fed (the other lot) was either whole or cracked, and con-Skim-milk, freshsisted of oats, wheat, corn and barley. cut bone, and dried blood were fed in addition. At the end of twelve weeks the cockerels among these chicks were caponized and fed these contrasted rations during the winter, twelve capons in each lot being fed for four months and eight continued nearly seven months. . . . Two other lots of copons, from chicks raised by hens and treated alike until caponized, were fed these contrasted rations for about five months. The ground grain ration proved considerably more profitable than the whole ground ration with the growing chicks; and the same was true of capons of equal weight from these chicks, and from others of equal weight and age fed alike before caponizing. No difference was noticed in health or vigor of chicks or capons fed either rations; but all made good gains, and returned a fair margin of profit at the ordinary prices.

Confederation of Canadian Poultry Associations Proposed

A movement is on foot towards forming a confederation of poultry associations throughout Canada, whose object shall be to foster the poultry industry of this country. All local poultry associations shall be admitted to membership, and where there is a membership of twenty five or more the local association shall be entitled to be represented by one delegate. The movement originated with the Toronto Association and the secretary of that organization has sent a letter to all the local associations in Canada asking for their co-operation in forming this new association, for which purpose delegates are to meet at the Toronto Industrial Exhibition in September.

This strikes us as being a very good move. In unity there is strength, and an organization such as we have outlined properly managed and having for its object the furthering of the poultry industry of Canada should meet with the support of all poultry raisers. One of the difficulties, that frequently arises under existing conditions, is that the dates on which poultry shows are held clash, causing great inconvenience and expense to shippers. The advantage of a representative organization in preventing such clashing is very well put by the secretary of the Toronto Association is the circular referred to. He say, "It will, by fixing show dates, prevent clashing of shows, and, by forming circuits, will greatly lessen the expense of exhibitors attending them, and will enable the smaller associations to hold shows with out fear 0, failure from want of exhibits; as they will be in the line of circum— the number of shows will be increased thereby."

The Curing of Cheese The Effect Lactic Acid Bacteria Have ^{II}pon It

The real cause of the ripening or curing of cheese is receiving considerable attention at the present time from leading scientists. In a recent series of articles in the *Milch Zeitung* Prof. Weigmann, a German scientist, discusses pretty fully the part played by the lactic acid bacteria in this regard and draws the following conclusions, which will be interesting to Canadian cheese-makers:

" 1. Thespecific lactic acid bacteria are not cheese ripening bacteria, the form used by von Fraudenreich in his experiments being only facultative, or, more probably, degenerate, lactic acid bacteria.

2. Lactic acid bacteria have an important role in cheeseripening—not in actually taking part in the ripening, but by directing the process in the right direction.

3. This function consists in eliminating certain forms of bacteria and fungi by the lactic acid formed, and providing

an acid nutrient medium upon which only such bacteria and fungi can thrive as can withstand the acid or consume it. The micro-organisms which consume the acid prevent its accumulation in too strong a degree, take part in the peptonizing and flavor-producing processes, and enable other bacteria or fungi, whose activity was weakened by the acid, to continue their work.

4. The specific character of a particular kind of cheese depends upon the predominating form of micro organism which the manner of preparation and the handling of the cheese have brought about."

Tests of Holstein-Friesian Cows

At the annual meeting of the American Holstein-Friesian Association held at Buffalo early in June, Mr. S. Hoxie, superintendent of Advanced Registry, made a full report of this work, from which we take the following: "Since the last annual meeting two hundred and forty-

"Since the last annual meeting two hundred and fortyeight entries have been made in Advanced Registry eleven bulls, two hundred and seventeen cows tested by experiment stations and twenty cows tested by owners. Of those tested by experiment stations, two hundred compete for prizes at the present meeting, two are disqualified for competition by three hours over time of testing and fifteen by too late completion. Twenty compete in economic production.

"In class 1, for cows five years old or over, fifty-five cows of an average age of six years, nine months and six days, yielded 18 lbs. 13.2 ozs. of butter, 80 per cent. fat in seven days.

days. "In class 2, uine cows of an average age of four years, eight months and six days, yielded an average product of 17 lbs. 2.1 ozs. of butter in seven days.

17 lbs. 2.1 ozs. of butter in seven days. "In class 3, thirteen cows of an average age of four years, three months and ten days, yielded an average product of 16 lbs. 15.8 ozs. of butter in seven days.

"In class 4, fourteen cows of an average age of three years, nine months and sixteen days, yielded ar average product of 16 lbs. 1.8 ozs. of butter in seven days.

"In class 5, twenty seven cows of an average age of three years, two months and five days, yielded an average product of 15 lbs. 9 3 ozs. of butter in seven days.

"In class 6, thirteen cows of an average age of two years, nine months and eighteen days, yielded an average product of 13 lbs. 2.7 oz. of butter in seven days.

"In class 7, sixty nine cows of an average age of two years, one month and fourteen days, yielded an average product of 11 lbs. 6 8 025. of butter in seven days.

"The sweepstakes herd of five cows that would have taken the most money, but for limitations, was owned by Gillett & Son, of Rosendale, Wis. The above tests like the economic tests are officially authenticated by officials of State experiment stations.

"The results of the economic test to determine the cost of a pound of butter and per hundred pounds of milk were most gratifying and determined that the Holstein-Friesian cow is the most economical producer of any breed.

"In class 1, cows five years old and over, the average yield per cow was 18 lbs. 2 ozs. of butter in seven days, at an average cost per pound of 6 43 cents. Cost of milk per hundred pounds, 28.19 cents.

"In class 2, cows four years old and under five, the average yield per cow was 17 lbs. 2.8 ozs. of butter at an average cost of 6 19 cents per pound. Cost of milk per hundred pounds, 28.57 cents.

"In class 3, cows three years old and under four, the average yield per cow was 16 lbs. 6.9 ozs. at an average cost of 6.65 cents per pound. Cost of milk, 30.97 cents per hundred pounds.

"In class 4, cows under three years old, the average yield per cow was 13 lbs. 3 ozs. at an average cost of 7.34 cents per pound. Cost of milk per hundred pounds, 32.64 cents."