

Care of Milk.

A Paper by J. F. Tisley.

The care of milk for cheese factories and creameries is a subject of great importance, and one to which the majority of milk-producers pay very little attention. Why this is the case seems to puzzle the minds of all the cheese and butter makers in the world, and as long as practically no attention is given to the proper aeration and cooling of milk the finest quality of cheese and butter cannot be manufactured.

I have often seen milk cans come to factories in a perfectly filthy condition and milk with a flavour one would expect to find in close proximity to a hog-yard. Milk of this kind should be returned to the patron who sent it, but in some cases it is put into a vat of milk and the result is a bad flavored cheese or bad flavored butter. This means a loss to all the patrons of the factory when the loss should be borne by the patron who so carelessly neglects to properly care for his milk.

I herewith give a few suggestions to patrons, which, if followed, will result in a much better quality of milk being sent to factories.

1. Never send milk to a factory from a cow which has just calved. The ninth milking is none too good, but it is often sent earlier.

2. Milk with dry hands and always brush the dust from the udder before you commence. If this is neglected, it results in bad flavored milk.

3. Milk as quickly and quietly as possible, and immediately strain it into the can.

4. As soon as the milking is completed, thoroughly stir and air it by dipping and pouring with a long-handled dipper, in a place where the air is free from bad odors.

5. If the milk is set in a stream of running water to cool, so much the better, but it should be thoroughly stirred every half-hour until bed time to prevent the cream from raising. If the cream is allowed to raise it will mean a lower butter-fat test at the end of the season. This point should not be overlooked, for the higher the test, the more money for the patron.

6. The morning's milk should be stirred, aired and cooled before being sent to the factory, and should never be mixed with the night's milk, unless you are first sure that the night's milk is sweet and free from any objectionable flavor. Should they be mixed when the morning's milk is warm, both messes will likely be sour when they arrive at the factory.

7. If whey is returned to you in your milk cans, it should be emptied as soon as possible and the cans thoroughly washed, first with tepid water, then scalded and placed in the sun to dry. I visited a factory a few days ago and found that a large number of cans and cloths were in a filthy condition. The milk from 15 patrons was returned to them, in the most cases from the above cause.

8. Clean your cows salt regularly, and see that they do not have to drink water from stagnant pools. Mostly every farm has a running brook or cold

spring.

9. The cheese and butter made in our factories this season is bringing good prices, but I have seen some lots of cheese rejected owing to their bad flavor which has been caused by bad milk.

Try and build up the reputation of your factory by producing nothing but the best quality of milk and you will then get greater returns.

Poultry Notes.

Whitewash and kerosene—put them in your henhouse and keep the lice out.

About four dozen eggs are given as an average for the annual output of the turkey.

Duck feathers sell at forty cents per pound; goose feathers sell double the amount.

In an egg 1,000 grains, 600 belong to the white, 300 to the yolk and 100 to the shell.

Between 40 and 50 degrees is the proper temperature to keep eggs for hatching during the winter.

Eggs intended for hatching should not be kept over four weeks. They must be turned every day or two.

Let the nests be in a dark place. The hens like it better, and are less liable to acquire the habit of egg eating.

It will require seven pounds of skim milk to equal one pound of lean beef or flesh-forming qualities.

Soda in drinking water is recommended as a preventive of chicken cholera, and it is said to be a cure for the disease.

For good results in egg production, the henhouse during the winter should not be allowed to become colder than 40 degrees.

A Light Brahma hen's egg will weigh from two and a quarter to two and a half ounces, or about one pound and twelve ounces per dozen.

Poultry manure contains 2.43 per cent of phosphoric acid, 2.26 per cent. potash and 3.25 per cent. nitrogen as ammonia and organic matter.

In 100 parts of the white of an egg, about 84 per cent is water, 12½ per cent albumen, 1 per cent mineral matter, and 2½ per cent sugar, etc.

In mating ducks, about seven are allowed a drake in the beginning of the season; more as the weather grows warmer, until a dozen are reached.

A drop of glycerine is one of the best remedies for sore eyes in chickens. It will also soften and bring the colors on shanks and toes that have become dry and harsh.

Seventy-five per cent is about the average hatch by a hen and fifty per cent by an incubator. Poor machines and careless and inexperienced operators are the cause of the difference.

During the moulting seasons keep the males and females of the flock separated. In fact, keep them separated at all times except in the breeding season, but especially while moulting.

Keep the poultry out of the barn. It is no place for hens anyway. You can't give them too care there they need; you can't fight the lice and besides you don't want them littering up the barn.

The orchard is one of the best places on the farm for poultry. The insects that abound there provide egg-forming food, and the eating of them is good for the hens and for the orchard.—Farm News.

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