The fly is also quite different. It is more the form of the house fly, not slim like the mosquito, as is the Hessian fly. Its antennae are short, not long and slim. Its body is conspicuously striped with three dark, longitudinal bands, and its wings are straightened by four longitudinal veins, with three cross veins. So we see a little observation will quickly distinguish this insect from the other. I have no doubt but that in many of our Northern States this pest does very serious damage.

Prof. Forbes recommends late sowing, the same that is usually urged to defend against the Hessian fly, as the best remedy against this bulb worm. He also says that quite likely sowing spring wheat for a year might exterminate this pest in any particular region where its ravages are serious.

I am inclined, from my observations, to recommend the exact opposite for both these enemies. Early sowing, with the best culture, and strongest growing varieties of grain. In both cases it is the fall brood that does most injury, and as all may observe, if the wheat is early and vigorous, it will tiller out and often wholly recover from quite serious attack. Again, we cannot tell of a certainty that either insect will ever come in numbers sufficiently large to do damage. Though if the flies are abundant on the volunteer wheat in late August, we may expect them. If we knew the insects would certainly come, the late sowing might be wise. As the chances are that they will not, the parasites and untoward fortune are usually too much for them. I feel safest to work just as I should to get the best crop irrespective of the insects, and in the large majority of cases I win. So I urge you all to take hint from these wheat enemies, as from low prices, and by better tillage, more ample fertilization, more than make up for the evils that confront the wheat grower.

As I do not wish to extend this lecture so long that there will not be time for discussion and questions, I will only refer to two new enemies which I know to have camped down upon the Wisconsin apple growers. I refer to the plum gouger, which so gouges your apples that they look so gnarled and deformed that one would hardly recognize them as our king of fruits. The other is the apple maggot, which attacks fall apples, and upon such fruit is far worse than the codling moth, as the latter does not entirely ruin the fruit which it attacks, as it confines its filthy work close about the core. Several of these maggots may be found in a single fruit, and they tunnel the apples through and through. Hence, to eat such fruit means to devour a score or less of maggots, which, unless one is on the lookout, he is quite likely to do. The apples do not show the condition of things as do those attacked by the codling moth larva, and so one, unless warned by a previous victim or a less pleasant previous experience, is almost certain to destroy more or less of these insects by a very sure if not a perfectly agreeable method.

For both these enemies there is no remedy like that of swine in the orchard. Apples attacked by the maggot will almost surely fall, and so, with no pains on the part of the orchardist, the fruit and insects are converted into pork. In case of the gouger I presume the fruit might need to be shaken off. I have not been able to study the insect in the field. If so it would pay well to do it. I am greatly in favor of turning hogs in an orchard. If rings are in their noses they do no harm; while they enrich the soil, and become insect-destroyers on a grand scale.

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My Experience and Success in the Dairy Business.

[Mrs. A. M. Bragg, Viola, Wis.]

In the little Farm Journal it says, take pen and paper, and sit down by the winter fireside and do part of your summers' work. Or in other words, get ready.

So in April 1, I got me a large book and wrote on it, "Cow Book." Then at the top of each page I wrote, 1st, "Butter churned in 1886." 2nd, "Butter sold and money received for same." 3rd, "Butter shipped to Merrill & Eldridge, number of pounds, cost, sold for, net proceeds, date of shipment. And other firms the same way: 4th, named each cow, and placed her name and age at the top of page.

Do you ask why I did this? I wanted to know by test and not by guess, what each individual cow was worth, and how much she would bring me in a year. As I had no oil test churn or any other appliance for testing, as each cow came in, I set her milk for one day by itself, and churned it by
itself. Then I wrote under her name thus:

Rose, 3 years old, calf named Prince, April 9th, 1886. Tested her milk May 9th, calf 30 days old. Milk 24½ pounds, butter 11 pounds, making 1 pound of butter from 2 ½ pounds of milk. Next,

Leo 3 years old, calf named Stay, April 18th, 1886. Tested her milk May 18th, calf 30 days old. Milk 20 pounds, cream 2 pounds, butter 1 5-16 pounds making 1 pound of butter from 15 5-21 pounds milk. Then,

Dolly 4 years old, calf named Frisk, April 29th, 1886. Tested her milk May 29th, calf 30 days old. Milk 27 pounds, cream 2 6-16 pounds, butter 1 9-16 pounds. Making 1 pound of butter from 16 22 25 pounds of milk.

I did the same with the other nine, they averaged about alike. These tests were made on grass feed, made no change, only saved the milk the 30th day. Then I wrote under this, weight of milk one day each week, so I could get an average of what she would do for the season.

Then knowing that the milk was richer in the fall than in the spring, I retested them, and found that Rose tested thus:

Oct. 16th, milk 16 pounds, cream 3 pounds, butter 1 1-16 pounds, taking 15 1-17 pounds of milk to make a pound of butter; it took 22 3-5 in the spring.

Leo, Dec. 20th, milk 13 9-16 pounds, cream 2 ½ pounds, butter 1 5-16 pounds, 10 ½ pounds milk to make 1 pound of butter. She made the same amount of butter from 13 9-16 pounds of milk that she did from 20 pounds in the spring.

Dolly, Dec. 27th, milk 10 pounds, cream 2 ½ pounds, butter 1 1-16 pounds, taking 9 7-17 pounds milk for 1 pound of butter.

They had hay and 4 pounds of feed per day, cornmeal, bran and squash, all together making the 4 pounds. After getting the average weight of milk to make a pound of butter, I added up their weights for the season and found out what each individual cow was worth:

Rose, 4228 pounds of milk in 8½ months. If it took 18 pounds of milk to make 1 pound of butter she would make 235 pounds of butter in 8½ months, 235 pounds at the low figure of 15 cents, she would earn $34.25, besides her calf and skimmed milk.

Leo, 2638 pounds of milk in 8 months. If it took 13 pounds milk to make 1 pound of butter; she would make 206 10-13 pounds of butter in 8 months. 206 pounds at 15 cents, she would earn $30.90, besides her calf and skim milk.

Dolly, 3220 pounds of milk in 7½ months. If it took 12 pounds of milk for 1 pound of butter in 7½ months, 263 pounds at 15 cents, she would earn $40.20 besides her calf and skim milk.

Please remember that this milk and butter were given under the most trying circumstances. Nothing but dried up grass and water. We set the milk in cans up to November. Let it set 12 hours and then feed the milk to the calves, two calves to one cow.

Then as butter came up in November, I set the milk in pans and in that way I got 6 ½ pounds of butter to the hundred-weight of milk.

Hiram Smith says if he gets 5 pounds to the hundred pounds of milk he is satisfied with the result; 5 pounds at 30 cents (I believe he gets that per pound) would bring him $1.50 per 100. I got 6 ½ to the 100 pounds, and sold it for 24 and 25 cents per pound. At 24 cents I get $1.50 per hundred. He gets more per pound. I get more butter per hundred, and both get $1.50 per hundred weight of milk.

So I know and do not guess, that our herd of cows give good milk, good cream and in sufficient quantity to make them a money-making investment.

Let me say here that I believe that no work on the farm will pay so well as work spent in weeding out unprofitable cows, and the best way to fill their place, is with heifers raised from the best cows in your herd.

How I make my butter.—As I could not get all of the cream in cans, with the conveniences I had for setting, I bought pans and set in them, in a room 8x8, kept warm from my sitting room fire. The men keep pans and milk clean. We have a strainer made like a six quart pail, no strainer in the bottom as the force of the milk pushes the dirt through. It has three strains on the side, and on the top of this I pin a towel, folded double, with clothes pins.

Let milk set 36 hours, skim, and put in cream can. When ready to churn ripen my cream by setting the cream in a pail and putting warm water in the pail and stir the cream till it warms up to 70 degrees. Keep it warm and it
will be sour by the next morning ready to churn. Then I put in the coloring. (Let me say here that the churner should know what the cows are fed; with some kinds of feed you will need more coloring than with others and if you do not know your churnings will not be alike in color. I have my cream in winter 63 or 64 put in churn and with paper in one hand and churn handle in the other I am ready to churn.

As soon as it grains, I stop churning and put in a little brine, so as to pour off the milk more easily. Then put in water and stir with a fork. I always felt the need of something to stir the grains with so I made this fork. When the water runs clear, let it drain ten or fifteen minutes. The rule is one ounce of salt to one pound of butter, but I put in more as my butter is so solid I can hardly make it take in any salt. Stir in the salt with fork and when the salt is dissolved, put it on the butter worker, and with a few light strokes of the lever press out the extra brine and it is ready to pack and ship.

Have the cows come in August, all of them, so as to make butter enough to ship. It does not pay to ship in small lots, the cartage will be 25 cents on 10 lbs. or 100 lbs. By coming in in August you will have the warm month to feed the calves in, and in September you will be ready to make butter when the price is high; make butter in winter.

Let the calves take their mothers milk for a week, and then make them a feeder. We take new milk to learn them on, it very seldom takes more than two lessons. When they drink nicely, we put in half skim milk till ten days old, then skim all the time. I place a large iron kettle on the stove and fill it half full of water, put skim milk in a can, and set in the water to warm. Have clean pails (I wash them out every day with a brush brome and once a week put them in the wash tub and give them a good scrubbing and dry them in the sun).

A little care in this respect will make the difference between a poor sickly calf, and a large healthy and thrifty one. Then carry the milk out to the calves that have been first fastened in some Stanchels. If I see any signs of sickness or over feed; the next feed I give them only half a mess, and put an egg, in it. I treat calves like baby cows like mothers.

Keep them fastened for a half hour or so, then turn out to grass, or give them hay as we were obliged to do this summer; this winter after we put them in the stable we found that they would pull the hay down under their feet. So Mr. Bragg got up this arrangement and it works like a charm. no more hay on the floor.

Experience has taught me that I must make my butter to suit my customers. Suppose W. D. Wood started out to edit a paper, and made a paper just as he liked it, without regard to the likes of his customers. Wrote about things that his mother talked about, printed his paper by hand because his father did. Folded it by hand; never colored up his writings to make them attractive, because his mother thought it wrong. Then spent the remainder of his time grumbling because people did not want his paper, and insisting it was because they did not like him. For surely his paper was just as good as any in the land. If he done that, I think his purse would be as thin as his flesh.

But did he do that way? No, he was wise enough to know that his butter would not come that way. He selected the farmer as needing help, so he got up the “Dairyman.” Then studied the individual wants of each. Tell one how to raise better corn; another how to get a better breed of cows; another how to make gilt edge butter; tells how to make, how to ship, and who to ship to; when a new thing comes along he posts you in that. He keeps up with the times by acting wisely. His intelligent paper is the farmers’ true friend. The editor is a public benefactor.

And we farmers must step out of the old rut that our mothers trod in, and lay aside the old dasher churn. Cease to work it with our hands, because our mothers did. Let white butter be a thing of the past; forget there is such a thing as barrel salt.

But instead, let us make butter that the market asks for, and is willing to pay a good price for it; when there is a change in the market, change again. Why, if Merrill & Eldridge should write me that my butter would sell better if colored green, the next tub would go out green. By keeping up with the times, we can only hope to make dairying successful. 

ADELE M. BRAGG.