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Timely Farm Suggestions

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Are Pure-bred Red Polled Cattle Invariably Without White Color?

THE Red Polled color varies from light red to a real dark red. A medium shade bordering a little to the dark side is common and preferred. A little white on the belly and udder is not uncommon and this as well as a white switch or tail brush is permissible, but solid red is much preferred.

With this breed as with others it is possible for a pure-bred animal to depart from this color. These cases, however, of atavism or breeding backward are rare and except as above stated such an animal is disqualified by the standard of excellence adopted for the breed.

Why the Butter Is Soft

A READER complains that the butter made from his cow is so soft that it is difficult to gather when churned and when made is so soft at ordinary temperatures as to be unsuitable for use. He appears to blame the cow for all the trouble.

Publow, in his "Questions and Answers on Butter Making," gives the following as the "conditions that influence the hardness of the fat globules in churning."

1. The breed of the cow.
2. Individuality of the cow.
3. The feed of the cow.
4. The season of the year.
5. The stage of lactation.
6. Abnormal conditions.

It will be noticed that only two of these six conditions, which influence the hardness of the fat, are chargeable to the cow, and it may be stated that these affect the hardness of the fat only to comparatively slight degree.

Probably the most important condition affecting the hardness of the fat in churning is the temperature of the cream at the time it is churned. Cream should be churned at a temperature between 50 and 60 degrees and the butter should be washed with water as nearly as possible the same temperature as the cream when churned.

In the South, especially in warm weather, during the summer when the cows are on pasture, feeding two to four pounds of cottonseed meal a day will harden the fat and improve the quality of the butter.

Why Hogs Eat Chickens

WHAT is the cause of hogs eating fowls?

The hog, like man, appreciates the taste of chicken, no doubt; but probably the cause of the hog learning to eat fowls is to be found in faults of management.

Small chickens should not be allowed to run in the hog lots nor should dead fowls be left where the hogs may eat them. The chicken-eating habit may sometimes be formed in that way. But probably most hogs eat fowls, or first learn to eat them, from seeing others eat them, or because their feed lacks something which their systems need. The hogs that learn to eat chickens are usually those kept up in a dry lot without green feed and on a ration lacking variety and protein. Hogs on pastures or those getting a properly balanced ration are much less likely to form this bad habit. Hogs fed corn alone need chickens or some other feed rich in protein and will eat the chickens if they do not get what they need in the feeds.

Proper feeding and separating the

poultry from the hogs will tend not only to prevent the formation of the habit, but will probably tend to keep it in check; but when the habit is once formed we know of no way of entirely correcting it.

Jersey Characteristics

WILL you please tell me how many kinds of Jerseys there are? Or is there but one kind? Have all Jerseys a black tongue or not?"

There is only one breed of Jersey cattle. Of course, there are different families which have certain more or less uniform characteristics, but the breed characteristics of the Jersey are distinct and well-fixed.

The color of the Jersey is not a fixed matter. They range in color from the lightest fawns with white markings to black. Plumb, in his "Types and Breeds of Farm Animals," says: "The color is generally termed fawn-like, but is quite variable in its shade, being yellowish, reddish, grayish, brownish, or silvery fawn. Some are described as orange or lemon fawn and others as squirrel gray, or mulberry black. White as a whole does not occur, but white marks are quite common, although solid fawn color over the entire body is generally preferred. Brindle is a rare color and is objected to, but does occur."

All Jerseys do not have black tongues, but in registering Jerseys it is necessary to state whether tongue and switch are white or black. The color of the Jersey is not regarded by the best breeders as of very great importance if within the rather wide limits or range above indicated.

Warts on Teats

A MISSISSIPPI reader has a cow with warts on her udder and teats. The warts are hard and dry.

Sometimes greasing regularly once a day for ten days or two weeks will cause the warts to disappear. Some have thought that castor oil is best for this purpose.

If the greasing does not remove the warts we would not advise any effort to remove them while the cow is milking. When she is dry the warts may be cut off with a knife or sharp pair of scissors and the wounds treated with some antiseptic, like 1 part of Kreso or carbolic acid to 40 or 50 parts of water, or dusted with powdered boracic acid. If the raw surfaces do not heal promptly remove the scabs and rub with a lump of bluestone or plaster a little powdered bluestone on raw spots.

Calculating the Capacity of Corn Cribs

A READER wishes to know how to "estimate the number of bushels of unshucked corn in a crib 10 feet wide, 20 feet long and 10 feet high."

At best, only an approximate estimate can be made. The variety of corn, the thickness of shucks and the manner of filling the crib will cause considerable variation. Mr. A. F. Kidder, Agronomist of the Louisiana Experiment Station, after measuring some 500 bushels, makes a tentative estimate of 5,000 cubic inches of space as being necessary to hold a bushel of unshucked corn. The writer's experience leads him to believe that it will require better than average Southern corn to shell a bushel from 5,000 cubic inches of unshucked corn in a crib.

Accordingly we have been in the habit of estimating three cubic feet or 5184 cubic inches as required to hold a

bushel of unshucked corn. This is the rule given in our Reference Special, February 14, 1914.

Estimating 5,000 cubic inches for a bushel, a crib 10 feet by 10 feet, by 20 feet, would hold $10 \times 10 \times 20 \div 5,000 = 691\frac{1}{2}$ bushels, if completely filled. Using three cubic feet as the space for a bushel, there would be, $10 \times 10 \times 20 \div 3$, or 666 $\frac{2}{3}$ bushels of corn in such a crib, if completely filled.

These estimates vary 25 bushels, enough to more than pay for weighing the corn, and it is, therefore, bad practice to depend on estimates of this sort in selling or buying corn. In the first place, not enough data have been collected to justify an estimate with reasonable assurance of even approximate accuracy, and no amount of data will enable any one to estimate the contents of a crib accurately, because of the variations which are certain to occur. Such estimates are merely useful in roughly calculating the approximate capacity of cribs.

Bad-tasting Milk

A NORTH Carolina reader writes: "I have a 12-year-old Jersey cow that will freshen next June. Her feed is cottonseed meal, bran, shorts, hulls, shucks and corn fodder. Her milk has a very strong, rank taste. About a month ago there were pimples on her udder, but they are about well now. Can you suggest something that will help this trouble? What was the cause of the pimples on her udder?"

A cow receiving the feeds stated, that has no disease of the udder and will not freshen until next June is probably not giving milk that has a "strong, rank taste" when it leaves her. The bad taste is probably produced by something that gets into the milk at the time of or after milking. If the milk does not have this taste when fresh this is additional proof that the cow is not responsible for it.

The "pimples" on the udder may have been cowpox, and it is possible that germs from these nearly well pimples get into the milk; for it is pretty hard to milk without some dust and scurf from the cow getting into the milk unless the udder and flanks are wiped off with a damp cloth and special care taken to keep the dust from the cow out of the milk bucket.

Another possible source of the trouble is in the ripening of the cream. The cream should be well mixed or stirred up as each new lot is put in and during the ripening, which should be done in 12 to 24 hours. When it is attempted to keep cream a long while at low temperatures a bitter taste often develops, because these low temperatures retard the development of the bacteria which cause souring and this favors the development of other bacteria which produce the bitter taste.

Value of Buttermilk for Feeding Hogs

A READER wishes to know the value of creamery buttermilk as a feed for hogs compared with corn.

When water is not added, buttermilk is about equal to skim milk for hog feeding. There are several rules for calculating the value of skim milk. Governor Hoard gives in substance the following:

When skim milk is fed alone to fattening hogs, multiply the market price of live hogs by 5 to find the value of 100 pounds of skim milk, and by 6 to find its value if fed with corn or other similar grain. With live hogs at 7 cents a pound the value of 100 pounds of skim milk by this rule would be 35 cents when fed alone, and 42 cents when fed with corn.

H. B. Gurler proposed the follow-

ing rule many years ago, according to Henry's, Feeds and Feeding:

"The value of 100 pounds of skim milk when fed along with corn to fattening hogs is half the market price of corn per bushel."

From three to four pounds of skim milk or buttermilk should be fed to one pound of grain. When grain is high-priced the larger proportion, and when the price is low the smaller proportion of milk should be used.

For feeding young pigs and brood sows, especially pure-bred animals to be sold for breeding purposes, the writer's experience would lead him to put a somewhat higher value on buttermilk or skim milk than indicated above.

When corn or buttermilk is each fed alone and constitutes the sole feed of hogs, no comparison is of much value, for corn alone is an unsatisfactory feed for all kinds of hogs being fed for growth or breeding purposes; while buttermilk alone is not suitable, except for pigs two or three months old, and even these should have some grain also.

Probably there is no better rule for comparing buttermilk with corn than to assume that buttermilk, not watered, is equal to skim milk and that buttermilk is therefore, worth per hundred pounds five times the market price of live hogs per pound, and then this can be compared with the market price of corn.

The Color of Guernseys

A READER asks if there is "any particular color that pure-bred Guernsey cattle should have."

"Which have the highest colored milk and butter, Jerseys or Guernseys?"

Shaw in his "Study of the Breeds" has the following to say relative to the color of Guernseys:

"1. The colors include red, light lemon, orange and yellow fawn, sometimes solid but commonly with white markings.

"2. The shading includes such hues as reddish yellow, darker than brown, and fawn dun, but never gray, as in the Jersey.

"3. The color markings are white and are distinct and they are found sometimes on the body but oftener on the face, flanks, legs and switch.

"4. Among the favorite colors are orange red, orange fawn and lemon fawn, with white markings."

In the scale of points adopted by the American Guernsey Cattle Club, the color is stated as follows: "Color of hair, a shade of fawn with white markings." Cream-colored nose, horns and hoofs amber-colored.

Wilcox and Smith in their "Farmers' Cyclopedia of Livestock" state that "The color is light yellow and orange or buff predominating, with considerable white in patches on the body and legs. Dark colors approaching brown are seen on some cows and more frequently on bulls. The muzzle is most always buff or flesh color."

It will be seen that a wide variation in the shade of "fawn" and the white markings may occur in this breed.

To determine the purity of breeding by the color is always difficult and generally impossible. Of course, there are certain colors which do not occur in pure-bred Guernseys, but on the other hand, the fact that an animal conforms to the Guernsey colors, as given by the authorities cited, is by no means proof that the animal is pure-bred.

As a breed, the milk and butter of the Guernseys are more highly colored than the milk and butter of the Jersey.