



CLEANLINE IS THE KEYWORD THIS MARK DRAYTON I

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ON Fordhall Farm, Market Drayton, cleanliness is the keyword, and Mr. Arthur Hollins insists on it with people and machinery employed on the farm in the making of cheeses and yoghourt.

To further his quest for absolute cleanliness Mr. Hollins worked in conjunction with Messrs. R. J. Fulwood and Bland Ltd, Ellesmere, on the herringbone milking parlour installed on his farm to modify it to his requirements.

The result is a high standard of cleanliness and hygiene.

The modifications included at Mr. Hollins suggestion include — jet washing of udders on a sloping floor, which also washes the cows feet. Water is run away by the aid of a grid, which also collects cow droppings.

By using continuous washing with jet spray the advantage comes in the water not lying on the sloping floor and so washing away all the muck brought in by the cows.

The washing of the udders without the use of an udder cloth prevents infection.

A big advantage with new milch cows is a gravity milk line taking a continuous flow of milk through two-inch pipes to below cow level. Milk collects in a control jar in the pit, keeping an even vacuum pressure, and this speeds up milking. The milk is then pumped out of the

vacuum jar in to the dairy.

The cleaning system is by circulation.

A straight rump rail, fixed at a correct height through the parlour, guides the cow into her place, and being curved at the front keeps the cows in their correct positions.

All operations of milking are carried out in the operator's pit, which means that any amount of cows can be milked by one milker. This is probably the reason why the trend is growing for the herringbone type of milking parlour.

One of the advantages of a

nerringbone parlour is that it is able to have adaptations added to it, such as an auger type feeding system.

Mr. Hollins and Messrs. Fullwood and Bland have been working on a special type of auger which conveys feed along to cows. A two ton hopper at the entrance to the parlour will provide automatic feeding which is individually controlled for each cow, and can be adjusted to ensure that the cow gets the correct amount of food.

The picture above shows the herringbone milking parlour installed at Fordhall Farm.

FOR ITALY



FEBRUARY — DULL AND DRY

The weather summary for February, issued by Harper Adams Agricultural College, Newport, Shropshire.



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