

Western Dairymen Again at Woodstock.

No matter how full and neat a program may have been discussed at the Eastern Ontario Dairymen's Convention, considerable that is new always remains to be brought out at the Western held the ensuing week. While many of the papers given at Woodstock on Wednesday and Thursday last duplicated those read at Kingston, there were several exceptions, notably Prof. F. C. Harrison's address on fishy flavor in butter and Prof. Harcourt's, entitled, "What is cheese?" Professors Zavitz and Edwards on alfalfa and legume inoculation and Prof. Dean's report on three years' investigations at the O. A. C., in the preface to which he proposed utilizing moving picture shows and enacted drama to spread agricultural knowledge on the farm.

A milk supply maintained well on to the end of the season, and high prices for cheese from April to November were two encouraging features of the situation commented upon in the Directors' report read at the opening session by President D. A. Dempsey. The butter market has been active and prices indicate a strong demand from the growing home market.

Several new creameries and cheese factories were built during the past season, and it is believed that factory buildings are being improved as rapidly as funds will permit.

Scarcity of labor is rapidly becoming a big factor in limiting milk production. Competent assistance for factory work is also becoming more difficult to secure. With multiplying demands for milk and cream, producers were never in a better position as regards prospects for markets and prices.

CHEESE FACTORY CONDITIONS.

A greater number of patrons cooled their milk last year, and the majority of makers did good work; therefore, the cheese was, on the whole, perhaps superior to other years, said Chief Instructor Frank Hems, in his report on Dairy Instruction and Sanitary Inspection. Among other points from the very concise report we observe:

The estimated average per cent. of fat in the milk supplied by 12,367 patrons was 3.42. The estimated loss of fat in the whey was 21 per cent. Five cheese factories made whey butter.

Fourteen factories have ice cool-curing rooms and five have sufficient insulation to control the temperature. Twenty-seven factories paid for milk by test.

Eighty factories pasteurized the whey and eight fed all or a portion of the whey at the factories.

Fifty-four patrons pleaded guilty before police magistrates to delivering deteriorated milk, and fines of from \$5 to \$50 were imposed.

AN EXAMPLE FROM THE INDIANS.

G. G. Publow, Chief Instructor in Eastern Ontario, told of one factory in his territory supplied altogether by 14 Indians, all of whom have been cooling their milk this season with a marked result in quality and yield. This is the only factory in Eastern Ontario where all the patrons are cooling their milk.

INVESTMENT IN CREAMERIES.

Eight new creameries were built at a cost of \$46,300, and \$37,253 was expended in general improvements.

The quality of the butter made at 115 creameries and combined factories visited was fair, considering that practically all Western Ontario butter is made from gathered cream. Some complaint was heard regarding the weak texture of a portion of the fall make, and fishy flavor had been noticed in a few lots coming from storage.

The average per cent. of fat in cream delivered was 26.25 per cent.

Thirty-nine creameries have installed the scales for weighing cream samples. Only six creameries use the oil test.

For collecting cream, 27 creameries use large cans, 10 used jacketed cans, 44 have individual cans, and 13 employ cream tanks.

Out of 527 creamery patrons visited by a special instructor, 90 per cent. had abundant water supply, but only 35 per cent. cooled the cream in water, while only two per cent. cooled it in iced water, and 50 per cent. still cooled it in the cellar. Only 65 per cent. of the hand separators were washed each time after using.

THE DAIRY-HERD COMPETITION.

A dairy-herd competition was conducted on much the same general lines as last year. Prizes were offered for patrons of cheese factories and creameries who furnished the largest amounts of milk and butter fat respectively per cow from May 1st to October 1st. In each class were two sections—one for patrons with 8 to 14 cows, and one for patrons with 15 cows or over.

THE WINNERS.

Cheese Factory Patrons.

Sec. 1—First, Geo. Pearce, Tillsonburg, Miller's Corner's Cheese Factory—100 acres in farm—14 grade Holstein cows—98,358 total lbs. milk—7,025 lbs. of milk per cow. Second, W. H. Mason, Tyrell, Tyrell Cheese Factory—130 acres in farm—9 Holstein grade cows—58,810 total lbs. milk—6,534 lbs. of milk per cow. Third, J. A. Thistle, St. Pauls, St. Pauls Cheese Factory—100 acres in farm—10 Holstein grade cows—63,964 total lbs. milk—6,396 lbs. of milk per cow.

Sec. 2—First, S. G. Sangster, Rebecca, West Nissouri Cheese Factory—150 acres in farm—19 Holstein grade cows—119,117 total lbs. milk—6,263 lbs. of milk per cow.

Creamery Patrons.

Sec. 1—First, R. M. Bowie, Beachville, Beachville Creamery—50 acres in farm—9 Holstein grade cows—2,375 total lbs. milk-fat—263 lbs. milk-fat per cow. Second, Geo. Bouchier, Flattsville, New Dundee Creamery—25 acres in farm—8 Jersey grade cows—1,370 total lbs. milk-fat—171 lbs. milk-fat per cow.

Sweepstakes Medals.

Geo. Pearce, Tillsonburg; R. M. Bowie, Beachville.

Letters from three of the successful competitors were read at the convention by Secretary Hems. Geo. Pearce wrote in part:

"For the winter season from Jan. 1st, 1912, the cows are dry till about the last of March. The cows are fed silo-feed and bran while milking, and when dry they are fed hay."

"In the summer the cows are fed silage and bran. The cows are given abundance of pasture during the summer months. Each animal is fed half a bushel of silage and about four pounds of bran for each ration. They are fed twice a day."



Jersey Cow Rising Three Years.

Property of A. T. Springate, Island of Jersey.

"I am a firm believer in feeding no straw whatever at any season of the year."

"In spring, when the cows freshen, they are fed some oat chop besides the regular rations. I keep a pure-bred sire."

Wallace H. Mason:—

"A pure-bred Holstein sire has been the foundation of the grade herd, but now all the young stock is pure-bred and seven of the nine cows are Holsteins, the other two being grade Holstein."

"During the month of May the cows received what hay and silage they would eat until they went out to pasture, and during August, September and October they were given green corn for bulky feed along with pasture. The grain ration varied during the season. In the early part I fed Manitoba wheat chop, shorts in summer, and oats and barley chop after new grain was threshed. The wheat costs 70 cents per bushel, shorts was \$1.30 per cwt., and considering the cost of oat and barley chop this fall, an average of \$1.25 per cwt. would cover the cost of grain for the season. The total amount, which was 3,800 lbs., at \$1.25 per cwt. is worth \$47.50."

"The total age of the nine cows is 37 years, or an average of four years. The first nine days in May we separated once a day, a fact which is rather against the herd average for six months."

The cows freshened from February 20th to April 4th in the spring, and when they have their season complete, I am sure the total of the nine cows will be over 108,000 lbs. milk.

"We keep daily records, and the seven pure-breds are all in Record of Performance work, so we know the test of the different cows as well as the milk production."

"I believe if we could induce all dairymen to test their cows and keep records of milk production and feed consumed, it would be but a few years until only good cows would be seen on Canadian farms."

J. A. Thistle:—

"Have been keeping a pure-bred Holstein sire for the past ten years, and raise most of the heifer calves. We have our cows freshen as early in the winter as possible, as it gives a much better chance to raise the calves, especially when the milk goes to the cheese factory, and we think winter dairying is just as profitable as summer dairying, if not more so. We have been feeding some brewer's grains for the past two years, and find it a great help in keeping up the milk flow, especially when the grass begins to fail. We had only a very small supply of silage for last summer, as our silo was very nearly empty when the cows went to grass in the spring, but would very much like to have a small silo just for summer feeding, as it is not a safe plan to depend on grass alone. We weigh each cow's milk and keep daily records, and think it is time well spent as it gives a correct account of each cow for the season, and is a sure way of locating the boarders."

PRACTICAL POINTS ON ALFALFA.

If one's land is perfectly clean and in good heart, he may sow alfalfa seed with considerable assurance of success on fall wheat, early in spring, scattering the seed on the snow as many sow clover, said Prof. C. A. Zavitz in a much appreciated address upon alfalfa. He had experimented with this method during the past four seasons at the Ontario Agricultural College and had found that the little alfalfa seedlings would stand a great deal of frost. The land, however, must be very clean, else seeding with wheat is not likely to prove very satisfactory. Canadian blue grass is one of the greatest enemies of alfalfa. He had had about two-thirds as good results seeding with oats as with a bushel of barley per acre. When seeding with spring grain sow the seed in front of the drill tubes, and harrow lightly afterwards. If the land needs cleaning, a first-class method is to summer-fallow thoroughly until July and then sow the seed alone. Do not pasture the first year.

If the stand is in danger of making too much top, clip with the mower and leave the clippings on the ground. In the average of fifteen years' experiments at Guelph, yielding an average of three cuttings a year, the average weight of green crop was a little over 20 tons per annum, and of cured hay, four and four-fifths tons. He had been on fields which had been growing alfalfa hay or hay and seed for twenty years without manure. He suggested ensiling the third cutting mixed with corn.

In reply to an objection from the audience that alfalfa had been tried and proven a failure in Oxford County, Prof. Zavitz asked for a show of hands from those who had grown alfalfa in Oxford Co., and believed it could be grown there with a considerable degree of satisfaction. Over a score of hands appeared, against which but one contra was recorded. However, Geo. A. Putnam, Superintendent of Farmer's Institutes, rose to observe that his workers had encountered in the county a good many instances of difficulty in maintaining a stand. Possible explanations suggested by the speaker were the sowing of a tender variety of alfalfa, sowing on land with a cold, wet, subsoil, and lack of inoculation. The variegated alfalfa, introduced from Europe into the Niagara Peninsula of Ontario and now known as the Canadian Variegated, is much