

## STORIES of New Jersey

Now that madam cow has been washed and cleaned, the real business of the day begins, and that is to relieve her of her supply of milk as easily and scientifically as possible. All this time the merry-go-round has been slowly moving and more and more cows have been getting on board and getting their bath and manicure. Then the next attendant fastens on the four rubber - lined cups of the milking machine and madam cow begins to pay her fare. Meanwhile, another attendant takes a sample of the milk which goes to the laboratory to be tested for richness and purity.

There is a glass jar at each stall and you can see the milk flow into the jar in a white stream that makes your mouth water. This jar, by the way, is marked with the cow's number which is attached to her horns. In this way, a record is kept of the milk production, the quality of the milk and everything else that is necessary.

By this time the merry-go-round is moving at full speed and our particular cow is nearly milked dry. When the milking is completed the suction cups are removed, the stanchion bar is automatically released and the hungry cow steps off the merry-go-round, down onto the runway that leads back to home and dinner. Lastly, the jar of milk, with which she has paid her fare, is dumped into a big container from whence it goes to the milk-rooms to be cooled, bottled and shipped out to the consumers.

The raw milk retails for 20 cents a quart, delivered, and the pasteurized milk costs one cent extra.

Anyone can see this interesting operation by going to Plainsboro, which is just off the super-highway between Newark and Trenton (U S Route 1), where there are plenty of road signs to the Walker-Gordon Farms. Upstairs in the Rotolactor Building visitors go to the glass enclosed observation room, where they can look upon the merry-go-round and watch every operation just as it has been described. A lecturer explains each step as it takes place. After seeing the Rotolactor, visitors can inspect the barns, and the huge silos, the largest in the world, where food is kept. A dehydrator dries hay artificially. There are other things of interest at this most modern dairy establishment.

To have something good by which to remember the place, visitors are given some milk before leaving.