

the product of those cows right before him in beautiful, golden, sweet tasting butter.

It was certainly a surprise to us all that a cow could be fed 90 lbs. turnips a day and yet produce sweet flavored butter. For the benefit of your readers in the Maritime Provinces I place Mr. Wise's ration in analytical formula :

	Dry Matter.	Digestible Nutrients		
		Protein.	Carbohydrates	Ether Extract
15 lbs. straw.....	1.5	.18	6.	.0
90 lbs. Swede turnips..	10.	1.	8.	.2
5 lbs chop.....	4.5	.43	3.2	.1
Total.....	29.0	1.51	17.2	.3

It will be seen that the above ration is quite at variance with Wolff's standard, yet Mr. Wise affirms that he finds this ration satisfactory. I do not think any of our authorities on feeding have experimented with turnips very much, as the chief portion of the ration, and while most of them do not recommend feeding more (yourself included) than about 25 lbs. per day, yet no extended experiments have been made in feeding animals, especially dairy cows, when the ration of turnips amounts to a bushel a day, or more.

We agree that a warm stable is essential to feeding turnips largely, so much water has to be evaporated. Why, Mr. Lester an old Scotch gentleman who lived near me in the '60s, tried to make it a rule to feed two bushels of turnips a day to his fattening steers, that is, 120 lbs. a day. Mr. Lester always preferred feeding straw to the best clover hay, in conjunction with turnips, to his steers.

I find, upon inquiry, that most of the dairy-men in Prince Edward Island grow very large averages of turnips and scarcely any corn—only a little for fall feeding. It is not unusual to see dairy-men milking twelve cows, growing eight acres of turnips, and there are a few large dairy-men who grow these extensively—one man in particular whom I know, grew thirty acres of turnips last year.

While attending some of the meetings in the last few weeks, I found very few farmers who are feeding hay to their cows there. One man, where I stayed, took me to his cow barn; the cows were all lying down (at noon) in about six inches of straw, and before them in the mangers was quite a quantity of uneaten straw.

"Do you think," I asked, "it is a good plan to have so much straw before them as that?"

Mr. T. replied that he was just going to take that away from them as the cows, he thought, were about through with it, and shake it under them. His plan, he said, was to give his cow about double the quantity they would eat, and after the cows picked over the best of it and were satisfied, to take the refuse and shake it under them, making a warm, soft bed for the cows to lay upon, while all the liquids would be absorbed by the large quantity of straw thrown in the gutters and stalls.

This man said he fed no grain to his cows, simply turnips and straw. Mr. T. had a large silo, before his cows, built three years ago, which was never filled with corn but the first year; for the last two years he has filled the silo with turnips. "Do you expect to put corn in that silo again?" I asked. "No," he replied, "I do not. Turnips are a surer crop, and you can grow twice the quantity to the acre." "Don't you have trouble with turnip flavor?" "No, I never had any complaints from the factory about turnip trouble. I feed turnips to my cows from early fall right through till spring, about a bushel a day. I always, however, take the precaution to feed them just after milking." (1)

Prince Edward Island.

J. A. M.

## CHEDDAR CHEESE

(Continued).

On June 16th the experiment was repeated. The following is the composition of the two milks on that day :—

In order to give this abnormal milk every chance, one quart of stale whey was added to ripen it, and 50 per cent, more rennet than for the ordinary milk. The result was better, but the yield of curd was only 7½ lbs. from 9 gallons and 1 quart of milk.

The whey did not contain such an excess of fat as on the former occasion, so that the small yield of curd was not due to loss in the whey. But there is one striking peculiarity of the curd of these two cheeses; whereas the abnormal milk curd on the 8th June contained 44.90 per cent. moisture, and on the 16th June 44.80 per cent.,

(1) Precisely what we advised, and practised, many years ago. Of course, the Devonshire mode of butter-making is a great aid to getting rid of any possible bad flavour. Ed. J. of Ag.