

SOUTHERN SHEEP RAISING PAYS.

An Open Letter in Which Mr. Samuel Archer Gives Further Details of His Own Experience.

Sheep Walk Farms,
Statesville, N. C., Feb. 27, 1905.

Mr. Ira C. Johnston, Boston, Ga.

Dear Sir:—Your favor of 9th instant is received. That you may understand about our flocks here, I will write you more fully than your several questions calls for, as I have had several letters like yours that the Cotton Plant part of The Progressive Farmer, has brought me. Four and five years ago I wrote a series of sheep husbandry articles for The Progressive Farmer. That resulted in three of us bringing here from Northern Illinois 200 head of fine wool Merino ewes and three stock rams at a cost of \$74 a head for the ewes and \$100 a head for the rams, or an investment of \$3,000 for the flock.

It was not a risky experiment to me, for I had been much of my time for forty years a practical wool grower and sheep breeder, mainly with this kind of sheep in West Virginia and Missourui, and had a thorough knowledge of the business in the East, Middle and Western parts of the United States. I chose the Merino sheep because I knew they had proved successful as a basis for the wool and mutton industry in all civilized countries where sheep are kept and I did not believe our Southern States could, or would, be an exception to that rule.

Any person of common sense who may examine our sheep here and become acquainted with our flocks and their history here for the last three years will not fail to see that our work here has been crowned with success. The flock's annual weight of wool each year has been from ten to twelve pounds for ewes and twenty-seven to thirty-eight pounds for stock rams, sold unwashed to a factory here at eighteen to twenty-one cents per pound. This shows us that with common or even scant keeping here these flocks would average eight to ten pounds of wool that will sell for \$1.80 to \$2 per fleece for their wool alone, and this makes the rams very desirable and valuable to cross on the common or high-grade mutton (so-called) breeds of sheep. The weight of carcass of ewes, kept in very ordinary condition, is from 70 to 100 pounds, and when butcher fat about 125 pounds, and rams from low to very high condition from 100 to over 200 pounds.

The mutton is as sweet, juicy and excellent as any other when it is fed up for that purpose and made as fat. For proof of this, we may refer to the fact that the Northern mutton market is being very largely supplied with Merino and grade Merino mutton which, when equally fattened, sells as high as any other mutton in the great general markets.

The successful keeping of this kind of sheep here in the South even in large flocks needs no argument from me or any one else; it has been prac-

tically demonstrated. The wool is finer than any other wool, and is used for making the best cloths for both men and women's wear, and is much the best for mixing with cotton. Its length is two and a half to three and a half inches.

I am more than ever convinced that a heavy fine wool fleece should be the first and prime principle adhered to in stocking the whole South with sheep.

Considering the situation of our Southern people, and the condition of our whole Southern country, it is not reasonable to expect that we can at once compete with the North and West in the mutton market; no, not even with "spring lamb," but if we make wool the first great purpose, it alone will amply pay for keeping sheep and like cotton, there is always a cash market for it, and in the last fifty years the price has been far more regular than the cotton market. The mutton of these fine wool sheep will find a ready market as fast as we can market it for sale, and at the highest prices when fat. I remain, sir,

Very truly yours,
SAMUEL ARCHER.

Milk Contamination.

Messrs. Editors:—The Nebraska Experiment Station has just issued Bulletin No. 87, on "A Test of Calf Rations" and "Methods of Controlling Contamination of Milk During Milking. The second part of the bulletin deals with a test to determine the amount of contamination of milk that takes place during milking, and its control. The four methods tested were as follows: (1) Sponging the cow's udder with water before milking, (2) using a 5 per cent solution of carbolic acid, (3) rubbing with vaseline, and (4) simply brushing with the hand.

A bacterial test was made of the above methods and the results obtained brought forth the following conclusions:

Some means of preventing milk contamination during milking should be employed.

The work required to sponge an animal's flank and udder is but a trifle, and great improvement can be made on the milk and its products.

The acid solution costs two cents per gallon, which is enough to treat ten cows. The only objection to this method are the disagreeable odor and the bother of mixing.

The vaseline costs about the same as the carbolic acid, and serves as a good preventive for chapped or sore teats. It is also to be recommended for cows with short teats which have to be milked by the stripping method. This treatment will not answer when the cows have dirty udders.

The water treatment is to be recommended for general use above the other three, as it is cheaper and does the work practically as well. This method can be used on any farm, with little or no inconvenience, and the results obtained would more than compensate for the extra time required. A. L. HAECKER.

BUYING A CREAM SEPARATOR

Thousands of dairy farmers are going to buy a Cream Separator this Spring. The purchase of a separator is a most important investment. Great care should be taken to make no mistake.

No other farm investment is of equal importance to the cream separator. It makes or wastes money twice every day in the year, and it may last two or twenty years.

There is easily a difference of from \$50 to \$150 per year between the benefits and savings of a De Laval machine and a poor one. A De Laval machine lasts at least twenty years with small cost for repairs, while other machines last from two to ten years and cost a great deal meanwhile.

So far as advertisements and circulars are concerned, about as much is claimed "on paper" for poor machines as for the De Laval. Some of the biggest claims are made for the poorest and trashiest machines.

If the buyer wishes to be guided by the best experience of others and best of quality he must purchase a De Laval machine, and he can surely make no mistake in doing so.

Ninety-eight per cent of the creameries of the world, which have been using Cream Separators for twenty-five years, now use De Laval machines. Almost every prominent dairy user does so. Six hundred thousand farmers scattered all over the world, or more than ten times all others combined, do so. Every important Exposition for twenty-five years, ending with St. Louis in 1904, has unhesitatingly granted Highest Honors to the De Laval machines.

But, if from any imaginable reason the buyer wants to get his own experience or make his own choice, then let him TRY as many machines as he pleases, but by all means TRY a De Laval before he reaches a conclusion and actually invests his money in any of them.

There are De Laval agents in every locality whose business it is to supply machines in this way, and who are glad of the opportunity to do so. If you don't know the nearest agent send for his name and address. It will cost you nothing, and it may save you a good deal.

By all means don't make the foolish mistake of sending your money in advance to some "mail order" concern and getting back a "scrub" separator not actually worth its weight in scrap-iron. If content to buy such a machine, at least SEE and TRY it first before you part with any money.

The De Laval Separator Co.

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