

Cooling a Curing Room with Spring Water

To the Editor of FARMING :

I have your favour of July 26th and have read with interest Mr. G. H. Barr's letter regarding the use of formalin. I have never used formalin but have a supply on hand in case it is required. So far this season we have not been troubled with cheese moulding. I know "a great number of cheese makers say formalin is no good," but I think Mr. Barr gets at the root of the matter when he says, "Go to work and thoroughly saturate the curing-room with formalin and then use it every day afterwards."

There are not many sub earth ducts in this section, but a good many factories have put ice-boxes in the curing-rooms with good results. I have ice-boxes in all our factories (after the plan of Mr. Bell's) and am well pleased with them. By the use of ice in hot weather we can keep the temp. 10° lower, keep the curing-room at about 67° or 68° and the air is fresh, quite different from hot, close air, so often found in curing-rooms.

At the Thames factory we have lots of spring water that will flow as high as the window sill. Last spring I put a one-inch pipe all around the curing room, and on hot days we have the water flowing through, and up to the present time we have not found it necessary to use ice, the temperature having never been above 58° or 69°. The temperature of the water is about 47°.

I think the quality of the cheese is better this year than former years. This is largely due to the cool weather and very cool nights and better facilities for controlling the temperature in the curing rooms. I have not seen what you might call "hot weather cheese" this year. When all the curing-rooms are made so that the maker has absolute control of the temperature he can make meaty cheese without being afraid of having them spoiled in the curing.

T. B. MILLER.

London, Ont., Aug. 4th, 1899.

The Holstein-Friesian Association

Makes a Proposition to Other Dairy Cattle Associations

To the Editor of FARMING :

The Holstein-Friesian Association of America hereby extends greetings to all associations of breeders of pure-bred dairy cows, and invites them to participate in a competitive prize contest for the production of pure butter fat ; such contest to be conducted upon the following general plan :

1. All tests and awards to be under the direction and control of a committee to consist of officers or representatives of agricultural colleges or experiment stations.

2. Each breed competing shall select one member of the committee.

3. All tests shall be conducted at the homes of the animals by a representative of an agricultural college or experiment station, and shall be made by employing the Babcock test.

4. Awards shall be for the highest production of pure butter fat per cow, and for periods of not less than seven consecutive days.

5. Each association competing to contribute a like sum of money, not less than \$500 each, and from the aggregate sum so contributed the prizes are to be awarded.

6. Cows shall be divided into classes according to age.

7. It is recommended that four prizes be offered in each class, with not less than four cows in each class.

8. All tests to be made within a year from a date to be agreed upon ; and all entries shall be made and prizes awarded within three months after the expiration of the test year.

9. The entries made from each breed shall be subject to the approval of a representative selected by each association.

10. All further details as to the division of the prize money, and necessary to carry this plan into effect, to be agreed upon by a committee consisting of three representatives from each association competing.

11. This proposition to be accepted by each association intending to compete, on or before the 1st day of December, 1899.

Very respectfully,
Holstein Friesian Association of America.
By F. L. HOUGHTON,
Secretary.

Brattleboro, Vt., July 31st, 1899.

Fall Wheat Growing

To the Editor of FARMING :

In answering your question about fall wheat growing I may say at the outset that this is a crop not generally grown here by all our farmers. When the country was new a good deal was sown, but while barley was a paying crop that and peas became the staple crops in the Bay of Quinte district. This last few years, however, quite a lot has been sown all over the district.

PREPARATION FOR FALL WHEAT.

One of the best preparations outside of a bare fallow, which is certainly the best preparation, is a clover sod plowed shortly after the hay has been removed and the surface worked after that with cultivator and harrow up to the time of seeding. Another very good fit is plowing pea stubble, or, where it is clean enough, simply cultivating and harrowing. I find wheat needs a fine seed-bed on top but a firm under-bed below the surface. Where the land is plowed, repeated working gives this firm under-bed.

USE OF COMMERCIAL FERTILIZERS.

I have never used any on fall wheat. If we can grow clover and carry on a system of rotation in cropping I don't believe we need to use commercial fertilizers to secure paying crops. Fertilizers containing plenty of nitrogen are the best for wheat.

TIME TO SOW FALL WHEAT.

The range in our locality is from Sept. 1st to Sept. 10th. I prefer the last of August or first of September rather than later.

VARIETIES OF WHEAT.

My experience with varieties is somewhat limited. We grew the White Clawson for years with good satisfaction. Clawson's Golden Chaff is the leading variety now, and is generally replacing the Red Lion, Clawson, etc.

SOWING SAME SEED AS CHANGING SEED.

I change my seed frequently. I don't believe it would be necessary if one took the proper precautions to insure the vitality of the seed, especially by allowing the seed wheat to get good and ripe.

PROBABLE YIELD PER ACRE THIS YEAR.

The probable yield will be about fifteen bushels per acre. Fall wheat was badly winter-killed with us.

T. G. RAYNOR.
Rose Hall, Prince Edward Co., Ont., August 1st, 1899.