

# DAIRY FACTS

## OBJECT OF WASHING BUTTER

**Proper Way to Remove Buttermilk Is When Butter Is in Small Granules—Use Pure Water.**

(Prepared by the United States Department of Agriculture.)

The object of washing butter is to remove the buttermilk. The only way that this can be done properly is to wash the butter when it is in small granules so that the largest possible surface is exposed to the water. To try to remove buttermilk by working it out of the butter is not effective; moreover, the excessive working injures the grain and body of the butter.

While the last of the buttermilk is draining off the wash water should be prepared. Only pure, clean wash water should be used, and it should be twice the quantity of and at about the same temperature as the buttermilk. The water should be placed in a pail or other receptacle and its temperature determined with a thermometer; if necessary it should be tempered by the addition of either warm water or ice. If the butter granules are too soft or too hard the temperature of the wash may be either a few degrees warmer or colder than the buttermilk. Warm water has the same effect upon the body of the butter as high churning temperatures, whereas cold water makes the butter so hard that it can be worked only with great difficulty, and if very cold the proper incorporation of the salt is practically impossible.

After the buttermilk has been drawn off the cork is replaced and one-half the wash water is poured into the churn. The cover of the churn is then replaced and the churn given about four rapid revolutions. The wash water is drawn off and the washing repeated. Two washings are usually sufficient, the second wash water when drawn off usually being almost perfectly clear.

While the wash water is draining off the worker should be rinsed again with hot water followed by a thorough rinsing and cooling with cold water. This must be done immediately before using, because if the worker is slightly dry the butter will stick to it. The lever worker is widely used and gives satisfactory results, though other types do just as good work.

The butter, which is still in the granular condition, is removed from the churn with the ladle and placed in a convenient receptacle for weighing. The old-fashioned butter bowl is convenient, and this is the only use that should be made of it. The butter having been weighed the quantity of salt is weighed, and this should be calculated on the basis of three-fourths of an ounce for each pound of butter. The quantity may be varied to suit personal taste or the requirements of the market. The best grade of butter salt or table salt should be used. The butter is placed upon the worker, spread out about two inches thick, and the salt, free of lumps, sifted upon it. The butter is then pressed



Washing Utensils Immediately After Making Butter.

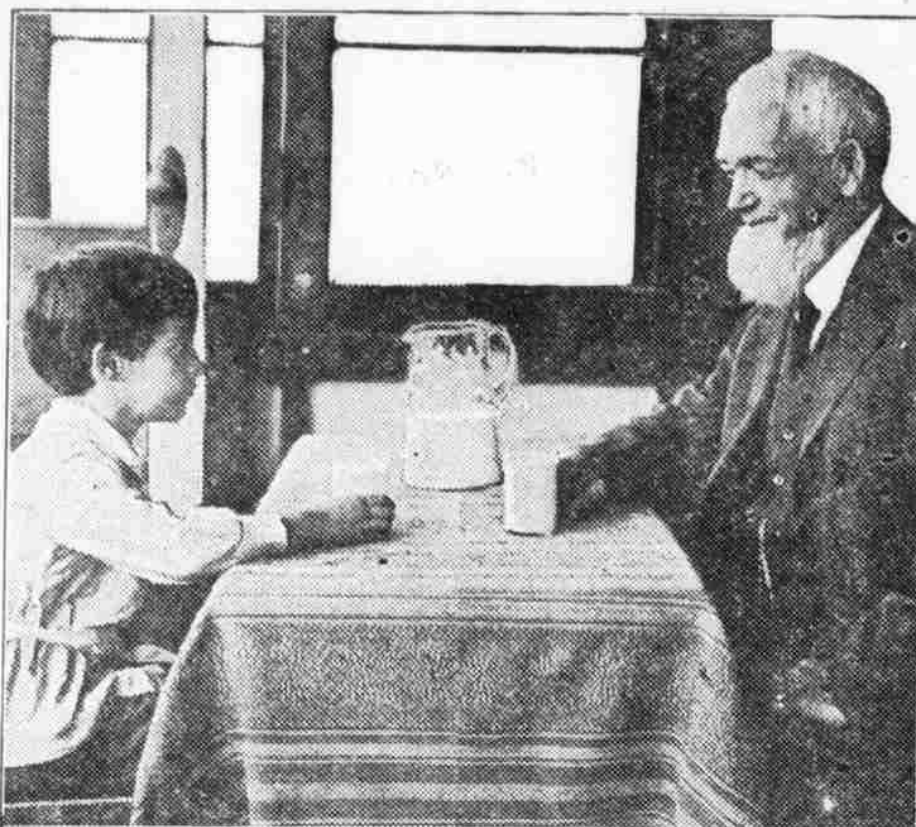
ed with the lever or other device, care being taken to press and not to rub or smear it. After being pressed into a thin layer it is folded upon itself into a pile and the pressing repeated. The working is continued until there is a thorough and even distribution of the salt and a desirable grain and body have been produced.

The working of the butter is a very important step in the making process and should receive careful attention. Too much working is a common fault in farm-made butter. Overworked butter has a sticky and salty body, a dull, greasy appearance, and gummy grain. It feels warm in the mouth, sticks, and dissolves slowly. Properly worked butter has a waxy body and a bright appearance, and feels cool and dissolves quickly in the mouth. Butter has a proper grain if a slab breaks when bent at an angle of about 45 degrees and the broken surface has the appearance of broken steel. In addition, overworking butter injures its keeping properties.

## Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)

GOOD FOR YOUNG AND OLD



Dairy Products Essential for Growth of Children and Health of Adults.

## DAIRY PRODUCTS VERY ESSENTIAL

America Depended Upon to Meet the Needs of All Allied and Neutral Countries.

## COW IS EFFICIENT PRODUCER

Great Law of Food Conservation Is to Turn Inedible Feeds Into Edible Foods in Cheapest Manner Possible—Cleanliness Urged.

Dairying—one of the largest of the agricultural enterprises of this country—has a big war job. Dairy products are essential to the well-being of the nation, and it has been urged by the United States department of agriculture that every effort be made to maintain the supply in this country, and so far as possible, to meet the increasing demands of the allies.

Before the war the United States received dairy products from 24 foreign countries. Now these supplies have been largely stopped and it has become necessary not only to replace them at home but to export large quantities.

### Turns Feed Into Food.

Two facts stand out prominently as reasons for the increased production and use of milk. The first is that milk as purchased on the market usually supplies food material together with the growth-producing elements, more economically than either meat or eggs. The second reason is that the dairy cow is the most economical producer of animal food. One great law of food conservation is to turn inedible feeds into edible foods in the cheapest possible manner. The dairy cow will utilize coarse materials, inedible by humans, such as grass, cornstalks, hay, etc., and will turn them into milk, which is suitable for human food. Other farm animals also are converters of coarse roughage into edible food, but are not so efficient as the dairy cow.

So much for the war duty of the producer. To get the full benefit of the milk, care and attention on the part of the consumer is necessary.

### Consumer Must Be Careful.

If the milk producer and the milk dealer have done their duty there is left daily at the consumer's door a bottle of clean, cold, unadulterated milk. By improper treatment in the home the milk then may become unfit for food, especially for babies. This bad treatment may consist of placing it in unclean vessels, exposing it unnecessarily to the air; failing to keep it cool up to the time of using it; or exposing it to flies.

Milk absorbs impurities—collects bacteria—whenever it is exposed to the air or placed in unclean vessels. Some of these may be the bacteria of certain contagious diseases; others may cause digestive troubles which in the case of infants may prove fatal. Cleanliness and cold are imperative for good milk.

Here are some suggestions from specialists of the United States department of agriculture:

Avoid milk kept in a can, open much of the time and possibly without refrigeration, at the bakery or grocery store.

The best way of buying milk is in bottles. Dipping it from large cans and drawing it from the faucet of a retailer's can are bad practices.

Take the milk into the house as soon as possible after delivery, especially in hot weather.

Keep milk in the original bottle until needed for immediate consumption.

Keep the refrigerator cool and sweet. A single drop of spoiled milk or a small particle of neglected food may

contaminate a refrigerator in a few days.

All utensils with which milk comes in contact should be rinsed, washed and scalded every time they are used.

When a baby is bottle-fed, every time the feeding bottle and nipple are used they should be rinsed in lukewarm water, washed in hot water to which a small amount of washing soda has been added, and then scalded. Never use a rubber tube between bottle and nipple, or a bottle with corners.

If a case of typhoid fever, scarlet fever, diphtheria or other contagious disease breaks out on the family, do not return any bottles to the milkman except with the knowledge of the attending physician and under conditions prescribed by him.

While efficient pasteurization destroys germs and affords a safeguard against certain dangers, it should not be regarded as an insurance against future contamination of milk, and the foregoing suggestions should be observed in the case of pasteurized milk as well as ordinary milk. Do not keep milk over 24 hours, even if it seems to be sweet, as milk may become unfit for human food before it sours.

## MILK GOOD FOR ALL

Drink milk. Drink more milk. Pure, fresh rich milk is a food fit for the gods. Babies cannot live without milk; and growing children grow the faster for it. It gives vitality to youth, power to middle life, and to old age it brings a goodly portion of the health and strength of former years. It should be used more largely by people of all ages, classes and conditions. Milk steadies the nerves and adds to the health, physical strength and mental energy of those who use it. It excels coffee, and with it tea is not to be compared. We may drink it at meals and between meals. It is delicious, refreshing, invigorating. It is one of nature's best gifts to man. Come, let us have another glass of milk.

### Bread and Milk.

What sunburned child, when hours of play have made him tired and hungry, does not delight in a bowl of bread and milk? What student, whose brain is weary from long hours of constant study, does not desire a lunch of bread and milk? The overburdened housewife, tired from her daily tasks, can quickly regain her strength by eating bread and milk. The man who labors with his hands, who works from early morn till night, can find no better food for his tired body than a supper of bread and milk. After hours of mental strain in a downtown office, the man of business may renew his strength and vitality by a single meal of bread and milk. All who are weary and overburdened with work or worry may find life and strength and pleasure in a good old-fashioned bowl of bread and milk.

### Silage Valuable for Sheep.

A good quality of silage is extremely palatable and can be fed to all classes of sheep with good results. It must be remembered, however, that silage which is either very sour, moldy or frozen should not be fed.

Use of this succulent feed for sheep has attracted the attention of most farmers only during the past few years. Much has been said of its bad effects upon sheep, but these have been due either to an inferior quality of silage or carelessness of the feeder and improper feeding.

Late summer and early fall is trying on sows and late-farrowed pigs. Unless there is green food it is likely to cost the feeder considerably.

# IF A FARM STOCK

## MANY SHEEP KILLED BY DOGS

Ways of Preventing Ravages by Animals Are Suggested by Agricultural Department.

(Prepared by the United States Department of Agriculture.)

Uniform state laws are advocated by the United States department of agriculture as being the most effective method of dealing with the sheep-killing dog. Investigation by the department among sheep owners in 15 states east of the Rocky mountains shows that out of a total of 6,836,492 sheep in the 502 counties reporting, 34,683 were killed by dogs in one year (1913) and were paid for by the counties. At the same rate of loss in other farm states the total annual destruction of sheep by dogs would be 107,700.

But these figures are based only upon the number actually paid for, and it is more than probable that the true losses far exceed this. It is known that many sheep are killed which are never reported to the county official.

In 1913 crop reports in 36 states submitted estimates which showed that the number of sheep in those states could be increased 150 per cent without displacing other live stock. Such an increase would place approximately 34,000,000 more sheep in these states than there are now. Of 1,411 answers received to the question as to whether sheep raising is profitable in the farm states 887 answered "yes." Of 594 answers as to the causes preventing increase in the numbers of sheep 531 said, "Dogs."

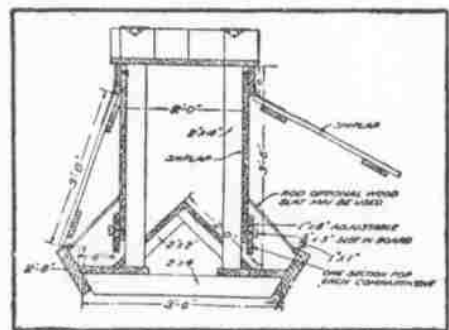
## USE SELF-FEEDERS FOR HOGS

Device Will Give as Good Results as Most Expert Hand Feeder—Time and Labor Saved.

(Prepared by the United States Department of Agriculture.)

By means of the self-feeder the average farmer will have an idea. For the most expert hand-feeder, and the results will be obtained at much less expense of time and labor. For the average farmer there is little doubt which method is the more economical, for the self-feeder system is advantageous in every respect. Its use results, first, in larger daily gains in live weight, bringing the pigs to a marketable size at an earlier date; second, feed is consumed more rapidly, and consequently gains are more rapid; and, third, as there is an actual saving in the amount of feed required to produce 100 pounds of gain, it is shown that the increased feed consumption and the more rapid daily gains are not made at the expense of efficient use of the feed. On the contrary, a smaller amount of feed is consumed in making pork, which is a fact of extreme importance at present. The last and one of the most important advantages to the farmer at this time is the saving of labor, for although daily watch must be kept on the self-feeder to see that each compartment is well supplied and not clogged, this requires only a fraction of the time necessary to hand-feed the same hogs several times a day.

The self-feeder may be adapted to the use of any kind of grain or feed, although shelled grain and ground feeds are most commonly used. It



Ohio Self-Feeder—End View With End Siding Boards Removed.

may be adapted to handle ear corn, but such a feeder must be of large size and heavily made in order to hold sufficient grain to feed a bunch of hogs several days without refilling.

In order that the self-feeder may readily be adapted to different kinds of grains it should be constructed with some means of regulating the opening through which the feed passes. For example, cornmeal or barley requires a smaller opening to prevent too rapid a flow of grain than is required in the case of shelled corn. A well-constructed self-feeder will last a number of years, and as it may not always be convenient to feed the same grain every season some provision must be made to accommodate different sizes of grains.

Care should be taken to see that the self-feeder is always supplied with each feed, for if one part of the ration is missing the pigs will naturally eat an increased amount of any other available nutrient, and in such a case will make very poor use of it. For example, when tankage and shelled corn constitute the ration, if corn were to become exhausted the shoats would naturally eat a very large amount of tankage, which would not only fail to produce rapid gains, but would increase the consumption of a very high-priced feed. Too much emphasis cannot be placed upon this point, for the beginner is apt to become careless in the use of a device which does not require constant care.

## PLAGUE OF CORN GROWER

New Insect Threatens the Crop That Is Grown in the Eastern Districts of Massachusetts.

An insect, comparatively new to this country, threatens the corn crop of eastern Massachusetts.

The corn borer, believed to be of European origin and to have been accidentally introduced here about ten years ago, is said now to be firmly established within a 15-mile radius of Boston.

Only recently has it come into economic prominence, according to a report from the Massachusetts agricultural college, which urges that every effort be made this year to eradicate this pest, not only to insure the safety of corn crops, but also to keep the insect within the present bounds and thus prevent it from reaching the great wheat fields of the West.

The injury is caused by the first brood of caterpillars, which reach maturity during the latter part of July and transform to yellowish moths early in August. The caterpillars, when full grown, are flesh-colored and somewhat smoky or brownish, about one inch long. They pass the winter within the remains of the plant, and can best be destroyed during the winter or at any time before planting the new crop. One of the chief means of exterminating the insect is to burn all old stubble, corn stalks and trash around the field or garden.

## HIGH PRAISE FOR AMERICANS

Fighting Men of France and Britain Pay Tribute to the United States Soldiers.

"Diarist" of the Westminster Gazette says that two subjects of constant praise with British officers and men who have been home from the front recently are the Americans and the French reserves. Of the French an officer told me, he says, that if he had not seen them he would not have believed that our allies had in reserve such a fine body of fighting men. Somehow or other, perhaps as the result of enemy propaganda, the idea got about that France had exhausted all her best classes and that only indifferent ones were left. There is not an atom of foundation for such an idea. For the Americans, I gather, no praise can be too high. I have heard Scotsmen call them "bonnie fighters," Lancashire men describe them as "gradely lads," and I believe "hefty" is regarded as a very appropriate summing-up of their qualities.—Christian Science Monitor.

## JUST A LITTLE LATER



Dobbins—Pretty smart boy of yours, Wobbins.

Wobbins—Yep. He knows everything. Graduates soon. After that he'll know more.

### Longest and Shortest Days.

The longest and shortest days of the year vary. In 1918 the longest day was June 19, 15 hours and 18 minutes from sunrise to sunset. In 1917 from June 16 to June 22, inclusive, each day was 15 hours and 17 minutes long. In 1913, December 19, 21, 23 and 25, will each be 8 hours and 4 minutes from sunrise to sunset, while the intervening days, December 20, 22 and 24, will each be one minute longer. In 1917 only December 21 and 23 were the shortest days, each containing 8 hours and 4 minutes.

### Forgot the "Laundry."

They were on an interurban car bound for the big city. One of them, the son of a banker, had been intrusted with a bundle containing \$5,000 in bills. The bundle was wrapped in a newspaper. Being young, the bearers of the treasure fell to talking of girls and things and when they arrived at the station both got up and started away without the bundle.

"Hey, you fellows," a man who had been sitting back of them shouted. "Hey, boys, you've forgot your laundry."

It need not be guessed that the boys double-quickly back for the "laundry."

### Taxes Which France Pays.

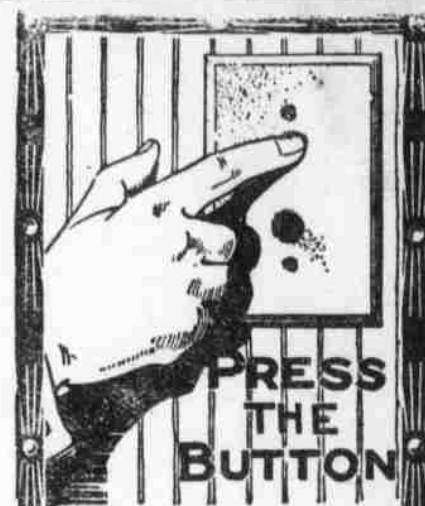
Between 1912 and 1918, according to the statement of the French finance minister, direct taxation on income and capital in that country rose from \$326,400,000 to \$225,400,000, and total taxation from \$687,400,000 to \$1,501,500,000. On what are called the "non-essential" articles of consumption, alcohol and tobacco, the tax yield has risen from \$161,000,000 to \$405,600,000.

### What Things'll Come To.

"How do you sell your watermelons?" asked the sweet young thing of the grocery man.

"We prefer cash, of course," said the merchant, never turning a hair, "but we can arrange for easy terms if you wish to buy one."

## HAY FEVER ASTHMA AVOIDED—RELIEVED ASTHMADOR

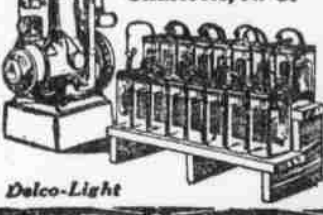


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## DELCO-LIGHT

This complete electric lighting plant will supply all the light you require; also ample power for the churn, cream separator, washing machine, etc. Pays for itself in a very short time.

Write to Home Light & Power Co., Charlotte, N. C.



## OXIDINE Kills Chills

Good for Malaria, constipation, biliousness—a fine tonic. Guaranteed or money back. Ask your dealer. Behrens Drug Co., Waco, Tex.

W. N. U., CHARLOTTE, NO. 35-1918.

## IN BAD WAY PHYSICALLY

Physician's Verdict Made Recruit Wonder if Any Disease Had Got Away From Him.

The curiosity of Henry James, who applied for enlistment in the United States Marine corps at Los Angeles, remains unsatisfied.

James was taken before Dr. G. J. Hildebrand, the examining physician, and, after the usual physical examination, was told that he failed to meet the requirements.

"What's the matter with me?" queried the prospective Hun destroyer.

"You've got scoliosis, phthisis and syphilis," was the surgeon's reply.

The would-be marine blushed to be told so frankly what prevented his becoming a devil dog, and turned to go out, when the doctor shot a few hot parting words after him.

"Not only that—you're troubled with slight astigmatism, otitis media and chronic furunculosis." "Gosh," was all the lad could say as he fled in confusion.

## GIRLS! USE LEMONS FOR SUNBURN, TAN

Try It! Make this lemon lotion to whiten your tanned or freckled skin.

Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, shake well, and you have a quarter pint of the best freckle, sunburn and tan lotion, and complexion whiteners, at very, very small cost.

Your grocer has the lemons and any drug store or toilet counter will supply three ounces of Orchard White for a few cents. Massage this sweetly fragrant lotion into the face, neck, arms and hands and see how quickly the freckles, sunburn, windburn and tan disappear and how clear, soft and white the skin becomes. Yes! It is harmless.—Adv.

### Sarcasm.

"It is very hot today." "I'm so glad you told me. Saves me the trouble of going to look at the thermometer."

Stomach Troubles and Dysentery caused from Drinking Ice Water or from sleeping near an open window should be checked immediately. Get a bottle of GIOVANNI'S BABY BOWEL MEDICINE, a safe and sure remedy for Summer Diarrhoea. It is just as effective for Adults as for Children.

Chicago woman has started crusade against cats to conserve food.

Texas is abandoning ostrich growing.

When Your Eyes Need Care Try Murine Eye Remedy. No Stinging—Just Eye Comfort. 8¢ cents at druggists or mail. Write for Free Eye Book. MURINE EYE REMEDY CO., CHICAGO