

Agricultural Engineer Gives Hints On Production Of Milk

Producing Quality Milk Is Essential

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Equipment—The problem of equipment in the production of milk is growing increasingly important every day as labor becomes scarce and demand for milk increases. Mechanical equipment is needed to replace man hours and to reduce costs of production. This, in the face of a growing scarcity of new equipment, presents many additional problems that we must cope with in order to hold up the production of quality milk. Equipment for refrigeration, providing hot water, etc., is going to play an important part in the growth of the dairy industry in this area. After the war the demand for milk may decline. In such event, the best quality milk will naturally be in greater demand. It is important that our dairymen prepare now to produce the highest quality product possible as the market will be best for the producer who has something a little better than average quality.

Quality Milk—Producing quality milk is nothing more than a combination of substantial equipment, healthy cattle, and a desire to do the job a little better than is necessary. The finest of milk handling equipment can supply impure milk when it is improperly handled; or very meager equipment can turn out wholesome, clean, sweet milk if the human element is cautious. Sanitary milking conditions and thorough cleaning and sterilization of milking machines, if used, are vital; the smaller the number of bacteria contained in milk when it reaches the cooler, the better the product after the cooling process has been completed. Milk containers thoroughly cleaned and properly sterilized, either with steam (electric or boiler), or a good chlorine solution mixed in proper strength, are in order in the production of good milk. Cooling immediately after milking not only slows down the

Noted Artist Paints War Poster



Urging Americans to "Keep 'em Flying" through the purchase of more War Bonds, the above poster will soon make its appearance in several hundred thousand stores and display spots throughout the country. It was painted by Georges Schreiber, internationally known artist, whose pictures hang in the Metropolitan and Whitney Museums in New York and other museums in various cities.

growth of bacteria but also takes out the animal heat and the animal odors, which in turn will materially increase the quality and taste of the milk. This retards the souring process of milk and will keep it in the sweet stage much longer, making possible more distant shipments with better quality as its destination. Electrical refrigeration is preferable as it is economical and requires the minimum of labor in milk handling. Considerable loss is realized even in producing manufactured milk, particularly in hot, sticky weather which causes the milk to sour by the time it reaches the plant. Cooling milk to 50 degrees Fahrenheit within an hour after milking greatly lengthens its keeping period.

Overloads and Other Cautions With Electrical Equipment—Electrical equipment is mechanical and any mechanical device is subject to failure at times. In these days when equipment will probably be unavailable, it is imperative that we take the utmost care of what we have.

One of the greatest problems in regard to milk coolers is overloading. With each dairyman striving to produce every drop of milk possible from his cows, it is

quite natural that many milk coolers will become overloaded. This does two things: first, it cuts the efficiency of the unit, taking a longer time to do a specific job and thereby increases the cost of operation; second, the excess load puts additional strain on the mechanism of the cooler, thereby shortening its period of life. This will probably result in more breakdowns in operation, more service required, and more repairs needed.

We would like to suggest some things to check regularly and probably help offset some of the ill uses to which we may be forced to put the equipment.

1. Check and paint equipment as often as needed.
2. Clean and oil all motors regularly—it's surprising how they become oily and dirty. Cleaning will lengthen their period of service.
3. Clean the condensing unit of the milk cooler often. This prevents it from becoming clogged with dirt and increases the efficiency.
4. Provide enclosed switches for all connections.
5. Locate light bulbs in milk house above your reach, as a safety measure. Never replace bulbs while standing on the wet floor.
6. Guard all revolving equipment, belts, etc., as an unexpected injury may take some valuable man off the job.
7. Inspect wiring regularly for worn or frayed insulation. This may prevent a power shut-off and other delays that cost money.
8. Check water supply, pump, motor, wiring, and drains that may develop stagnant pools or fly-breeding places. A continuous water supply and drainage is necessary for the economical production of clean milk.
9. Check your fuses. Keep a good supply of all sizes needed for available use. The fuse is your protection; don't interfere with its duties as a safety device.
10. Keep dairy coolers clean. The water, in cases of wet boxes, should be changed and the interior lining thoroughly washed at intervals. Be certain milk cans are perfectly clean on the outside before placing in the cooler so as to keep the water clean and sweet. Also avoid spilling milk in the water as this creates a sour condition with objectionable odors which is a barrier to good quality milk.
11. Wet bath coolers are designed to cool their recommended capacity in 24 hours. If possible cool only half this load during 12 hour period.

Half Million Hens Get Tests In State

Raleigh.—After testing over 500,000 hens, which supply eggs to state-supervised hatcheries in this state, L. J. Fourie, poultry inspector with the State Department of Agriculture, and 12 assistants reported recently that "not only is there a decrease in the incidence of pullorum disease, but a marked increase in the general quality of breeding birds in virtually every county in North Carolina."

The tests, which began last September and will be concluded the latter part of next week, showed that the increase in quality of breeding stock is due to larger numbers of outstanding male birds. Not only were the hens tested, but culled and selected for better egg production.

Fourie urged poultry producers to "make sure you buy your baby chicks from a reliable source." He added that this is doubly important now with the unprecedented demand for poultry meat and for eggs. By getting in touch with the country agents or with the State Department of Agriculture, any producer may secure a list of state-approved hatcheries.

How Army Ranks Are Abbreviated

Washington.—According to Army regulations, herewith are the correct abbreviations for Army ranks:

| | | |
|---------------------|-------|------------|
| Private | | Pvt. |
| Private First Class | | Pfc. |
| Corporal | | Cpl. |
| Sergeant | | Sgt. |
| Technical Sergeant | | T. Sgt. |
| Master Sergeant | | M. Sgt. |
| Lieutenant | | Lt. |
| Captain | | Capt. |
| Major | | Major |
| Lieutenant Colonel | | Lt. Col. |
| Colonel | | Col. |
| Brigadier General | | Brig. Gen. |
| Major Gen. | | Major Gen. |

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HOME OF THE BRAVE!

Free Nations

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Slave Nations Are Living In Hunger-Torture!

America doesn't want to be a slave-nation to Hitler... and America will not be, conditionally that Americans produce the weapons necessary to defeat the Axis powers, and first among the necessary "weapons" is FOOD in abundance. The producers of weapons must have Food, and the users of these weapons also depend upon it. Even a small amount grown in your back yard means just that much more for our fighting forces everywhere.

Let's keep Old Glory waving! We'll be far happier looking up at our flag than looking out through barbed wire of a concentration camp. Old Glory will be a more pleasant "guard" than a German or Japanese gun in our face. Let the answer to Victory be Food and Ample Weapons of war!

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THEY HAVE THE COURAGE...
WE MUST SUPPLY THE FOOD!

No man can do a good job on an empty stomach, and without proper equipment and supplies. That's the job of our civilian population... to supply what they need when they need it. ENOUGH—ON TIME... and not TOO LITTLE—TOO LATE! Produce all the food possible, and conserve everything you can. That's the combination in which the home front can help. AND WE MUST ALL HELP!

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