

Agricultural Department

The Morning After the Dance

The dance broke up at two a. m., we reached our beds at four. At five o'clock the farmer's fist was rapping at our door. "Wake up," says he, "your breakfast waits—we most uncommon late; The hogs are squealing 'give us corn,' the cows are at the gate." We heard his heavy tread retreat along the naked floor, Six steps it may have been, or seven—and then we heard no more. Sleep's touch that sealed our eyelids down was feather-soft and sweet; Our dreams were all of sparkling eyes and little twinkling feet. Again we waltzed Matilda Jane and Annabel and Sue, And chassed down the middle of the parlor two by two; But, just as we were bowing our partners to their chairs, The farmer's cowhide boots again were heard upon the stairs. With sighs and groans, we fumbled and grumbled in the gloom, For shoes and such etceteras that carpeted the room. The frost was on the drowsy corn what time we drove that way; The moon still lit the silent vault, as when we came from play; The reedy ponds were garmented with gossamery lines; The stars were blinking sleepily above the somber pines; The sun was gilding Boston's domes a thousand miles down east, And evening seemed a thousand years away from us, at least. A thousand years from two of us—Bill's thoughts were lighter toned; He grinned and gaped and chuckled while we yawned and husked and groaned. "Which one?" says Jim, "Matilda?" and Bill replied, "It's Sue; And every ear I'm husking now I'm husking it for two." Quoth Jim, "Congratulations—but before this day is done, I reckon I'll be mighty glad I'm husking 'em for one."

—Frank Putnam.

The Babcock Test for Farmers' Use

In the "National Stockman and Farmer," L. W. Lightly gives some pointers about farmers using a milk tester. He says:

It is to be regretted that so few farmers use the milk tester, but in fact very few own and use this valuable little dairy implement. Of course everybody has a scale, and if he doubts someone's weighing he uses the scale to determine the matter. He has a bushel, half-bushel, peck, quart and yardstick to measure with, and uses them. But in today's marketing when you sell milk by the pound or quart that is really not the final basic unit, because man has found it so easy to extend the quarts or pounds by adding aqua pura. The man who buys our milk weighs or measures it, but its real value and

the money we are to get for it are finally determined by the Babcock test. This is true if we sell at the creamery, cheese factory or in the city milk market. Again we ask, "Why does not the farmer get and use this important measuring device?" It costs no more than a good accurate scale, so that is no serious hindrance.

"I can't operate a Babcock test." That's what they tell me, and yet they are using a number of machines on their farms that are much more complicated and more difficult to operate.

Buy your machine from a reliable dealer and you will get all the needed accurate glassware and full directions for operating. Buy from your druggist some sulphuric acid, specific gravity 1.82, then take your sample of milk and do some testing, following directions. You had considerable trouble at first operating your grain or corn binder or your combined plow, but a little persistence made you master of the situation, and the same will be true of the tester. I had infinitely more trouble making my grass mower work than I ever had testing ordinary whole milk.

Dairy Notes

The greatest milking record known is that of a New Zealand farmer and his wife, who milked seventy-two cows every night and morning without any help. Both the man and his wife were stout and robust. They must have been inferior cows, or they could not have gotten through with them all twice in a day.

One of our farm readers says that he has a young cow a little over a year old which has triplet calves, and that her granddam this spring had three calves also, all doing well. At that rate one can soon grow a herd.—Indiana Farmer.

The small farm with the small herd is vastly better than a large farm with a large herd, because the small farm will do more in proportion than the large one.

It is estimated that an active man and an active boy can attend to fifteen cows. These on fifty acres of land near a good town ought to make for him a good living.

Salt, thoroughly rubbed around on the inside of the churn, after it has been rinsed with hot water, is a first rate thing to make it clean and sweet. Rinse the salt out with water.

The following figures show how important it is to exercise care in washing milk pails, for in an actual experiment there were found: In the first washing 7,839,000 bacteria, in the second washing 157,000, and in the third washing 58,000.

The Holstein cow has a general reputation for length of life, heavy milking qualities, making lots of butter and bodily thrift that will not soon be taken away from her. She makes lots of butter, though her butter fat percentage is lower than that of the Jerseys or Guernseys. She makes it up in a greater quantity of milk, which

can be placed in pigs' troughs or inside calves to good advantage.

The best dairymen are now using both winter and summer silos. At the Ontario experiment farm they feed only twice a day a succulent ration with meal and clover hay, an hour and a half afterwards, in the morning, and at 3:30 p. m. the same ration with long hay. They estimate that a cow should receive a pound of meal for every five pounds of milk she gives.

Effect of Silage on the Flavor of Milk

The use of corn silage in milk production has become well established. Experimental results and practical experience have alike been favorable to the economy of this method of utilizing crops where dairy farming is conducted on a scale at all extensive. From time to time, objections have been raised to the use of silage, on the ground that it imparts an unpleasant or disagreeable flavor to the milk. Considerable has been written on this subject, including several articles in recent experiment-station publications, most of which is summarized in a bulletin just issued by the department of agriculture.

In work with corn silage at the Wisconsin experiment station it was demonstrated beyond question that when silage is fed a short time before milking a sweetish odor is imparted to milk, by which it may be detected from milk not produced from silage. It was further demonstrated that if the silage is fed to cows just after milking, in the majority of cases milks so produced could not be separated by the sense of smell from non-silage milks. Butter made from such milk, while still possessing the sweetish silage odor, was scored by experts higher for flavor than other butter.

It may be concluded from more recent results that it is now generally recognized that, with the improved modern methods of using silage and with proper precautions to prevent the milk after it has been drawn from the cow from being tainted with the objectionable odor of badly fermented silage, the material may be freely used without danger of injury to the quality of dairy products.

Pig Notes

Suckling sows require extra good feeding with some succulent foods, slops, etc., or they lose flesh rapidly and go down below normal condition.

Brood sows three to six years old grow the strongest and best pigs, which have more vitality to resist disease germs.

All waste from the kitchen is wholesome and suitable as food for pigs, but a swill barrel that is never empty is a bad thing to have around.

The thumps in pigs is often caused by an excess of fat about the internal organs and especially around the heart.

Pigs often lack vigor because the brood sows are kept too fat. A good, thrifty condition is much better for the pigs than too much fat.

Give the pigs a fair start in life by feeding the sow upon milk producing rations. There is nothing much better than skim milk mixed with shorts.

To make hogs most profitable a

steady daily gain must be secured from the time the pig is farrowed until it is marketed.

Washing the Churn

The churn should be washed every week once with a grease neutralizer, as some grease always soaks into the wood even though very hot water is used on the churn. This grease can not all be removed from the wood even when strong solutions are used. Don't use much of the common cleaning powders, but sal soda or the cleaning liquid from slaked lime. Always use two hot water washings and never rinse with cold water as this cooling checks exavoration and leaves the churn in a soggy condition. This stops the passing off of odors from the wood and causes the churn to smell badly.

Curing Meat

Meat must be properly and thoroughly cooled to insure good keeping qualities when cured.

Use a clean hardwood barrel in which to cure meat. A barrel made for the purpose is best, but where it cannot be had a molasses or syrup barrel will answer.

Salt and sugar or molasses are the preservatives most commonly used, and are considered the only ones needed.

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