

go out to Red Willow to see what kind of feeding outfits these men had, for the reason that their feeding system is so simple that once the steers are driven off to market there isn't much of anything left but a bit of prairie surrounded by scrub and the blue sky overhead. We had to get out of town too on Saturday morning and this was Friday. They haven't got a Sunday train service up here. Briefly, however, the method which these men are following is the same as advanced feeders in this land of open winters are beginning to adopt everywhere. The cattle are fed outside, wind protected by trees. The hay is fed in racks and the grain from troughs. Some grind the grain and some feed it unground. Mr. Hilkerfed his bunch on unground barley, straw and prairie hay, fattened them in three months and sold them in Stettler, for an average price, we think he said, of seventy dollars each. Next year he intends putting in a self-feeding apparatus such as they use in grain feeding down in Iowa, and will run a bunch of shorts after the steers, to transform the undigested barley into pork. He uses unground barley altogether as a grain feed.

They are growing some sheep, too, up around here but not many yet. Jaques Bros., out at Lammerton have a flock, but sheep will not be general for some time around here yet. We met a man from Flint, Michigan, up here looking for cheap land and he intended going in for sheep-raising as quickly as he got things into shape. One meets all kinds in a place like this. They are here from every state in the Union, from all over Canada and from Europe. The editor of the local paper is an Australian. One can hardly help wondering as he comes in contact with representatives of every nationality, what the final result of this moulding process which they say is going on is going to result in. What sort of an individual will the western Canadian be? At present, in this part of Alberta, the American predominates among the aliens coming in. They are revoking their American citizenship; taking out naturalization papers and settling on homesteads. Some people have the notion that the final effect will be that western Canada will become so completely Americanized that she will become by her own consent a portion of the Republic. But this question is more within the domain of students of international politics than ours.

We came out of Stettler on a Saturday morning. George F. Root got on the train at Erskine and the talk naturally drifted on to cattle marketing and the cattle business. One thing about these Americans who are coming in here is that they seem more aggressive in bucking combinations and more resourceful in the cattle game any way, than the average Canadian. Mr. Root was one of the first to try the Chicago market as an outlet for Albertan cattle. He succeeded well with one shipment but got held up when he attempted it a second time. The American element seems strong in the Central Alberta Stock Growers' Association, which may account for some of the aggressiveness which this organization is displaying in its fight for an open competitive cattle market for Alberta. At Tees our accommodation laid over for a couple of hours while Mr. William Tees and some other stockmen of that neighborhood loaded a double decker of hogs into a car that was forward on our train. While we waited, an enterprising land agent canvassed the coaches for prospects. He had some real estate thereabout which he was anxious to dispose of. Stettler, as a town, may suffer some loss when the terminus of this end of the Moose Jaw to Lacombe line is moved further east, but the decline will be only temporary if at all. It is the center of one of the richest mixed farming districts in the province.

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Perhaps it would not be out of place to state how pleased we have been with the few numbers of the FARMER'S ADVOCATE that have fallen into our hands. We have found it clean common sense, and helpful—a magazine that must carry a welcome with it into every rural home it enters. I admire the illustrations very much. I take pleasure in sending some of them on to an uncle in one of the leading counties in England and a prominent journalist. Illustrations convey as little else can, the real beauty and desirability of "this Canada of ours."

Vancouver

MADLINE BROOK

DAIRY

The Best Creamery in Saskatchewan

The Birch Hills creamery commences operations on July 1st. The company have every reason to hope for success, as the farmers in the district have unanimously promised their support, and have been anxiously waiting for the creamery to open for business. The building was erected according to plans prepared by the dairy branch of the department of agriculture, and the plant is thoroughly modern. Mr. J. W. Gibson, who is in charge, is well qualified to assume the responsibilities of the work, and is exceptionally well pleased with the prospects.

The company have requested the government to undertake the management of the creamery, which the Hon. W. R. Motherwell, Commissioner of Agriculture, has consented to do. This creamery is, without doubt the best in the province.

Home-Made Cheese

Let me know through your columns how to make home-made cheese.
High River, Alta.

C.,M.



FEEDING THE CALVES

Ten pounds of milk makes one gallon, and a gallon of milk makes a pound of cheese. If coloring is desired use a teaspoonful of cheese color to every 100 pounds of milk.

Usually it is necessary to use the milk from two or more milkings. In that case the milk should be frequently stirred while cooling to keep the cream from rising, and it should be kept cool. A clean tub or a large tin pan will answer as a cheese vat. Heat the milk to 86 degrees, and weigh or measure it into the vat. Then use the rennet test to see whether the milk is of the proper ripeness. This test is made as follows:—Take a medium sized cupful of the entire milk from the vat, being careful to have it at exactly 86 degrees. Place in it a piece of match half an inch long. Stir the milk rapidly with a knife, and while stirring add a medium sized thimbleful of rennet. Stir for ten seconds after adding the rennet. Then stop and watch the piece of match until it stops revolving. If the milk is properly ripe it should stop in from eight to ten seconds after you have stopped stirring. If the milk is too sweet it may not stop for fifteen to twenty seconds, and then it is wise to add half a pint of good sour milk to every 100 pounds.

When the milk has been satisfactorily tested, add the rennet, using a large teaspoonful to every 25 pounds of milk. Stir well for a minute, then cover the vat with a heavy cloth. In 15 or 20 minutes put the index finger about half an inch into the milk, then pushing it straight under the length of the finger, cut the curd just over the finger with the thumb, and lift the finger up without bending it. If the curd be sufficiently set it will split clean and little or none will remain on the finger. If not firm enough let it stand a little longer.

Using a long-handled carving knife, cut the curd into cubes about one third of an inch each way. With your hand gently stir the curd, cutting all the large pieces with the knife.

Scour a deep milk pan well on the outside, fill it with hot water and set right into the curd. Keep shifting the can and stirring until the curd has reached 98 degrees. This should take about half an hour; then stir only every ten or fifteen minutes, keeping the

vat well covered in the intervals. Three hours from the time the rennet was added the whey is ready to remove. Put a colander over a deep pail and dip the curd into the colander. As it drains transfer the curd to a large piece of cheese cloth on your butter worker. When all the curd has been strained and put on the cloth, sprinkle over it one ounce of salt to every 25 pounds of milk and mix thoroughly.

You will need to buy a cheese hoop made of steel and a bandager, a tin circle with a flange on top that fits inside the hoop. You could get these from a dairy supply house, say D. Derbyshire, Brockville, Ont. Cut a piece of cheese cloth the length of the bandager and the width around it. Sew up the sides and slip it on the outside of the bandager, allowing it to lie in wrinkles so as to extend only half way up. Run a thread around the bottom of the cloth and draw it up so that it extends about an inch over the inside edge. Wet a ten-inch square of factory cotton and lay it over the top of the hoop. Then put your bandager with the cheese cloth round, and shove it to the bottom. Put in the curd, pressing it down well with the hands, pull out the bandager, draw up the cheese cloth carefully, lay on another square of wet cloth, and put on the follower—a round piece of board that fits the hoop closely. The cheese is now ready for the press. A cider press is good, but if that is not to be had, get a strong board from eight to ten feet long, place it under a ledge, put the cheese on the floor near the ledge, putting a small block of board on the centre

of the cheese for the long board to rest on. Put about fifty pounds weight at the end of the board. At the end of the hour remove the cheese from the hoop and pull up the cheese cloth until the wrinkles are out, trim it off to within half an inch of the edge. Turn it over and return it to the press until the next day. Then keep in a cool place for at least six weeks, turning it every day for the first month.

HORTICULTURE

Increasing Forestry Staff in the West

The Forestry Branch of the Department of the Interior is being increased by the appointment of two additional expert foresters, who will be employed in work in the West. The fire protection service will be extended, rangers will be placed along railway construction lines, and the work in tree planting increased. The two foresters just appointed are Messrs. H. R. McMillan and J. R. Dickson, two young men who have just graduated from American forestry schools, the former from Yale and the latter from Ann Arbor. Both are Canadians, both were educated at the Ontario Agricultural College, Guelph, graduated at the same time and spent several summers in the West in forestry work in the Riding Mountains. Mr. MacMillan is well known to our readers by his articles on trees and forestry subjects published during the past year or two.