

Seed Control Act Appreciated when Understood.

Editor "The Farmer's Advocate":

Now that the June field meetings have closed, I would like to say a word or two in regard to a few of the things that have come under our notice.

In the first place, I think I am safe in saying that the perennial sow thistle is becoming one of the worst weed pests that the Ontario farmer has to contend with, although the extreme south-west of the Province has so far escaped it, comparatively, and we find many farmers do not recognize it, wherein lies the danger. In fact, failure to recognize most of the perennial weeds by the average farmer seems to be the common verdict, and if these field meetings accomplished nothing more than helping to identify many of them, the results would amply justify the outlay. Ribgrass is getting a foothold in all parts, and in some places the bindweed is taking possession, and yet the owners of the fields take little heed of them.

The generally-recommended method of eradication for most of the perennials is either a bare fallow or a well-cultivated root crop or two.

The prospects for red-clover seed seem only fair, as the first brood of the clover midge has successfully escaped, so that the second brood will be on hand to do its work. I think we, as farmers, do not fully realize the importance of cutting the first clover crop earlier, and thereby destroying the clover-midge larva, which dies for want of food, and the whole second brood is done for; and as for cleaning the clover fields of weeds, very little is being done more than heretofore, labor being so scarce. Alsike seems rather weak, also; the hard winter, with backward spring, followed by growthy weather, has given weeds a good chance, and unless the seed merchants have the very best machinery to separate, I do not know what some of the farmers will do with the seed.

The Seed Control Act appears quite acceptable to the farmers, as well as dealers, where understood, but the Department, as well as the agricultural press, has quite a contract on hand before all our people are made aware that there is such a law in force. I would recommend care in enforcing the law until it is understood.

Crop prospects generally are good, except along the path of the great storm of June 8th, where many farmers will be losers to the extent of hundreds of dollars. In a few counties along Lake Erie the grain failed to come through the ground on the knolls during the cool weather, and new meadows are a trifle thin in places, and I might add that corn does not look so well as I expected to see it in the corn counties, but for the most of Central Ontario crops are good.

York Co., Ont.

L. E. ANNIS.

THE DAIRY.

Should the Dairy Act be Amended?

Notwithstanding the season's roseate prospects for make and prices of dairy products, the situation is not unalloyed with germs of trouble. Many of the same miserable old factories are still in business; a certain proportion of patrons seem indifferent whether their milk is kept in the barnyard or not. Many use their fingers for thermometers, and are satisfied to cease stirring when the milk is still about 80 degrees Fahr. In one way or another a shocking amount of filth gets into the raw material of nearly all our cheese factories and creameries, and conditions generally on farms and in factory are far from being what they reasonably might be, if everyone were to exercise conscientious care. Added to the aforementioned shortcomings, it is now reported that the tendency in the Northwestern portion of Ontario is for the cream-gathering creameries to gather only twice a week, even in summer. The result is much sour and more or less off-flavored cream, from which it is simply impossible to make the finest grade of butter. As the creameries usually do the hauling, it is a saving of expense for them to reduce the trips from three to two times per week, and the example of one creamery encourages another to do the same. The fact that this must sooner or later injure the creamery's reputation and reduce the price obtained for the butter, does not appeal very strongly to the proprietors, since any such loss will be the patrons', not theirs. Until the patrons rise up and insist on more frequent hauling of cream, it is doubtful if much improvement will be made. The trouble is they will be slow to take action, because they do not ordinarily see any direct loss to themselves. The creamerymen can easily manage it so that any cut in prices is covered up. This sort of thing is done right and left in the United States, and then, too, the less frequent gathering may not in all cases result in an immediately noticeable deterioration in the butter. Much depends on weather conditions, but we know from long experience that, in the course of a year the quality of butter will average lower in a

creamery which gathers twice a week than it would in the same creamery employing the same maker, but gathering three times; and the price will be lower, particularly during critical times, such as hot, sultry weather.

The difficulty of persuading creamerymen of their duty to the industry in this regard, and the improbability of early or effective action by the patrons, has raised the question in the minds of some whether it is not time to amend the Provincial Dairy Act, so as to give syndicate instructors authority, either directly or indirectly, to prevent such practice.

Most of our readers are aware that the Eastern Ontario and Western Ontario Dairymen's Associations have for many years been employing expert practical cheese- and buttermakers to visit cheese factories and creameries which request and help to pay for their services, and do what they could to advise and assist the makers to improve the quality of their output. They have, also, in some few cases, visited the farms with a view to encouraging patrons to take better care of their milk by removing milkstands from unsuitable places, being more cleanly in milking, more particular about cooling, and also about the cows' water supply, etc. The instructors have always been up against the fact, however, that they had no power to insist on necessary reforms, either at the factories or on the farms. Too often, where conditions are the worst, their recommendations are totally ignored. Then, again, they have no authority to visit any factories or creameries except those which solicit their services. This leaves out a minority of the factories, which are in the worst condition of all, and these have gone on turning out a product which certainly injures the reputation of our cheese and butter abroad. To find a way of compelling these, as well as a

complaint, but it is manifest that such a law, to be useful, should be made more explicit. It has accordingly been proposed to amend the Dairy Act by substituting and adding provisions, substantially according to the following rough draft. Section 8 (referred to above) should be amended to read:

"No person shall sell, supply, bring or send to a cheese or butter manufactory, or owner of manager thereof, to be manufactured, any milk or cream that is tainted or overripe, that has not been properly strained, that has been exposed after milking to odors from stables, hogpens, barnyards, milking-yards, whey barrels, or any other foul-smelling matter or place, that has been kept in or delivered in rusty cans, unclean cans or utensils, or that has been drawn from cows suffering from lump jaw or any other infectious diseases, or in which a preservative of any description has been used to prevent the milk or cream from becoming sour, without notifying in writing the owner or manager that such milk or cream is tainted or overripe, unstrained, or has been kept in above surroundings, kept in such cans or utensils, drawn from cows so affected, or that such a preservative has been used."

Clause 2 of Section 9, dealing with evidence for violation of Section 8, would be amended by adding explicit definitions, something like the following:

"The test for tainted milk shall be the fermentation or curd test: any milk that will show a gassy or tainted curd from such test, shall be considered tainted milk."

"Any milk in which sediment or any other foreign matter appears shall be unstrained milk."

"Any milk or cream testing 25 of acid or over, with the acidimeter test, shall be considered overripe milk or cream."

"Any milk that has been kept within two rods of a stable, hogpen, barnyard, milking-yard, whey barrel, or any other foul-smelling matter or place, shall be considered as being exposed to these conditions."

"Cans from which the timing is worn off any part of the inside or cover shall be considered rusty cans. Cans or utensils in which any curdy, yellow or slimy matter is visible, or where holes are stopped with any other material except solder, shall be considered unclean."

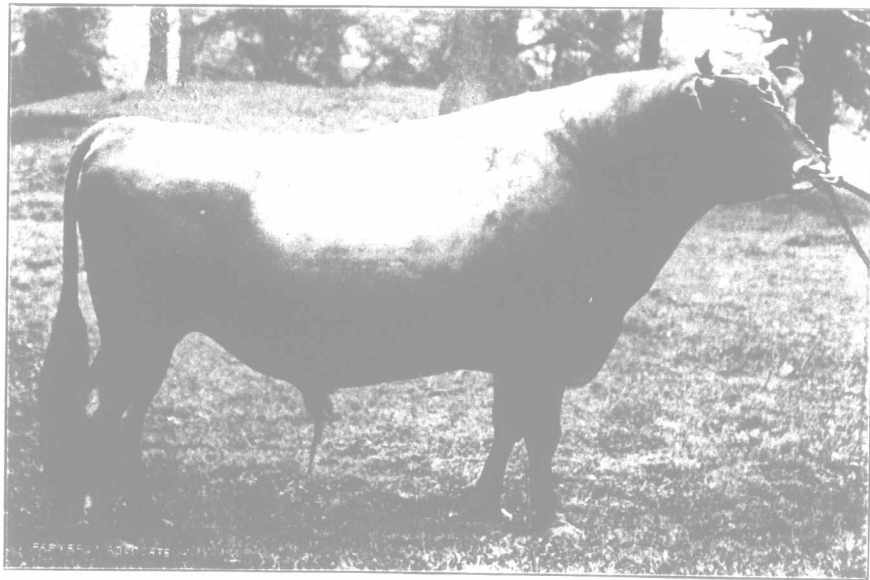
"Milk from cows suspected to be suffering from infectious diseases, shall be condemned only upon the report of a properly-qualified veterinary surgeon."

The following new section is also proposed:

"Any owner, manager of, or assistant in, a cheese or butter manufactory who shall knowingly receive, or make into cheese or butter, any milk or cream that is tainted, overripe, delivered in rusty cans or unclean cans or utensils, in which a preservative of any description has been used, or which has been drawn from cows suffering from lump-jaw, or any other infectious disease, shall be liable to a fine of not less than \$10 or more than \$100."

With such provisions incorporated in the Statutes, regular dairy instructors would be able to insist on the milk supply being kept up to the standard, and in the case of cream-gathering creameries it would be necessary to gather frequently enough to ensure that the cream should arrive in a not overripe condition. It will be noticed that none of the above prescriptions apply to the creameries or factories directly. This is because the special sanitary inspectors, whose powers are ample, may be relied upon to look after conditions at the places of manufacture. And, anyway, it is unfortunately true that the weakest spot in our dairy business to-day is not the manufacture, but the raw material.

There are objections to such a law as the above. Patrons may contend it is the makers' business to refuse bad milk, and if he does not, he should bear the consequences. On the other hand, it may be pointed out that some makers are not alive to their responsibility, and these careless ones turn out goods which damage our export reputation. Another objection is that some creameries or factories, particularly the small stock enterprises, might decline to employ the instructor if there were danger of his causing trouble in the district. Taken all round, the proposed amendment is a somewhat radical departure, and will not be made without due



Glorious Lad.

Champion Jersey bull, Royal Show, England, 1905-6. G. Gishorne.

Exhibited by Capt. L.

few of the poorer syndicate factories, to either improve or close up, a system of licensing was suggested in these columns a few years ago, and warmly discussed. As a result of conclusions reached in discussing the pros and cons of the question, an amendment to the Dairy Act was passed last winter providing for a substitute for licensing, in the form of sanitary inspection by special officers of the Department of Agriculture. Two have been appointed, one for Eastern Ontario and one for the Western part of the Province, and their subvention includes authority to compel, under penalty, all cheese factories and creameries to be kept in a clean, sanitary condition. They are also authorized to inspect the farms whence the milk supply comes, and insist on sanitary conditions there also. As was anticipated, however, it is impossible for two men to inspect all the factories satisfactorily, to say nothing of the farms, and the prospect of any great improvement in milk or cream supply as a result of their efforts is not bright.

The body of dairy instructors, however, upwards of thirty in number, and consisting of men who know their respective districts thoroughly, being, in the aggregate, acquainted with a large number of patrons, could do much to improve the milk supply if they had authority to insist on the observance of their recommendations. Under the existing statute, all they can do is to investigate and prosecute in the case of adulteration of milk, watering, skimming, and the like. It is true, also, that Section 8 of the Act to Prevent Fraud in the Manufacture of Cheese or Butter, specifies that no one shall supply, or bring to a cheese factory or creamery to be manufactured, any milk that is tainted, or partially sour, without distinctly notifying in writing the owner or manager of the factory or creamery. Under this section, an instructor or anyone else may lodge