost been driven from the market in some of them. A favorite law in some of the states is one compelling makers of oleomargarine to tint it a beautiful pink color.

DAIRY AND CREAMERY.

EXPERIENCE IN FEEDING COTTONSEED TO BUTTER COWS.

It Will Not Do, Says a Practical Butter Maker, to Feed Whole Cottonseed to Butter Making Cows—How He Learned the Fact—Charring.

My wife is a fine judge of butter, and I secured as a customer a friend that I knew could not only judge butter but would also speak his mind. Getting in shallow pans, with a thermometer, a refrigerator churn and lever butter worker, I began to get my experience. During the first winter I frequently tried the experiment of using whole cottonseed, mixing with the feed for twelve cows at different times all quantities, from a peck each down to three gallons to the whole herd. Sometimes I boiled it one hour, sometimes half a day, sometimes fed it raw. Invariably my wife would tell me, "You gave the cows cottonseed yesterday and this afternoon." And invariably my spicuous customer would write, "Your butter is sound and sticky. I then quit the use of the seed altogether, using cottonseed meal in its place, feeding thoroughly salmonly, and worked up a reputation that was AI.

Last winter I found my young dairy paying me but little besides my butter's reputation, and I saw my neighbors feeding almost exclusively cotton, which contained and selling all their output, and I concluded that I was "casting pearls before swine." So I brought in another installment of whole cottonseed. Reputation lost, customers left, left in a hurry. Notes came from everywhere: "We can't use your butter any more—sticky, tallowy, oily," and everything else. I expressed a sample to Hoard's Dairyman. Reply came that the cows thought "it must have been frozen on the route, for something had coated it." I handed the cottonseed out on my poor ground and replaced it with cottonseed meal, and my experience has not been equal to the demand since.

I secured a sample of butter from a man that I knew used cottonseed to a considerable extent and sent it to an expert through a friend. The report became: "The expert 'got on his ear'—said you were putting up a job on him; that it was not butter at all."

Now if any one doubts any of the above assertions let him buy a lot cows on whole cottonseed and then expense, prepaid, a sample of his butter to the secretary of the board of trade of Elgin, Ill., and ask him to tell him what it will class.

When I fed much whole cottonseed I used a forty gallon square box churn, raised the cream to 72 degs., and the "cow grease" (it would be a misnomer to call it butter) came in from ten to thirty minutes.

I fed cottonseed meal every day in the year, about 3½ pounds to the cow. I can find nothing that will take its place in making a beautiful sample of butter. Of course I mix it with other feeds. For natives I use wheat bran. If I had Jerseys I should use corn meal in its place.

I also Cattle square has churn.

Butter generally comes in about twenty minutes—sometimes as soon as twelve minutes, at others as long as half an hour.

We find that we have to begin churning at about five degrees higher in winter than in summer, when cows have plenty of green food.—Cor. Southern Live Stock Journal.

Cows for Winter Dairying.

There is trouble in having the cows breed so as to bring them into the dairy in October. In practice, the cows must begin to calve by Sept. 1, or the last of them will not come to take the dairy until the first of December. Still there will be a few of the cows that will not be "dictated to," and, with the usual result, some of the best cows will come in at most season very late and take their place among the summer springers, and often these are sold to go to New York or Philadelphia to recruit the city milk dairies there. The money thus received for the springers goes into a western cow that comes in later, the exchange being about an even "swap." Nearly every town has a cow merchant who buys summer milkers of the farmers to go east, and also brings in droves from central and western Ohio and sells to these same farmers. The overplus of these droves is added to the others and a combined "lot" is sent east. In this way the dairyman who is alert to his business is enabled to dispose of cows that do not come in at the right season to those who want all-the-year-round dairies at little if any sacrifice of first cost.—American Agriculturist.

Got Caught.

A Pueblo milk peddler named Martin S. Smith has been arrested for working the pump handle too vigorously. He used a secret chemical in making milk which was sold to the hotels and restaurants in large quantities. A five gallon can was filled nine-tenths full of water, to which twelve or fifteen drops of the fluid were placed. This was then stirred up, turning the contents of the can to a light brown color. Two quarts of milk thrown on to the mixture gave it the appearance of the genuine lacteal fluid, including a froth. It could not be detected from the real article by either taste or smell, but in the course of a couple of days assumed a dirty white complexion.—Field and Farm.

Dandelions for Cows.

A correspondent of The North British Agriculturist states that dandelions in pasture form valuable food for cattle, and especially for dairy cows. Some years ago he had two fields—one with a few and the other with a great many dandelions. It was found that when the cows were put on the field with many of these plants their yield of milk was improved both in quality and quantity. Since then he has planted dandelions in fields laid down in grass in order to improve the pasture, and the effect has been beneficial.

Remember this: It does not pay to feed heavily a scrub cow for milk when you can get one of a well known milk breed for a moderate price nowadays. The blooded milker calls no more than the profitless beast.

The Minnesota agricultural experiment station has found that by washing butter in the granular state with brine the full amount of salt is incorporated with the butter.

"LITTLE BO PEEP

had lost her sheep and couldn't tell where to find them." So the old sayers rhyme goes, and it goes to show that "lost" sheep are and they come home and bring their tails behind them. All this may be true of the sheep, but if you have lost your health, cannot sleep, feel as more fast asleep. It will not come back of its own accord. Lost health does not bring itself back. Lost health, lost vigor, lost flesh, lost appetite, lost spirits, lost everything that makes life worth living. Lost health can be regained, however, and probably in most cases without much difficulty, by using Dr. Pierce's Golden Medical Discovery will cure it if taken in time and according to directions. This wonderfully potent medicine is the only medicine sold by druggists for the blood, and is guaranteed to be a benefit or cure in every case of lung disease, if used according to directions, or the money is returned. Consumption, which is the result of lung disease, and is the cause of more than one-third of all the deaths in the United States, is the result of impure blood.