

tional opportunities with each one a fair start in the world. I have set them an example of strict temperance in all things and in moral living, which I am pleased to know they are all following. I find that I have a comfortable home still left for my old age with, I trust, sufficient to occasionally do a kind act and keep me from the house of refuge.

FRUITS OF EXPERIENCE.

Just here, I would like to say that the orchard I planned when 10 years old to have some day has materially helped me. Hard work and long hours when accompanied with a well regulated life in my experience I have found to be conducive to health and strength in old days, of which I am a living proof, for though past the allotted three score years and ten, I feel perfectly well and enjoy life and work as well as I ever did.

I fear that possibly you, Mr. Editor, and the young readers of Farm and Dairy, whom it is my object to benefit by convincing that to begin life by counting hours or watching time is a poor way to succeed, will think that there is too much egotism in this article. Every statement made, however, is a fact, and I believe represents the experience of thousands of the successful farmers of Ontario, in the essence, if not in the exact particulars, as herein given.

Prevention of Cattle Tuberculosis in Denmark

At the British Congress on Tuberculosis held in London from July 22-26, 1901, Prof. Koch startled the scientific world by the assertion of his belief that bovine tuberculosis was not proved to be transmissible from animals to man. This statement led to the immediate appointment of a British Royal Commission to go carefully into the whole subject. The Commissioners presented a second interim report in January, 1907, and, as a result of experiments and investigations, they have concluded decisively that bovine tuberculosis is capable of causing tuberculous disease in the human subject and that cow's milk containing bovine tubercle bacilli is clearly a cause of fatal tuberculosis in man. With this report before them and also possessing evidence that milk cans coming into the city contained living tubercle bacilli, the Health Committee of the Corporation of Birmingham, England, commissioned their Deputy Chairman (Mr. J. G. Dexter), the Medical Officer of Health (Dr. John Robertson), and the Veterinary Superintendent (Mr. John Malcolm, F.R.C.V.S.) to visit Denmark and report upon the isolation method devised by Prof. Bang, who is principal of the Copenhagen Veterinary College, for the freeing of Danish dairy herds from tuberculosis. On their return they presented to the Birmingham Health Committee a report in which the method employed by Prof. Bang is described and recommended for adoption in Great Britain.

THE BANG SYSTEM.

In connection with this disease Professor Bang relies upon segregation and isolation and not upon slaughter. Only cows with tuberculosis of the udder, and wasters, manifestly diseased, are slaughtered. His method depends upon (1) the use of tuberculin to diagnose the disease; (2) the complete separation of healthy animals from diseased; and (3) the gradual rearing up of a healthy non-infected stock to replace in due course the infected. It is stated that the result of the application of these measures during the past 16 or 17 years has been that between 600 and 700 herds of dairy cattle in Denmark have been freed or practically freed from tuberculosis.

The first step is the application of the tuberculin test and the separation of reactors or diseased animals from non-reactors or healthy animals. The two divisions are then kept rigorously apart, by removal of one set to another

farm, by keeping the two sets in separate fields or at different ends of the same field, and in buildings by the erection of wooden or brick partitions unprovided with doorways or other openings. In Denmark it is the custom to

Will Describe New Ontario

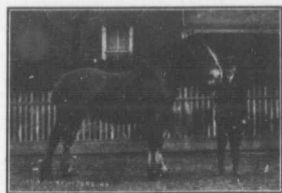
The editorial representative of Farm and Dairy, who recently visited the day bolt of New Ontario with the members of the Canadian Press Association, was so impressed with the possibilities of that great section of country, and with the development that is taking place there, that Farm and Dairy has since completed arrangements for the publication during the next two months of a series of articles describing conditions in New Ontario. An editorial representative of Farm and Dairy has left for the Temiscamingue district. During the next seven or eight weeks he will visit the various sections of the district where settlement is taking place. He will talk with the settlers, secure photographs of their homes, examine their crops, and find at first hand what the possibilities of the country are, as far as they can be ascertained at present. Each week Farm and Dairy will publish an article from him. Watch for these articles. The first will appear in next week's issue.

tother cattle at grass, which lends itself to isolation of animals in the field.

REARING HEALTHY STOCK.

The next step is the rearing of healthy stock from infected parents. Prof. Bang accomplishes this by the removal of calves at birth from infected parents to a place free from infection, where they are fed on milk heated to 176° F.—sufficient to kill tubercle bacilli—receiving, however, immediately after birth, milk from healthy cows. The calves are tested with tuberculin, and subsequently the whole stock are tested half-yearly, all reactors being removed. When these measures have been efficiently maintained for two or three years real success is secured. Prof. Bang states, at comparatively little cost to the farmer; but the effective isolation by maintenance of the stock in two separate herds for several years does entail constant vigilance and much real work.

Instances are given in the report of notable success in dealing with tuberculous herds by this method. In the case of four herds under



A Look at to Breed From

The mare illustrated, Lady Mack, is the property of Mr. Chas. Watson, York Co., and the interior of whose stable is featured on the front cover of Farm and Dairy this week. Lady Mack is four years old and registered. Mr. Watson is just starting to breed heavy horses, and he believes in starting right.

one ownership as many as 350 animals out of 448, or 78 per cent., reacted in 1895. In 1908 the number of reactors was 19 out of 784, or 2.4 per cent. A herd of which 96 per cent. were tuberculous has within a few years by care and trouble but with little pecuniary expenditure, been entirely freed from disease. A herd of 208, of which 131 reacted in 1892 and 44 out of 227

in 1899, consisted in 1902 of 244 animals all healthy. The whole of these cows came from the original stock and most of them were derived from tubercle-infected mothers.

The report describes the excellent regulations and precautions which are in force for the sale and delivery of milk in Danish urban centers. It is stated that many dairymen supplying towns have freed their herds from tuberculosis by adoption of the simple measures recommended by Prof. Bang. They are thus enabled to sell their milk as "baby milk" for the nursery, which by Government order must be the product of cows certified to be free from tuberculosis. The retail price of such milk is stated to be approximately twice that of ordinary milk.—Census and Statistics Monthly.

Hints on Harvesting Alsike

Alex. Smith, Durham Co., Ont.

When harvesting our alsike crop, if we are short of help, I set two mowers going about four o'clock in the morning and swath it down until about ten o'clock; then discontinue the work until the next day. We also take advantage of a cloudy day should some along.

In about two days after cutting, the time varying according to climatic conditions, the alsike should be ready to rake. We run the rake opposite to the way the mower was run in order to save the heads as much as possible from shelling. We just rake up enough of the crop that can be handled in the same day, then if it should rain, there is no difficulty in getting it dry without having to turn it.

Plain Talks About Factory Milk Supply

George Rice, Oxford Co., Ont.

The weak part of the cheese business is the quality of the milk supplied. If 90 per cent. of the milk were good and 10 per cent. poor (I am referring to flavor), it would bring the whole rat down to near the quality of the poorest milk.

There has been practically nothing done to raise the quality of the milk. Of course, there is any amount of talk and lectures but that does little if any good at all, since the man who sends the poor milk to the factory is not likely to attend any meeting where he might hear such talk. If he did attend, he is not likely to be moved out of his rut by good advice. Notwithstanding the problem as it is to-day, the improvement of milk is the simplest thing in the world to do if gone at in the right way.

GOOD MILK AT CONDENSERS.

At Tillsonburg we have a condenser that receives all milk. Why do the cheese factories not receive the same kind of milk? The condenser people never have any meetings nor any one to talk to the patrons on the care of milk, care of cows, or any other subject? They have no use for "gab" feasts. When the condenser was opened there was a banquet and a ball, which, judging from the attendance, was more popular than a lecture. (Most married men can get a scolding at home).

The condenser people have one man whose duty it is to visit every patron and make sure that the conditions on the farm are right, and that proper care is taken of the milk. The inspector sees to it that the milk is kept in a proper place, away from all foul smells. He sees to it that in the winter time the stables are white-washed and kept clean.

Then, also, the company has a man whose duty it is to inspect the milk at the factory. They do not depend upon him alone, however, to be sure that the milk is right. They want to see under what conditions the milk is produced; and they have no trouble in getting all the good milk they need. Patrons cheerfully comply with all regulations, which, though strict, are not hard to carry out.

All this precaution is found necessary, and that

in a district cheese factory could made by a ch do this or th tell the chas other place th and he would Cheese factori that patron patrons exhibit extent. The c milk than che the people in th

An inspector factories, with conditions are properly taken sold or sent to be quite indepen need to be a mi The inspector



The introduction to solve the farm drainage. The man Walter Day, a bro Not more than there is more

formerly a clerk in that he had been a good knowledge of the work well.

An inspector as with our cheese 90 per cent., at le factories would be pointed and effecti to better the qual toria. All intelli are suffering a loss patrons. Protection more necessary nor leaves the factory of or four days old. that the cheese will quite so careful wo work of an inspec averages with less of cheese.

If it is desired to while green, the pr it should be made a from the factory before. There is a chan Talk is not enough. the quality of cheese point that is causing

INTEREST Some patrons have points, and have in