

MILK AND MONEY ON THE FARM IS YOUR DAIRY A SUCCESS?

BY L. STEVENSON, O.A.C.

The first essential to success in dairying is a satisfactory market. People will not buy any old thing now-a-days, they want quality, and demand it. They must be shown.

To develop and maintain a market for the milk from the dairy herd, it is necessary to supply to the consuming public a good quality of clean, safe milk, free from undesirable flavors, odors and other objectionable features. Quality control of the product of your farm is the main factor of success in maintaining a worth while market. You can produce milk of the proper quality and cleanliness by observing good methods at little or no additional expense. Be careful in your work and you can produce a quality of milk that a clean and most particular person would like to drink. Confidence on the part of the consumers will greatly increase the demand for milk, and the only way to gain the confidence of all is to demonstrate that your dairy is offering a clean whole-some milk.

CLIP UDDERS AND FLANKS.

A large part of the foreign material found in milk comes from that which falls from the flanks and udder of the cow during milking. This is largely overcome by clipping the hair from the flanks and udder.

BRUSH AND WIFE THE UDDER.

Before each milking go over the udder and flanks with a stiff brush, follow with a damp cloth, or wash if necessary. Use sufficient bedding in the stables to keep the cows clean.

USE CLEAN MILKING METHODS.

Clean, dry hands are necessary in the production of clean milk. Milk of the best grade never touches the hand. Remove the milk from the stable as soon as possible. Use the covered milk pail. It will keep out a large part of the falling dust particles.

KEEP MILK FROM SEDIMENT.

Sediment is due to a variety of causes, dirty flanks and udders, unclean milkers, dusty and dirty stables, open top pails, etc. Use the greatest care in straining. Wire strainers alone or with cheesecloth will not remove fine foreign matter. Cotton or flannel are the most satisfactory materials for use in removing foreign matter from milk. Burn the strainer cloth or clean, boil for five minutes and expose to the sun before using again.

COOL QUICKLY TO LOWEST TEMPERATURE. Cooling should be done promptly after milking. Use ice in the cooling water, not in the can, get the temperature down to 55 degrees as soon as you can. Don't guess at the temperature; keep a thermometer handy.

TAKE CARE OF THE MILK.

Milk once cooled should be kept at a low temperature until delivered. Protect it from heat, dust and freezing, poor delivery methods may mean an unsatisfactory product at the delivery point. Cover the cans.

CLEAN AND STERILIZE.

The milk pails, cans and strainer should first be thoroughly rinsed and scrubbed, then scalded with boiling water, inverted and exposed to the sun. All utensils should be thoroughly dry as soon as possible after washing—such practice will aid in preventing the development of bacteria.

BACTERIA.

Milk sours because of bacterial growth and growth of such is made possible by temperatures above 55 to 60 degrees. Keep the temperature down and the bacteria can not increase to a serious extent. Disease producing bacteria sometimes found in milk may come from the cow, the milker, or the water supply.

Keep the stables clean, keep the cows clean, test the cows, watch the milkers, and all who may have to do with the product of your dairy. Nobody wants or will knowingly buy unclean milk. Public confidence can only be gained by supplying the milk-consuming public with a quality product.

Have one system of feeding, but let that system have as great a variety as possible. To be continually changing the bill of fare hurts rather than benefits egg production.

Grow More Sheep.

Canadian farmers need not be afraid of extending their sheep holdings, according to Dominion Live Stock Commissioner H. S. Arkell, who spoke at the Annual Meeting of the Ontario Sheep Breeders' Association at Toronto recently. "This country imports \$46,000,000 worth of woolen goods, while it produces less than \$5,000,000 worth of wool. There is no reason in the world why we should not produce a far greater share of our own wool," Mr. Arkell stated, "as barring a few of the finer grades we can manufacture cloth largely from our own raw material, which will compare favorably with anything in the world."

Mr. Arkell strongly advocated more sheep on the smaller farm, and maintained that despite a rather unfavorable wool market last year, sheep were still one of the most profitable lines on the Canadian farm. Farmers in this country, he said, had a distinct advantage in possessing their own wool marketing machinery in the Canadian Co-operative Wool Growers. This Association of producers, he pointed out, which allowed the grower to hold his product, grade it, and feed it to the market gradually had saved farmers probably ten cents a pound this year.

Spring Management of Bees.

Following are some pointers given by Mr. C. B. Gooderham, Dominion Apiarist, in Bulletin No. 74 of the Dominion Dept. of Agriculture.

Cellar-wintered bees should not be moved before pollen and nectar are available. The right time is when the first willows show pollen or when outdoor wintered bees start bringing in new supplies. Shelter from cold winds is desirable.

Remove either in the evenings or early in the morning or on a dull day. Close the entrances when moving bees from cellar and when the filling is removed reduce the entrances to two inches.

Colonies may be examined on a warm day when the bees are flying freely. To those having less than fifteen or twenty pounds of stores feed sugar syrup or combs of honey saved from the previous year.

Don't equalize stores unless the apiary is free from disease and never feed honey from an unknown source. A good beekeeper seldom has to do any feeding in spring, sufficient having been done in the fall.

Unite colonies that are queenless or have drone-producing queens to colonies having fertile queens.

Replace failing queens at once. Weak queen-right colonies may be saved by placing them over strong colonies with a queen-excluder between for a few weeks, or may be strengthened by adding package bees.

Defer first examination until after a few days of favorable weather conditions and nectar is coming in freely.

Outdoor wintered bees can be examined while still in their cases.

Bees need large quantities of water in the spring. To prevent them having to go long distances for it supply the water in some sheltered spot in the apiary.

At the second examination, which will not be necessary for 2 or 3 weeks if the weather does not warm up rapidly and new nectar and pollen are not abundant, watch for brood diseases.

A New Kind of Biscuits.

When making toast take a loaf of bread, cut the crust off about half an inch thick and use the crumb for your toast. Cut the crust into fingers about two inches wide, dip each one into a mug of cold water, lay them on a baking tin and put them in a fairly warm oven until they are dry and crisp. These are a good substitute for biscuits to eat with cheese.

Sunday School Lesson

March 6. Sharing the Good News. Acts 8: 4-8; 2 Cor. 5: 14-20. Golden Text—We shall be my witnesses. Acts 1: 8.

ANALYSIS.

I. THE CHRISTIAN IS EVERYWHERE AN AMBASSADOR FOR CHRIST, Acts 8: 4-8.

II. WHY THE CHRISTIAN IS AN AMBASSADOR FOR CHRIST, 2 Cor. 5: 14-20.

INTRODUCTION.—The mission of Philip the Evangelist to Samaria is a striking illustration of the truth that we cannot keep a really living Christianity to ourselves. It might have been supposed that the persecution of the Christian Church at Jerusalem, which followed Stephen's martyrdom, would prove a death-blow to the cause of Christ, since it scattered the apostles and broke up the ranks of the followers. But not so. The autumn gale which devastates the garden blows the seeds to other quarters where they take root and grow, and so it was with the gospel at the time of the first persecution. Philip the Evangelist, finding himself in Samaria, begins to preach Christ to the Samaritans, and the Samaritans, so hostile to the Jews, are found listening with eager interest to the message of the Saviour.

Here, as at later occasions, the Christian Church was led forward by experience rather than by a principle. It is not likely that the Samaritan mission was premeditated. It came about through force of circumstances under the all-wise direction of God. In the passage from 2 Corinthians we have a fine statement of the motives which compelled Christians everywhere to become ambassadors of Christ wherever opportunity offered.

I. THE CHRISTIAN IS EVERYWHERE AN AMBASSADOR FOR CHRIST, Acts 8: 4-8.

V. 4. The apostles, scattered from Jerusalem, were like burning brands which ignited other souls wherever they were blown by the gales of persecution. As we see by Acts 11: 19-21, some of the missionaries traveled as far as Antioch.

V. 5. The Samaritans formed a separate religious society from the Jews, and were regarded by the Jews as semi-heathen. They acknowledged the law of Moses, but did not accept the other books of the Old Testament. And whereas the Jewish worship was centralized in the temple at Jerusalem, the Samaritans had a separate sanctuary on Mount Gerizim. It was therefore in a strange atmosphere that Philip the Evangelist found himself after leaving Jerusalem. No Samaritan would for a moment tolerate the suggestion that his people must give up Gerizim for Jerusalem. Nevertheless, when Philip, following the instinct of his own heart, gathered some Samaritans together and spoke to them of Jesus, he found his audience immediately susceptible to the new truths. For now it was no longer a question of leaving Gerizim for Jerusalem, but of turning from themselves to God, and they listened eagerly.

V. 6-8. The impression wrought by Philip's words was deepened by the extraordinary evidence, which his deeds afforded, of the power of God being with him. The same phenomena as had characterized Jesus' ministry in Galilee repeated themselves in Samaria. Demented persons, whose deranged condition was attributed to demons, were restored to sanity. Sufferers from nervous and other disorders obtained relief. Cripples were set on their feet. The whole community was thrilled by a sense of divine power being at work among them. It was plain that God had set his seal on Philip's mission to Samaria.

II. WHY THE CHRISTIAN IS AN AMBASSADOR FOR CHRIST, 2 Cor. 5: 14-20.

V. 14. The passage in 2 Corinthians which we now turn, forms a fitting pendant to the preceding part of the lesson. It reveals the nature of the inward principle which compelled the apostles and other evangelists to preach wherever they found themselves.

The love of Christ, says Paul, is the all-constraining motive.

V. 15. How does the love of Christ become a motive for preaching to all? "Because," answers the apostle, "we understand it thus. One died for all, and by that death for all claims for himself the life of every man." All lives, all souls, belong to Christ the crucified. No one is any longer entitled to regard himself as his own.

V. 16. Consequently we must no longer look on a Jew as a privileged person, or on a Samaritan as unprivileged. No one is to be considered "after the flesh," that is, as what he is by nature, for Christ has given a new value, a new worth, a new significance to every soul of man. We must not even think of Christ purely in

terms of his earthly life or of his death on the cross. For he is now the Lord of all.

V. 17. When a man becomes a Christian, and is joined to Christ by faith, there is a complete transformation of his whole world. He is no longer a Jew or a Samaritan or a Greek, but a member of a new order, the order of the redeemed.

V. 18, 19. And this new life and this new world have their source in God, who for Christ's sake forgives us and admits us to his gracious fellowship. Consequently the message which the apostles have been given to preach is a message of reconciliation to God. The world is to see in Jesus Christ a love of God which seeks to make men his own, and which for this purpose offers them the forgiveness of their sins. Where this love is believed and accepted, it alters the whole course and current of human history. The old world ends and a new world begins.

V. 20. Therefore Paul describes himself as "an ambassador for God." An ambassador is one who speaks not for himself or on his own authority, but in the name and with the authority of the king or government which he represents. In this sense, Christ speaks through the apostles. Christ is calling men to accept the forgiveness and the heavenly reign of God.

The Cheese Industry in 1926.

The average price of cheese in 1926 was about 4 cents a pound below that of 1925, but, according to Dr. J. A. Riddick, Dominion Dairy Commissioner, this was largely due to the fact that the prices during the latter part of 1925 were abnormally high on account of the seamen's strike in Australia and New Zealand. Supplies from these countries were held back in 1925 and rushed forward in 1926 to influence prices adversely.

Another factor which had an effect on the 1926 prices was the prolonged strike in Britain.

Dr. Riddick points out that there is, however, one very encouraging feature in the present situation of the cheese industry. Canadian cheese now commands a higher price on the British market than does that of our chief competitor, New Zealand.

Since 1923, when grading was commenced in Canada this premium on Canadian cheese has been increasing year by year until in 1926 it averaged 2% of a cent, being over \$1,000,000 on our total output. The increased premium for our cheese is far more significant than the drop in price because it means that we can more than hold our own in competition with the world.

Dr. Riddick holds that we have certain natural advantages in the manufacture of cheese which constitute a handicap for any competitor, but our position is not unassailable, and those engaged in the industry must continue every effort to maintain our lead.

My Loafing Tractor Pays.

I've often read and heard told that the more I used my tractor the better investment it was. I don't believe it. My tractor is here for the peak times. I can work it half the night, and do sometimes. That catches up with the work and things seldom suffer like they used to in the all-horse days. But so long as I can use horses to do a job I let the tractor stand inside. It costs nothing, except depreciation and little of that.

I don't haul manure with my tractor and let the horses look at me, nor do I haul hay or plant corn with it. There may be a time when it will pay for a few days to do that, but I haven't seen that time yet.—E. R.

Why Wash for Chicks?

I am too lazy to do my own laundry, much less doing washing every day for baby chicks. I just spread two or more thicknesses of old newspapers under the hovers. That serves the same purpose and you can throw the newspapers away afterwards. My neighbor, Mrs. J. B. Thompson, started the idea in this neighborhood and we all find it works very well, as it does away with dampness, helps keep the floor warm and keeps things clean—to say nothing of allowing the chicks to keep up with the events of the day!—A. B. H.

Those who keep egg records, tabulating the laying qualities of each hen, discarding all poor layers, discarding all underweights, discarding all disqualified fowls, heading the flock with the best cockerels possible, are those who can prove conclusively there is an art in breeding.

TAKE THE HATE OUT OF DISHWASHING THE DREADED THIRCE-DAILY TASK

BY NEEL B. NICHOLS.

"I hate to wash dishes." It was this much-repeated remark made by the housewife everywhere that tempted me to investigate the dreaded three-times-a-day task.

Why do women hate to wash dishes? The job really isn't difficult if we do it right. It needn't take long. If it is drudgery it is made so by the housekeeper's state of mind.

This, like other household duties, is more interesting if considered as a science. There are two reasons for washing dishes: First, to make the china more attractive. The second is a problem of bacteriology—the removing of tiny organisms. A dish may appear clean and shining without being sanitary, as bacteria find it easy to hide from the naked eye. Physicians admit that colds and other diseases are spread by improper dish-washing methods.

HOT WATER IS NECESSARY.

To make dishes sanitary an abundance of scalding water is essential. And use running water if you have it. I always scrape the dishes thoroughly with a soft rubber scraper. It makes no noise and it doesn't scratch. If the dishes can be rinsed quickly under the cold-water faucet much of the soil is removed or loosened. Hot water hardens milk, eggs and other albuminous substances.

A type of dish washer that I found effective in my tests is one with a hose attached to the hot-water faucet. The water passes through a compartment containing soap and the hot suds are deposited on the dishes with force. No questionable dish cloth is used. Dish cloths are to be regarded with a question mark; they are such a fine breeding place for undesirable organisms. Clean dishes are stacked in the drawers, scalded and allowed to dry.

When the hose attachment cannot be used for lack of running water the dishes are tubbed in a pan of warm soapsuds. The soap or flakes used in dish-washing are just as good for cleaning clothes. Water almost boiling can be used if you have a dish mop with a handle. I use a drainer even when there is no sink. A large dripping pan is placed under the drainer to collect the rinse water. Steam from this water prevents streaks which sometimes appear on dishes that dry themselves.

THE DISHCLOTH MENACE.

In the home economics departments of many leading agricultural colleges studies have been made with dish towels to determine how sanitary they are. The results indicate that a dish towel should be washed and dried outdoors after being used once. Even then it contains organisms which are spread over the dishes in drying. Electrically equipped homes may install a dish washer and dryer. The new ones are attached to the water pipes. Very hot water may be used and the dishes are scalded and dried in the same tub.

I tested various dish-washing aids in our experimental kitchen. Steel wool is a necessity. Some of it contains soap and with other kinds this must be added. Steel wool is fine for keeping aluminum in condition and for removing food which adheres to any kind of pan. A long, narrow brush is essential for reaching into spouts. I like a soft brush for cleansing silver, especially the engraved portions, and for cleaning the tines of forks.

I decrease the amount of my dish-washing by planning the cooking in reference to the dishes. For example, I concentrate my baking. By doing this the same bowl may be used time and again without washing. The pastry may be made in a bowl, then the cake batter stirred up in it and, last of all, the cookie dough made.

Minerals for swine: A mixture of four parts acid phosphate, four parts ground limestone and one part salt. Or, use two parts rock phosphate, six parts unleached wood-ashes, one part salt. Keep in a self-feeder where the pigs can help themselves. If the pigs don't eat the minerals, add one part tankage until they learn to eat the mixture.

Lemon-Date Pie.

Lemon-date pie is unusual and delicious. Bake a rich pie-crust in deep pans. In the bottom of each crust put a cup of chopped dates. Then for each pie take one cup of sugar and one tablespoon of flour. Mix them well and add a cup of boiling water and boil ten minutes, stirring hard. Then add the juice of one large lemon and one tablespoon of butter; boil one minute and beat in one beaten egg. Pour this over the dates. Beat one egg-white stiff, add to it a tablespoon of sugar; pile on the pie and brown in oven.

Seed Catalogues—Pay for Them.

About this time of year I like to draw my chair up to the fireplace and devour seed catalogues. Some seedsmen call us frigid planters "catalogue pests." The nurserymen and seedsmen are to blame. First, they have made the catalogues attractive; and second, they have made it easy for us to get the catalogues.

My orders must fit my garden, which is small. To split my purchase between various firms would not be profitable for them, nor sensible for me. I like to look at many catalogues. There is as much delight in looking, selecting and then anticipating, as there is in planting and harvesting. Formerly I selected my seed from racks in front of the corner store—and they frequently grew and produced good crops, but the pleasure was only momentary. The grocer was tapping on the case with his pencil, signaling not to take too long reading the instructions.

But what are we going to do with the catalog problem? Hundreds of thousands of good dollars are annually wasted on those who read but don't remit. Is it right for the florist and nurseryman to furnish me with pleasure and contribute to my education gratis? I don't think so, and perhaps I am not alone in this opinion.

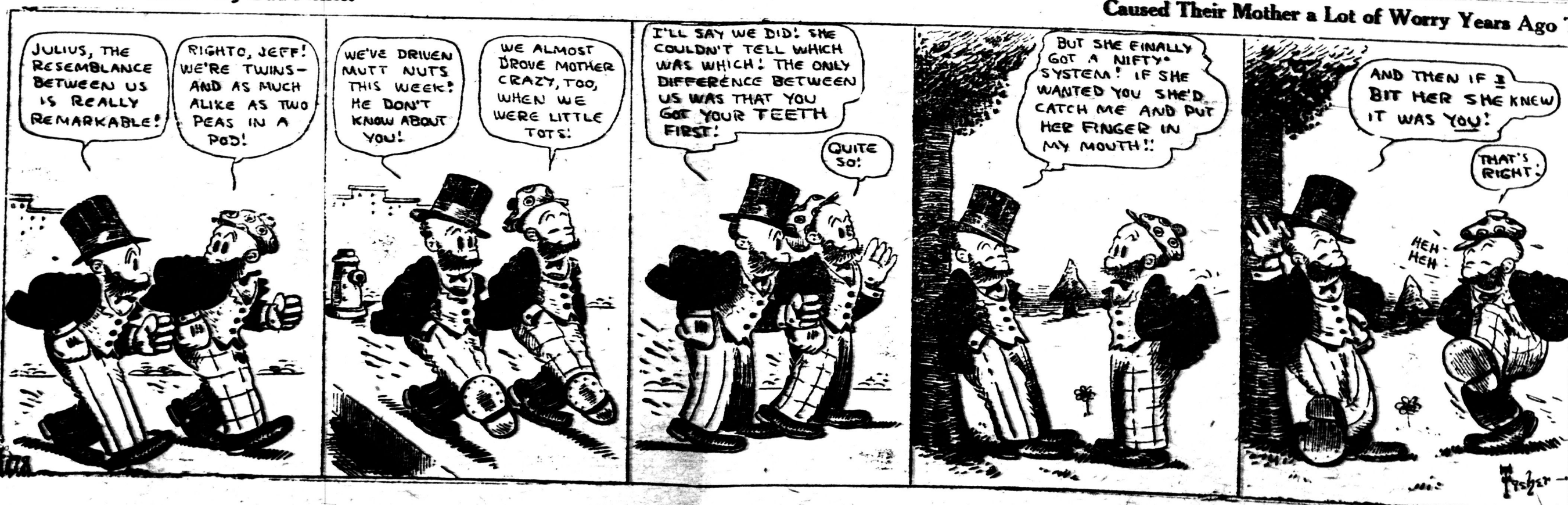
Recently I sent to England for a catalogue. I paid for it. I found myself respecting it. Strict orders were given to spare it from the itinerant ragman. It was a wonderful catalogue, both in description and illustration, but not more so than many I have received gratis. It cost me something and I respect it as I do the books in my library—those not borrowed.

This is my conclusion: that I should pay for catalogues. If everybody did for catalogues, we would get bigger and better ones, with more instructions in them. Think it over, nurserymen and seedsmen.—E. F. Kelsey.

I Sell Feathers for Pin Money.

Selling feathers is the way I make pin money. The feathers from my 55 geese bring me a cheque for at least \$12 every six weeks, or over \$100 a year. One day in town I noticed a large produce house buying feathers at \$1 a pound. That determined me on my goose-raising venture. My family discouraged me; we had only ten geese and our farm had no natural water for a swimming pond. But I had a plan about the water. At the back of our house is a small creek, too shallow for the geese to swim. I laid a log across this stream, securing it to a tree on either bank. When the first rain came the water, rushing over the log, washed out a hole large enough to accommodate a flock of sixty or more. With wire netting I fenced off a two-acre pen around the water. I bought twenty-five more geese, making thirty-five in all, and started into business. I average a pound of feathers from every three birds, which easily sells for a dollar and sometimes more.—Mrs. J. O. C.

MUTT AND JEFF—By Bud Fisher.



Caused Their Mother a Lot of Worry Years Ago Too.

Uncle—'Y money'—'But money?'—'Uncle—'W ent, and then Boy—'But now.'
A little boy, but dignant. 'I'm not to his mother water in.'
Jack—'Ma 'Why?'—'Because 'Certainly you 'Vongoo 'And why 'Because'
The worst of
A man who That is the shirt has silve.
White 'Ye question, 'e Hubby (s aldo and the
Diner—'S on this chea Waiter 'or oil Eng
New
Sir Per Mayor of knighted in faced the v of eleven, w in the stree afterwards he left to e engineer at came the Mayor of B served with his year of which he ac year was s ponent.
Pneumonia, to be cured. Mixture of and remedial combination of all drugs. W. 142
Tells
Allen Patrick known of the said, 'is I did. 'For fi whole sys my stom drink of stomach mally. C electing up and w lent stom wild. I v doubled d. 'My f how Tan similar tr 9 bottles I feel 30 weigh 214 are both sleep like