

The fonce of strongth and durbuilty. The fonce with a guarant tee that means something. Made of heavy Open Hearth steel galvanized wire with impurities all burned out of the metal, wedering it work is allowed by the source of the break through it. Write for cashing, agents wanted in open territory. Enswellt-floate Wire Fence Ce., Winstpog, Max. Hamilton, Out.

ALLOWAY LODGE STOCK FARM

Angus, Southdowns, Collies

Southdown Prize Rams

ROBT. McEWEN, R.R.4, London, Ont.

Balmedie Aberdeen-Angus—Get a highclass Angus bull and breed the champion steers. I have show-ring quality bulls from 10 to 24 months of age; also choice 1- and 3-year-old heifers. T. B. BROADFOOT, Fergus, Ont.

Aberdeen-Angus Cattle. Several choice young bulls from the imported sire "Pradamere" for sale. Apply A. DINSMORE, Manager, "Grape Grange" Farm, Clarkeeburg, Ont. 114 miles from Thornbury, G.T.R.

BEAVER HILL ABERDEEN-ANGUS CATTLE AND OXFORD DOWN SHEEP Bulls from seven to nineteen months old. Females all ages Shearling

THE FARMER'S ADVOCATE.

Milk is Cheap at the Price.

Dr. P. H. Bryce, chief medical officer, Department of Interior, Ottawa, recently gave in the Ottawa Citizen some figures which go to show that when nutritive value is considered milk is cheap at 8, 9 or 10 cents per quart. He shows, too, that farmers do not make too much out of their cows. We believe his figures relating to average production per cow in Ontario are high. Perhaps 3,000 to 3,500 lbs. would be closer, but probably he was speaking of the average of the best herds. At any rate, even though all cows averaged 5,500 lbs. of milk per year their owners would not make too large profits. Read what he says about the nutritive value of milk.

It will be of interest to the several parties to the discussion of the subject to have some figures dealing with the cost of milk compared with other foods in the matter of their nutritive value. Foods are divided into three classes, namely, proteins, as meat, eggs, milk; carbohydrates, as sugar, starch, etc.; fats, as butter, lard, oil. The superintendent of a New York tuberculosis sanatorium has recently completed a study of foods on which his 580 patients thrive best, and has found that by lessening the use of meats at meals he can notably lessen the cost while maintaining equally well nutrition. He gives the following table of the amount of the several food elements daily consumed by the patients for all ages from five years to adults:—

Protein-1,551 grains or 0.20 of a lb.

Fat—1,824 grains or 0.24 of a lb. Carbohydrates—5,100 grains or 0.66 of a lb.

It will be of course understood that these are the amounts of dry substances required to supply the heat units of energy (calories) of the body daily. The same weight of protein and carbohydrates supplied much the same amount of energy, but fats for the same weight supply 2.25 times as much.

The following table from the experiment shows the amount of each of three protein foods used, and its relative cost:

Beelsteak—0. 3 lbs. at 25c. per lb., 10.3 cents. Eggs (2 per meal)—0.20 lbs., at

Eggs (2 per meal)—0.20 lbs., at 26c. per doz., 3.6 cents. Milk—(8 oz.) 0.33 lbs., at 7.5 per qt. 1.5 cents.

Thus the same amount of nutrition is supplied in milk for a cent and a half that costs as beefsteak 10.3 cents and as eggs 3.6 cents. It is hence quite clear by the freer use of milk and eggs with cereals that much cheaper food of equal nutritive value can be supplied, and that judged by this standard 8 cent milk per quart of $2\frac{1}{2}$ lbs. gives 1.3 times the nourishment which one pound of beefsteak does at 25 cents.

That the production of milk has not been profitable for the farmers of Ontario at present prices seems proved from the steadily lessening number of milch cows as seen in the following table from the Census Year Book:

Year 1910, 1,243,689 milch cows; 1911, 1,023,996; 1912, 1,033,392; 1913, 1,141,071; 1914, 1,085,843.



FOUNDED 1866

