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THE DESERET WEEKLY.

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THE CREAMERY MAN TO THE FARMER

The Creamery Man Tells the Farmer Why He Should Sell the Cream.

Remember, the time to make money on packed butter is past now, since nearly all the creameries operate during the entire year.

Some farmers do not sell cream, simply because the dairyman connected with butter making on the farm falls to the lot of the ever patient women, whose health and wishes are often not considered or considered.

Every time and place we get cream we expect the cream gatherer to measure our cream correctly, in inches, in his cream bucket, mix it thoroughly and then fill a test tube to the mark in the glass. The cream gatherer is the middle man between the farmer and the creamery, and we must place as much confidence in him as the farmer does, and we invite the farmers to interest themselves and assure themselves that the work is rightly done. Remember that the test taken must exactly represent all the cream you send at one time. It will not do to give two or three more buckets of cream and only have a test taken from one bucket, but a test must be taken from each bucket, or the cream all poured in one vessel and a test taken from there after thoroughly mixing.

Many farmers think they should sour their cream before sending it to the creamery, thinking that because sour cream tests higher than sweet they will loss by churning it while sweet. This is a serious mistake. You have no idea what you are losing by not selling your cream sweet at all times, summer and winter. We can count man pounds of butter at the end of a month for you if you sell sweet cream during the month than we can if you sell the cream sour from the same amount of milk.

Now, in order to get that desirable sweet cream you can make an effort to quickly place the new, warm milk in cans where the air is very cold, or, better still, in cans surrounded or submerged by water, no matter how cold, so long as the milk does not freeze, and you will notice that your cream will rise very rapidly to the top, and will all be up in twelve hours, and often less, and you will have twice as many inches of cream on the same amount of milk as you did in the "good old way." Of course it is not as solid a cream, but you have it all out of the milk, and since it is not as solid as the other it will not test so much per inch, but you can well accept a lower test since you have the increased number of inches from the same amount of milk.

We can assure you that it will pay you well to follow this plan entirely, besides we can then temper and acidify the cream to the churning point and be able to make a superior quality of butter which will command big prices, and whilst, if we can accomplish, we can assure you will pay you accordingly. But remember we cannot make "gilt edge" from poor cream.

I wish every farmer understood about the testing of cream. Many think that it is not easily understood, but on the contrary it is very simple, and, as I said before, the test taken must be an exact representation of all the cream sent at one time.

At the end of each month we pay for all cream received during the month.—Open Letter in Hoard's Dairyman.

Aerated Milk in Mississippi.

We find no trouble, at all, in milk should be cooled as soon as drawn. At this latitude aerated milk keeps from six to ten hours longer than that not so treated if the water be of proper temperature (55 degs.), and the machine reduces the temperature to within 2 or 4 degs. of that of the water, as our aerator does. We have successfully delivered morning's milk in the afternoon, and the reverse without the use of ice. If a full supply of water at 55 or 60 degs. can be had, no ice is needed for better production. In this climate when an aerator is used.—Professor Connell in Rural New Yorker.

Dairy and Creamery.

All milk should be aerated, but particularly when the cows are fed on roots and ensilage.

The Rural New Yorker pays its respects to one department of its home city government thus: "There is probably no greater official farce than the milk inspection of New York city under the direction of the board of health." This designater particularly New York, but we may include in the statement nearly all the other large cities of the Union.

A man in South Dakota advertises to furnish rennet, with instructions how to use it, so that from people will be able to make cheese for their own use at home and also for sale.

At every place where cows are milked and where cheese and butter are made the Babcock tester should be part of the equipment. There are improved models now offered for sale among dairy and creamery furnishings that render the testing easy and simple.

On an average a little more than ten pounds of good milk will make one pound of good cheese.

In England the best Jersey butter costs more than the best Danish butter, the Jersey product bringing fifty cents a pound throughout the year. But more people in America than in England can afford to eat the best Jersey butter.

Brave old Edward Bowler, now in his ninetieth year, may live to be the last one of this illustrious family. He resides in Brooklin, and up to the time when he lost a leg by accident two years ago he was still engaged in active pastoral work. His mind is as clear as ever, and he takes a young man's interest in the questions of the day. Edward Bowler may be said to have preceded Mme. Bernhardt in promulgating the doctrine of reincarnation. He wished not for himself the death that would entitle him to receive eternal punishment the sinner must have lived and sinned before and been permitted to return to this earth on probation. If he neglected the opportunities for repentance and purification in this preliminary world, then he was cast off into everlasting punishment.

A Common Malady.

"I vamos take a little money a few months ago," said the sad man, "and as I had been working for others all my life I thought I would go into business for myself. I took a look at about fifty stores that were advertised for sale, and by the time I got through investigating I knew it all and felt sorry enough that the man wasn't doing who could get the better of me. Nearly all the places offered for sale had a run down look about them that told only too plainly why their owners were anxious to get out of business. On the other hand, some of the stores had that unmistakable evidence of success about them that I was quick to see that they were merely got up to sell by sharpers and had no established trade at all.

"At last I bought out a cigar store. It was sold on account of sickness, and no one could doubt the owner's word who saw him. He was the sickest looking man I ever saw, and I didn't question him very closely because I felt that a man who was as near dead as he was wouldn't be apt to lie. But I couldn't have bought a worse business if I had tried. During the three months I was there I don't think there was a single day when I didn't smoke more cigars myself than I sold. At last the man next door asked me how I was making out, and when I told him he wanted to know what excuse the other man had given for selling.

"'It was on account of sickness,' I said.

"'Did he tell you how he got sick?' the man asked.

"'No,' I replied.

"'Well,' he replied in a low and sympathetic voice, 'the poor fellow got sick trying to make the place pay.'"—New York Evening Sun.

Why Rats Are Dangerous Passengers.

A most remarkable instance of the mischief which the rat is capable of doing came to light during the proceedings of a naval court of inquiry held in August, 1893, for the purpose of investigating the cause of the loss of the hired Cormorantes of Hartlepool. The vessel, which was burned at sea, had been loaded with a cargo of timber, and the fire broke out in the hold in a most mysterious manner. It was eventually proved, on the evidence of the entire crew, that beyond a shadow of doubt the outbreak was originated by a cat carrying off a lighted candle, which had stood in the forecastle and was presumably missed by the sailors, and dropping it among the dry and resinous pine stowed below.

The Shipping Gazette, in commenting upon this extraordinary case at the time, and speaking of the danger generally of rats on shipboard, said that "they have caused the foundering of many ships by gnawing holes in the planking or so eating away the inner sides of the wood as to leave very little for the crushing of the hull to do in completing the operation; they have been known to infest the timber of the main-mast until the wood was so thin as to admit rainwater through it, they will attack the hangings of cabin and create leakage; they eat the soft parts of the knees of timber, and make a passage for themselves from one part to another." So little has the danger of this now come to be recognized that such contingencies are generally provided for in the insurance of wooden built ships.—Chambers' Journal.

An Observing Baker.

During a war between Austria and Turkey a baker in his cellar kneading bread heard a shrill noise rising and falling at intervals, which seemed to come from a distant corner of the cellar. He stopped his work and tracing the sounds discovered that they were caused by a few marbles coming up and down on the head of a little drum his child had left there.

The majority of persons would have been satisfied to attribute the motion of the marbles to the tumbling in the street, or to the occasional firing of guns, but this baker was an observer.

Surprised at the perfect regularity with which the marbles jumped from the drum head, he put his ear to the ground and noticed a distant tapping. He recalled how as a boy he had heard from one end of a long log a companion scratching with a pin upon the other end, and he judged that the earth was just such a conductor of sound as the log had been.

Suddenly it flashed upon him that what he heard was the sound of a pick, and that the Turks were doing what had so long been feared, undermining the city. The news was carried to the Austrian general, examination made, a counter mine prepared and exploded, and the Turks got to flight.—Youth's Companion.

The Final Expedition.

In an Irish daily there recently appeared this advertisement: "Wanted—A gentleman to undertake the sale of a patent medicine, the advertiser guarantees it will be profitable to the undertaker." This is even an improper mode of expression than that adopted in a local paper, where the editor "regretted to have to announce the death of Mr. Stevedore, but was not scheduled to hear of the sad event, as deceased had been attended for some time by Dr. Health."—Woman.

To Clean Colored Silks.

To clean printed silks use a sponge in warm milk and wash the tray, etc., and rub it with a cloth. If it looks smeared then use a little flour and rub it with a cloth, which it does very quickly; then after be removed with a little sweet oil rubbed on with a piece of flannel.

JAPANESE PILE CURE

A sure and Complete Treatment, consisting of Suppositories, Ointment in Capsules, sent to any and Pile or Rectum Case. Ointment in Capsules, sent to any and Pile or Rectum Case. Ointment in Capsules, sent to any and Pile or Rectum Case.