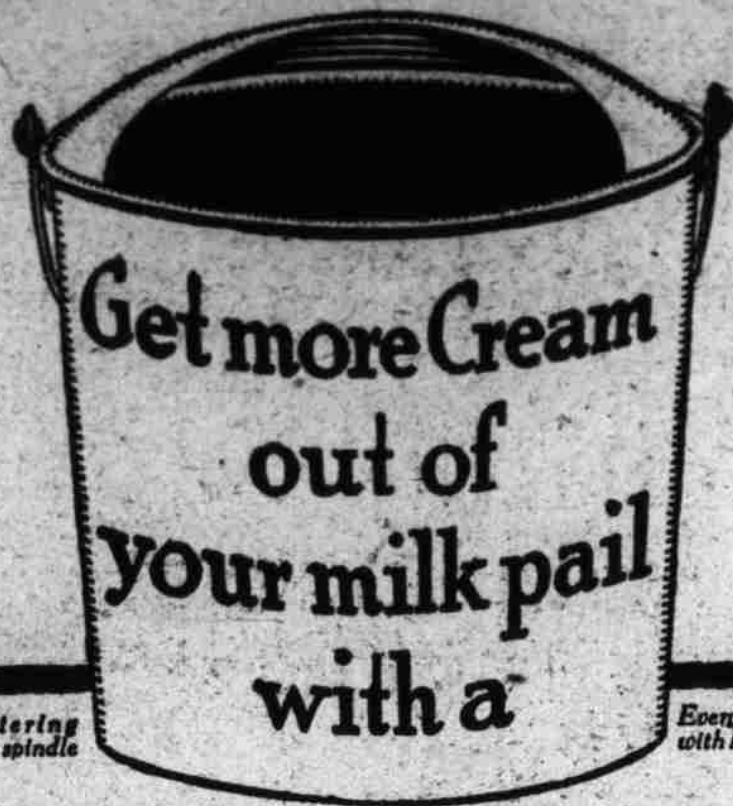


LIVESTOCK AND DAIRY



Has self-centering bowl; detached spindle

Every De Laval equipped with Bell Speed-Indicator

NEW DE LAVAL CREAM SEPARATOR

THESE are the days when you are getting more milk in the pail, and with butter-fat at its present high price you want to be dead sure that you are getting all the cream out of the pail.

You certainly can't afford to feed butter-fat to the calves and pigs at from 30 to 40 cents a pound.

All sorts of "claims" are made for various cream separators, but what you are looking for is "proof."

Here is the most convincing kind of proof that the De Laval is the cleanest skimming machine:

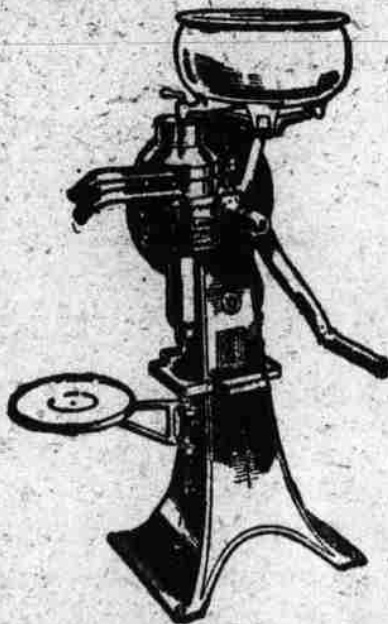
Fifteen years ago there were a dozen different makes of creamery or factory separators in use.

Today the creamerymen and large milk plants the world over use the De Laval almost exclusively. In fact, it's hard to find a large cream producer or creameryman who will allow any separator other than a De Laval in his plant, no matter what the price.

Why? Because they have found that it makes a difference of several thousand dollars a year to them whether a De Laval or some other make of machine is used. They simply can't afford to use any other machine.

This is proof of De Laval closer skimming that you can't afford to ignore. Even if you don't separate as much cream as the creameryman, you can't afford to waste it any more than he can.

Your local De Laval agent will be glad to let you try out a New De Laval on your own place. If you don't know the local agent, write to our nearest office for catalog or other information.



THE DE LAVAL SEPARATOR CO.

165 Broadway, New York 29 E. Madison St., Chicago

50,000 BRANCHES AND LOCAL AGENCIES THE WORLD OVER

HOW TO PRODUCE CREAM OF GOOD QUALITY

A First-class Product Means a First-class Price—Some Helpful Suggestions

IN EVERY line of endeavor men are willing to pay a premium for an article of good quality. It is no less a valuable asset in dairying than elsewhere. For the producer of milk, cream, butter or ice cream, good quality is one of the very best aids to a good ready market.

With the introduction of creameries in the South a new phase is brought to light. A large number of the producers of cream for creameries are not dairymen by training and do not take it up as their main business, but as a side line to their general farming operations. Lacking the knowledge of how to properly handle milk and cream, there is a great possibility of their making some simple mistakes that mean the difference between good and poor cream. No butter-maker can take poor cream and make a first-class grade of butter. It is hard for the creamery to dispose of poor butter and may mean the success or failure of the enterprise. Recognizing this fact, the creameries in the states having dairy laws have adopted a uniform method of grading cream and pay according to grade.

Probably the greatest cause of poor cream is holding too long on the farm where produced. Some farmers milk only a few cows and do not feel that they can afford to ship until they have a full can, which may be once a week. Others live so far out in the country that they find it inconvenient to deliver often. Cream should be delivered three times a week in warm weather and twice a week at other times, except in the coldest weather, in order to reach the creamery in good condition.

Inadequate facilities for keeping cream cold is another factor to be considered. On most farms in this climate where natural ice cannot be harvested and stored during the winter, ice is out of the question. The farmer who has a cold spring can build a water tank over it and let the cans set in there. Another good way where the farmer uses a pump to get water for his stock is to put a tank between his well and stock tank so that all the water the stock drinks runs around the cans in the milk tank. Where a windlass is used to draw water, a tank can be filled and drained as often as necessary to keep the cream cool. A more simple method is to suspend the cans in the well with a rope.

Dirty cream will sour much quicker than will clean cream. The cows should be clean. Their flanks and udders should be dampened just before milking to prevent hair and particles of dirt from falling into the pail. A partially covered pail should be used so very little dirt will fall into it. The milker's hands should be clean and dry. The filthy practice of dipping the hands into the milk so as to milk with a "wet hand" would not be countenanced in producing any other kind of food. The barn should be clean, well lighted and well ventilated.

Washing the utensils is a very simple process, yet very many people do not do it correctly. First rinse the pails, cans, etc., in lukewarm water, then use hot water as hot as the hand can bear with some kind of washing powder as a cleansing agent. Do not use a dishrag but a good stiff brush and wash thoroughly. A common wire "dishrag" will do. Then scald with boiling water or with steam if available. Do not wipe out with a cloth but drain out the free running water and then turn right side up and the heat of the can will dry it. They

should be kept on a rack or box in the sun and aired out. Utensils treated in this way will be clean and sweet and will last longer than cans improperly cleaned. By all means do not pour boiling water into anything having milk adhering to it as the milk will be cooked on and is hard to remove. Such utensils are likely to become filthy in a short time.

Where the farmer has a separator it should be set to separate a rich cream. Rich cream will not sou so quickly as thin cream, because the milk sugar which first begins to ferment is then nearly all in the skim-milk. A cream testing from 35 to 40 per cent of butter fat is also best for making butter. Another point to keep in mind is not to pour the warm, freshly separated cream into the cream of previous milkings, but cool it down first, as otherwise it will induce souring. Of course the separator should be taken apart and washed every time it is used.

To sum the whole situation up in a few words, clean barns, clean cows, clean utensils, and clean milkers, will produce clean milk which when skimmed and the cream properly handled and delivered frequently will enable the creamery to produce a good butter. Such cream will always bring the best market price at any creamery.

H. C. FERGUSON.

Auburn, Ala.

The Silo Saves Waste and Loss

NOT only does siloing corn enable us to get more feeding value from an acre of land devoted to this crop, but in some years the silo will save us from a complete, or almost complete, loss of the crop.

In 1914 Mr. T. C. Westbrook, of McLennan County, had a large acreage of corn on some of the bottom land bordering the Brazos, land that would in ordinary cases make a very large yield of corn, but subject to overflow. The unusual happened that year; it was only possible to keep the middles of the corn free from weeds, and the rows grew up in grass and careless weeds. The corn looked very well when in full silk and tassel, but the weeds were gaining on it, and the owner, who saw that something must be done, decided to put the corn in silos as soon as it was matured enough. He had no silos, but he soon built four, all of reinforced concrete, two of them holding two hundred tons and the other two being of one hundred and fifty tons capacity.

The silos were filled in good time. The careless weeds and grass were cut with the corn and siloed with it. Sorghum was mixed with the corn when it was siloed; a load of corn was put in and then a load of sorghum. The corn that was left when the silos were well filled was cut and shocked in the field. Later, when one of the silos was emptied, it was put into the silos like the other. In the last fillings, well cured alfalfa was siloed with the corn.

Of course, in siloing this dry stuff, much water had to be added to it to get it to pack evenly. Much of the success of siloing any crop depends on the thoroughness with which the packing is done. Mr. Westbrook used eleven goats and one man in the silo for doing the packing. In siloing the dry stuff a stream of water from a one and one-half inch hose was played on the silage while the packing was being done.

When the horses or mules were working, a small portion of cottonseed meal—about three or four pounds—was added to the daily ration of hay and silage. The ration was also varied by feeding some rice bran or wheat bran instead of cottonseed meal.

KOLB PERKINS.

She—Have you heard about the new big guns in France?
He—Some guns!—Cornell Widow.

WHIRLWIND SILO FILLER

TO OWN an ensilage cutter is to get the limit of food value from your silo crop and maximum storage capacity from your silo. To own a whirlwind is to possess silo filler perfection. A wonderfully fast and dependable machine—based on mechanical principles that speak for themselves.

THE WHIRLWIND

is simplicity itself. Five sizes, 3 to 40 tons hourly with 3 to 22 H. P. gas-line. Plain or traveling feed tables. Three styles of mounting. Every piece of cast metal used in Whirlwind construction is semi-steel and thoroughly tested prior to its acceptance as a Whirlwind part.



Heaviest Cutter and Blower wheel on any filler makes for even cutting and the absolute safety coming from uniform centrifugal strain. Better investigate. Look before you leap. Get our free Catalogue and Book: "Why and How of Silo filling."

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