DAIRYING IN MISSOURI

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DAIRYING IN MISSOURI

THE history of dairying in Missouri is not unlike that of other countries. It's a story of early obscurity and future prominence. It's an old story and yet like the old, old story of love that for six thousand years has been whispered in the ears of millions of willing listeners, and millions more of impatient, anxious mortals are waiting for it to be told over and over again to them, it is ever refreshing and acceptable to all of the people of some countries and some of the people of all countries.

Since the persistent wandering of a nation of people, thousands of years ago, for forty years in the wilderness, to keep from getting into a dairy country where they would have to milk, history has repeated itself many times and the favorable conditions that have existed in different sections for doing a profitable dairy business has been disregarded for the promotion of some other branch of agriculture less profitable.

Like all other countries engaged in dairying, Missouri required a practical illustration of the benefits to be derived from an active interest in this particular branch of agriculture, before the

industry was nurtured and fostered to any great extent. The resources of Missouri were so varied and so extensive and pronounced in all of them, and the faithful Missouri cow was neglected for the Missouri mule. The production of milk was neglected for the raising of beef. The manufacture of butter was of no consequence compared with the raising of corn. Instead of cheese factories, the country abounded in tobacco barns. Finally the people of this great commonwealth "were shown." Their attention was called to the fact that this was the best climate in the world for obtaining the greatest results in dairying; that Missouri possessed the most luxuriant growth of grass and the best quality of any State in the Union; that our country was well watered, and that all of the conditions were favorable for making this an ideal dairy country in which the business might be carried on with a greater profit than in any other country. The evidence was sufficient and in three or four years Missouri grass was being converted into milk, Missouri milk was being made into butter and cheese. The cattle on a thousand hills were high grade milk cows. The wonderful crops of grain and

roughness (suitable for the production of milk) that never failed was sold to the highest market in all the country, and sold for cash to the Missouri mortgage lifter, the faithful dairy cow. The outcome of this dairy sentiment and the inauguration of this business was the establishment of modern creameries in Missouri, among them the largest creamery in the world, the building of dairy barns, of which Missouri boasts the finest in the world, the erection of silos, the changing of corn land into pastures, the breeding of better stock, the making of better roads, the building of better houses, the beautifying and adorning of rural homes, and the encouragement of an enormous immigration by those people engaged in dairying, seeking the country where the largest amount of milk could be produced at the least cost and with the least labor.

The Missouri farmer had carefully considered the matter. With his characteristic, conservative and careful disposition, he investigated the proposition thoroughly and, when his mind was settled, when he decided that dairying was the thing, he went at it right, and by his actions he said, "We will set an example worthy of imitation."

He accepted up-to-date methods. He bought the best cows. He bred for butter, for milk, or for cheese, according to the demands of his

particular market. The men who lived close to St. Louis, Hannibal, Kansas City, or St. Joseph, and other cities, and were willing to sell all of their milk, prepared to furnish their respective places with milk for family use, and the consequences—Train loads of good, pure, unadulterated milk may be seen going into the larger cities, and car loads and wagon loads into the smaller places every morning.

The pure quality of this milk increased the consumption, and with the increased demand the price got better and the dairyman felt compensated for early rising and for the work necessary to prepare his product for market.

The man who lived farther from market, and the man who wanted his milk to raise calves and pigs, the man that used to be entirely left because of his location, was not forgotten. In the new order of things he was well taken care of. He was provided with a good market, and every day the roads were lined with light wagons that glistened with milk cans full of good, rich cream on its way to the nearest railroad station, to be shipped to some large centralized creamery in Kansas City, St. Joseph, Hannibal, or some other enterprising Missouri city.

Thousands of hand separators were sold. The cream was taken out of the milk while fresh, and the clean, warm skim milk was used to raise good

calves; and Missouri became a wonderful example of the many profits in dairying.

Missouri sunshine, Missouri water, Missouri grass, Missouri feed, is all being used to produce milk, out of which an immense amount of butter and cheese is being made and the by-products go to raise calves and make pork. The size of Missouri, its climate, its location, the favorable conditions, all go to make it the future "Promised Land" of America, the central butter market of the world.

Missouri has 750,000 to 800,000 dairy cows, and at the same time has sunshine and water and grass and feed and room enough to support 10,000,000.

Missouri's experiment station, which is in connection with the State University at Columbia, has a dairy building second to none in the United States, and the influence of the work done there is being felt to a marked degree all the time.

Some remarkable records have been made by Missouri dairymen. Among these might be mentioned Mr. Coleman, of Pettis county, who averaged from seven cows, in 1903, 400 pounds of butter each. He fed the skim milk to hogs, and after paying for all the feed given to his cows and hogs, he had a net profit of \$850 from the proceeds.

A Nodaway county man reports making \$6,000 in six years on forty acres in the dairy business,

and started absolutely without any capital.

Goodrich Bros., of Henry county, have a herd of thirty cows that average 375 pounds of butter a year.

Mr. Koontz, of Jasper county, has a herd of twenty-five to thirty cows that has averaged for several years nearly 400 pounds of butter a year.

Hosmer & Son, of Marshfield, has a herd of seventy-five cows that averaged them last year over 350 pounds of butter, one cow making 560 pounds.

Mr. Schelpman, of Greene county, realized last year from his herd of twenty-five cows over \$125 a head.

Besides these there are hundreds of others of the same kind of records, all of which go to show the adaptability of Missouri for successful dairying, and is sufficient explanation of why so much interest is being taken in the business all over the state.

This interest is universal because the entire state is adapted to dairying. There is no section where conditions are unfavorable, and there is no section that to any marked degree possesses advantages over the rest of the state. Missouri as a whole is a dairy state, and the possibilities in every county for the production of milk in large quantities at a minimum cost, are unsurpassed anywhere in the world.

The peculiar conditions that exist in Missouri

ONE
AND ONE-HALF
MILLION
PEOPLE
HAVE SEEN
THIS
EXHIBIT
AND
PRONOUNCED
IT
WONDERFUL.

MISSOURI'S BUTTER EXHIBIT.

THE
FIGURES
IN THIS
EXHIBIT
ARE
LIFE SIZE
AND ARE
MADE OF
SOLID BUTTER
OF THE
BEST QUALITY.

favorable to the dairyman makes him fearless of competition, because he knows there is no country where they can produce a pound of butter cheaper than he can here. This is not all that interests him. He is convenient to a good market. The very large manufacturing, commercial, and railroad interests of Missouri, her educational advantages as shown in Academies, Seminaries, and Universities almost without number, together with the advantages of a good

healthy climate, have all gone to make a large population in our towns and cities.

These are all consumers and each additional one has increased the outlet and improved the market for the producer. Besides this, Missouri's market for dairy products is enhanced because of its proximity to a section where the resources of the people are in other lines, and where they depend on some other country for their butter and cheese.

A R T I N B U T T E R

MISSOURI'S butter exhibit at the Louisiana Purchase Exposition is the greatest exhibit in its line the world ever saw and is regarded as one of the prominent attractions at this most wonderful World's Fair.

The Missouri Commission expended in the installation of this exhibit nearly ten thousand dollars and it is not only of wonderful magnitude, but shows in every detail the workmanship of a master artist. It tells a story that has not only interested those who have seen it, but in addition has impressed those interested with the importance of this branch of agriculture. Hundreds of

thousands of people have seen this exhibit and the verdict has been universally the same—"A wonderful exhibit." Hundreds of people have expressed themselves as being fully compensated for the expense of a trip to the World's Fair in this exhibit alone, even by some as far away as London, England; Edinburgh, Scotland, and Gouda, Holland.

In this impressive story so beautifully told in butter, through the skill of the sculptor, Mr. Neilsen of St. Louis, there is more than appears on the face of it. Like a western mirage, there is reflected a wonderful and attractive picture in which can be seen a country that has reached the

highest state of agricultural development ; and a million and a half people on the farm enjoying all the comforts and luxuries that come with prosperity and success, as well as two millions of people in the cities of Missouri being furnished with the purest dairy products fresh from the farm and the factory.

This picture has been engraved on the tablet of the memory of those who have seen it, never to be effaced or grow dim. And as they go to their homes in every quarter of the globe, its influence will be felt and it will always be a reminder that a cordial welcome and a happy home awaits those who desire to cast their lot and spend their lives in a land of milk and honey.

In making a very liberal appropriation for the Dairy Department at the World's Fair, the Missouri Commission had in mind strictly a dairy exhibit; not only a work of art to be admired by the hundreds of thousands that would see it, but to impress our people with the importance of this branch of agriculture, tell our visitors what was being done now and show to the world the wonderful possibilities and golden opportunities along this line in the great commonwealth of Missouri. Their work in this direction has been completed. The great crowds of people who have seen this exhibit and into whose hands this little pamphlet may fall, must decide whether or not their

effort has been in vain. Your decision will be final and your verdict will be satisfactory.

The central figure in this exhibit is designed to represent "Ceres," the Goddess of Agriculture, holding a sickle in her hands, and to complete the group, on either side is a model of the highest type of dairy cows. The one on the right represents the Jersey breed, and is modeled from a famous cow of Dr. Still's, at Kirksville, Missouri. This cow was entered in the World's Fair stock show and won a prize. She was sold Monday, September 19th, for \$2,350.00, to a resident of New York. This cow's head and neck is resting on a sheaf of wheat and her nose is in the lap of "Ceres." On the top of her neck the left arm of the goddess is supported. As an evidence of the work done by the artist as shown in the perfect likeness of this cow, the children of the owner of the original when they saw this model, recognized it as their cow and called it by name. The cow on the left represents the Holstein breed, and is modeled from a very famous cow of M. E. Moore's, at Cameron. This cow was in the test at the World's Fair and made 270 pounds of butter in ninety days. The owner of the original of this model pronounced this a perfect likeness or reproduction.

This entire exhibit is made of solid butter, absolutely pure, there being used over 3,000 pounds.

This is one of the remarkable features of the exhibit, as the usual way is to make the statues out of something else, and cover them with butter. The butter out of which this exhibit is made is the product from 75,000 pounds of milk, or 9,000 gallons, which would be equal to an average milking from 6,000 cows. On the walls of this space an impressive story is told of the progress made in dairy methods and the manner of handling the raw material, in frieze work. The walls are covered several inches thick with butter, and the figures used are made in bold relief. Commencing at the left on the end space is the figure of a woman churning with the old-fashioned churn. In the next corner is a woman skimming a pan of milk on which the cream has raised by the old gravity process. This represents "the old method." Between the two, on the floor of a scantily furnished log house, is a boy feeding a

dog. To the right of this, at right angles, is the mother playing with her children, while a boy is separating the milk with a centrifugal separator. This represents "the new method." Around the corner from this is a reproduction of the seal of the state of Missouri. All of this is done in butter. This exhibit is in a refrigerator with a glass front of three thicknesses of plate glass and an air space between each two. At one end of the case is an ice-making machine in constant operation, and the temperature inside of the case is kept below freezing. The space occupied by Missouri's butter exhibit is eight feet by twenty-eight feet, making 224 square feet of floor space, and about 325 square feet of wall space. The work done on it was equal to three months work for one man, and its magnitude is commensurate with the possibilities of the great state represented by it.

MISSOURI'S BIG CHEESE

IN its design and construction, Missouri's cheese exhibit is a wonderful thing because of its being the first and only one of the kind. In its size it is typical of the extensive scale on

which Missouri carries on all lines of agriculture. This is a full cream cheese and weighs over 3,000 pounds. It required ten men to unload it and put it in the case, and it took four horses hitched to a heavy truck wagon to haul it from the freight car to

MISSOURI'S
BIG CHEESE
FULL CREAM.
from
Altamont, Daviess County

MISSOURI'S CHEESE EXHIBIT.

the Agricultural Building. As indicated on the card inside of the case, it was made in Altamont, Daviess county, in which part of the state a large proportion of Missouri's cheese factories are located. On the face of the cheese is moulded a typical milk cow, represented as being in clover with a milkmaid by her side, sitting on a stool, engaged in milking. To make this cheese required 35,000 pounds of milk, a car load and a half, one

milking from 3,000 ordinary cows. The milk out of which this cheese was made was purchased from 150 dairymen. It is seven feet in diameter and was put into the case where it is now on exhibition in the original hoop in which it was pressed. This case is made exactly the same as the butter case and the temperature is held at about 35 to 40 degrees.

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