The homesteads you are erecting in £180. among us. the more settled parts of the prairie and the homesteads which we saw in Friesland are as unlike what our farmers are compelled to build here as anything can well be. On the whole, the safe course is in the middle. The demands made upon us here are often unreasonable, but much that one has seen in Canada and the Netherlands on the same lines, is capable of improvement. The attacks of the Sanitarians and Veterinarians this year have been mainly directed against the unfortunate cow. If everything one heard was to be accepted as true, instead of the cow and her produce being one of the most wholesome factors for the preservation of life and health, she must be regarded as a deadly menace to the well-being of the community. The great object of attack was tuberculosis, and one point upon which there was little agreement merits serious consideration. It is now generally admitted that milk from a cow affected with tuberculosis of the udder is inimical to health. The question arises: Is milk from a cow, obviously affected with tuberculosis, but free of it in the udder, inimical to health? On this subject, opinion among the veterinarians was divided. On the face of it, the question is important. A cow may be far gone in tuberculosis, yet be sound in the udder. Anyone seeing such a cow, irrespective of what doctors might say. would not be anxious to drink her milk. broad fact that scare-mongers have to face is the unquestioned healthfulness of those engaged in agriculture, who drink more milk than anybody The common-sense view of the situation is: Give the cow a chance, house her well, keep her clean, keep her surroundings clean, let all who work about her be clean, and handle all her produce, direct or indirect, in a thoroughly cleanly way, and there is no better friend of humanity on earth than the dairy cow. Reverse all these requirements, ill-treat the cow in any way, and fail to handle her products as they should be handled, and there is no greater menace to the health of the community.

ENGLISH MARKET.

October, among other things, is the great month for dairy shows, exhibits of cheese and the general produce of the farm. There are three great Cheddar cheese fixtures in the British Isles: Frome, in Somerset; London; and Kilmarnock, in This year there has been a great run on Scots cheese for the English market. The demand is for white Cheddars, and the price has gone up to 80s. per 112-lb. cwt. This is nearly double the figure at which second-class Cheddars were selling a year ago. The cause is largely a shortage in the make in Somerset and the West of England generally. There, on account of the dry summer and autumn, there has been nearly one-fourth less cheese made this year than the average. But the run upon Scots cheese for England is also due to the fact that the Scots maker has discovered how to make the Cheddar which the English market demands. It is a soft, Curiously enough, it is not meaty, white cheese. easy to sell a cheese of that type in Scotland. A white cheddar or deep cheese can hardly be sold; a white Dunlop or flat cheese can be sold in any quantity. Briefly, the English market demands a Cheddar made like a Dunlop, and free of coloring. It is for this class of cheese that English buyers this wear overrun the Scota notable fact connected with cheesemaking is the hereditary ability to make high-class cheese. one class at London this year, nearly all the prizes went to one family, named Portch, from Somerset or Dorset. They have been cheesemakers generation after generation. They make Cheddars according to a system of their own, and it is a system which invariably commands a large share of the prizes and the highest price in the market. We have a family in the Stewarty of the same kind or type, the Smiths, and another, the MacAdams, who are also distinguished, not as individuals only, but as a race. Cheesemaking can certainly be taught, but some there are who have an intuitive gift for making first-class cheese, even although they attended no dairying school. The champion cheese at the Kilmarnock show this year was made by Wm. McCulloch, Almont, Pinwherry, Ayrshire. It is some years since the championship went to the home county.

CLYDESDALES AND SHORTHORNS IN GOOD DEMAND.

Clydesdale business is still "booming." The Society, at the last meeting of council, had an addition of 108 members. The shipments to other lands have been very numerous, and will not be less than for 1910. The record of strength was an alteration. For the first time in many first place is not held by Baron's Pride 9129 is second, and the premier place is filled noted son, Baron of Buchlyvie 11263. horse which is making a name for himself land Yet 14839. He is a comparatively horse, but is coming to the front as a sire foal by him was sold at Lanark the other day

Shorthorns have also been doing well, even although all ports are at present closed against British cattle. We had a week of sales in the north, and on the six days the following averages were made. On the first day, at a joint sale at Perth, 63 head made £28 7s. 10d.' on the second, 70 head at Tillygreig, Udny, Aberdeenshire, made £37 2s. 9d.; on the third, at Tillycairn and Uppermill, Tarves, the Duthie-Marr combination sale of calves gave a return of £115, 12s. 9d. for 61 calves of both sexes. On the following day, at the Insch sales, the Loanhead-Gordon sale gave an average of £48 12s. 4d. for 53 head, and the Burgie Lodge dispersion sale gave £31 7s. 0d. for On the fifth day, a joint sale at Aberdeen yielded an average of £35 for 170 head, and the best sale of all was held at Pirriesmill, Huntly, when the fine herd of the late John Wilson was dispersed, and 92 head made an average of £65 4s. 9d. At this sale a cow made 700 gs. She was the dam of the bull calf which last year made 1.000 gs. Two bull calves at the Duthie sale made 500 gs. apiece, and another made 430 gs. The averages in some cases were down, as compared with those of 1910, but, altogether the Northern Shorthorn sales of 1911 have been highly successful. "SCOTLAND YET." ly successful.

### Piggy.

By Mrs. W. Buchanan.

[Note.—Submitting manuscript of the following verses, the author refers to a recent article by Peter McArthur, in which he had complained that there were no poems written on that same useful animal. She forthwith undertook to fill the bill. The verses are amusing, though many will consider them much too scantily appreciative.—Editor.]

Oh, I'll sing of the pig, be he little or big, For we can't very well do without him; Tho' he cares not a fig to be neat or be trig, And hasn't much beauty about him.

SCOTLAND'S CHEESE IN DEMAND ON THE But there's meat-juicy meat-and spare-ribs so sweet,

That many times grace our table There's the head and the feet, and the carcass complete,

And we oft eat as much as we're able.

And there's lard-snowy lard-(sometimes soft, sometimes hard).

And we use it when doing our baking. Oh, the pig is a pard that we cannot discard, Tho' sometimes new friends we be making

But the pig is a friend that will last to the end. Altho', as I've said, he's no beauty; And to you I can send this good recommend, That he always keeps doing his duty.

He may dig, he may root, and our gardens oft loot.

But that, you must know, is his natur' We may after him scoot, and threaten the Brute, And breathe out bad cess to the cratur'.

But then with a will, he will come to us still And thrive if we give him attention; If his trough we but fill with plenty of swill,

And other good food I might mention. And if we have cares in our money affairs. If at any time there is a shortage

Then the pig nobly shares, and our burden oft bears

And he's great at reducing a mortgage. Oh, the pig is a gent, on mischief oft bent,

To take him all through, he's a corker But we will repent, and lose many a cent If we ever go back on the Porker.

## The Importance of Palatability.

The results of investigations made by the Missouri Experiment Station in fattening cattle on blue grass pasture, and recorded in Bulletin No. 90 of that Station, tend to emphasize the importance of palatability in the ration. From these results, it is apparent that the greater the palatability, the greater the consumption of food. The greater the consumption of food, the more rapid the rate of gain and the shorter the period required for fattening the animals. The importance of palatability has been demonstrated by careful experiments, and the results have shown conclusively that a very palatable ration causes a greater secretion of digestive fluids, and, consequently, better digestion and absorption in the body of the animal. It requires a certain amount of feed for maintenance, and, theoretically, all the feed consumed above the fixed maintenance requirements will be used for increase in live weight. In the mixing of rations, therefore, for fattening animals, their palatability is a factor of prime importance. The more palatable the ration, the greater will be the consumption of food, and the greater will be the increase in live weight.

#### Tuberculosis — An American Bulletin.

Farmers' Bulletin 473, soon to be issued by United States Secretary of Agriculture, Wilson, contains an important and most comprehensive statement of facts on bovine tuberculosis. The bulletin deals with the history, nature, symptoms of the disease, how it spreads, how a herd is infected, the tuberculin test, and its prevention and suppression.

"Tuberculosis," the bulletin states, "is a widespread disease affecting animals, and also man. Human beings and cattle are its chief victims, but there is no kind of animal that will not take it. Hogs and chickens are quite often affected, horses, sheep and goats being affected but seldom, however.

The disease is contagious. It spreads from cow to cow in a herd, until most of them are affected. It is slow in developing, and may not become noticeable for months, or even years. The tuberculin test, which cannot do harm to the healthy cow, reveals the germ in a few hours, and always proves successful when in the hands of an experienced veterinarian.

"The disease is common among hogs," the bulletin goes on. "The public abattoirs report that a serious percentage of hogs inspected is found to be tuberculous. The losses among cattle and hogs are enormous, amounting to millions of dollars annually.

Turning to the infection of human beings with the tuberculosis germ through cattle, the bulletin says: "Milk is the staple food of infants and young children, and is usually taken in the raw If this milk is taken from a tuberculous cow, it may contain millions of living tubercle Young children fed on such milk often germs. contract the disease, and it is a frequent cause of death among them.

"Meat from tuberculous cattle is not so likely to convey the infection, for several reasons. It does not so frequently contain the germs, cooking destroys those that may be present, and, lastly, meat is not consumed by very young children.

As to the spread of the disease, the bulletin says: "Sooner or later the tuberculous cow begins to give off the germs of the disease. The germs may escape by the mouth and nose, the bowels, in the milk, and in discharges from the When the germs are being given genital organs. off in any of these ways, the disease is known as open tuberculosis.

The bulletin concludes with: "Dark, dirty, crowded stables are favorable to tuberculosis. Under these conditions the disease spreads rapidly, and it is only kept out with difficulty.

" Clean, airy, well-lighted stables, on the other hand, are unfavorable to the development of the disease. If brought into such a stable, it does not spread so rapidly, and is not so difficult to get rid of as in the first case.

"A well-built, sanitary stable need not be made of expensive material or of elaborate design, but should have plenty of air, light and

"Light is very important. Direct sunlight is a great destroyer of germ life. Tubercle bacilli soon die if exposed to sunlight. It is a disinfec tant, always ready to work without cost.

## THE FARM

## Corn Regardless of Expense.

T. P. White, of Fairfield County, Ohio, an agricultural college graduate, raised 111 bushels and 56 pounds of corn on an acre of ground this past season, in competition for a prize for the largest yield produced, regardless of expense. was well drained and fertilized. A home-mixed fertilizer was used, composed of 400 pounds of acid phosphate, 150 pounds muriate of potash, and 150 pounds nitrate of soda. This was applied with a manure spreader set for 22 loads to the acre. The corn, Imp. Leaming, a 100-day variety, was planted May 16th, with a check-row planter, in hills 3 feet and 4 inches each way. This field was cultivated five times with a twohorse cultivator, and a last time with a twoshovel plow and a single horse. The only extra expense for labor was one day's work pulling weeds. While the fertilization was much heavier than ordinarily recommended, it shows the possibilities.

# Best in the World.

We have been taking "The Farmer's Advocate" for five or six years, and I don't think there is a better farm journal in Canada, or perhaps the world. DUNCAN B. FRASER.

Pictou Co., N. S.

