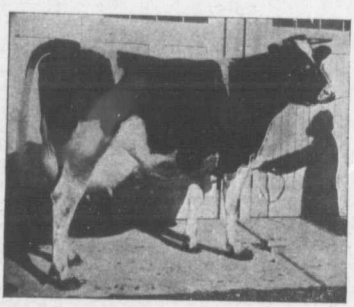
A Bumper Oat Crop in Manitoba. View on the Farm of H. B. Whetmore, in the Dauphin District.
—Photo courtesy Immigration and Colonization Branch of Manitoba.

Clover Seed--Grow Your Own

Get 100 to 250 lbs. of Seed Per Acre

IN average seasons red clover, that has not been pastured after the first hay crop has been removed, will produce a crop of well matured seed. Instead of cutting the second crop for hay, pasturing it, or, as it frequently happens, plowing it under, why not allow this crop to mature and save the seed from it?

By raising your own clover seed you are obtaining seed from plants which, by their very existence, have demonstrated their adaptation to the conditions prevailing on your farm, and in your immediate locality. Such seed, it is quite reasonable to suppose, will produce plants which are equally well adapted to local conditions. For this reason home-grown clover seed is really more valuable than most of the seed obtainable through ordinary channels of commerce.



The World's Record Two-year-old.
Het Loo Pietertje owned by W. L. Shaw, Newmarket, is world's champion in seven, 30 and 60 day divisions with 30.32, 122.61 and 223.26 lbs. of butter.
—Cut courtesy Black and White Record.

Quite often very poor-looking fields of second growth red clover will produce a profitable crop of seed. In many cases fields where the clover is quite thin and, say, only eight or 10 inches high, will yield over 100 lbs. of clean, well-matured seed per acre. Usually, however, an average second growth will produce anywhere from 150 to 250 lbs. of seed per acre.

The red clover seed crop should be cut when the heads are dark brown in color, and contain hard, well-developed seed. In harvesting all unnecessary handling should be avoided. Rough handling, frequent turning, etc., will thresh or break off the most mature heads, thus wasting a portion of the most valuable seed.

Where the crop is less than one foot high it may be cut with an ordinary mowing machine. It is usually advisable to have two men follow the machine with hand rakes and move each swath out from the standing crop a few feet so that, on the next round, the cut clover will be out of the way of the horses and machine. By following this practice with short clover, a great deal of seed will be saved that would have otherwise be threshed by the horses feet, and therefore left in the field.

Where clover is one foot or more in height the most satisfactory implement to use for cutting is the binder. The cord should be removed, and the spring on the knotter slackened so that it will trip continuously. Usually there are two boards that hold the sheaf; these should also be slackened so that the clover will have a free course to the ground. In dropping to the ground, the seed will not shell and the crop will be left in loose windrows where it will dry quickly, and can be easily gathered with a barley fork.

The length of time that the clover should remain in the field would depend upon the weather. Generally speaking the crop should be placed in the mow or stack when dry enough to keep well. It can then be threshed when convenient.—Experimental Farms Note.

Oleomargarine in Canada*

Shall We Permit Importation or Manufacture?

By J. W. Mitchell, Frederickton, N.B.

I HAVE been asked, "How does Canadian legislation affecting the manufacture, sale and importation of oleomargarine differ from that of the U. S.? The legislation in the two countries is fundamentally different. The Canadian laws are absolutely prohibitive in their nature, that is, they do not permit of either the manufacture or the importation of oleomargarine. In the U. S. very strong efforts have been made to deal with the problem, not through prohibition of the manufacture of oleomargarine, but through control legislation, both Federal and State. This control legislation, though rigid and apparently enforced without laxity, has met with success which, at best, may be regarded as indifferent.

By its very nature, when commercialized, the manufacture and sale of oleomargarine as a substitute for butter became a temptation to practice fraud. The aim was to impart to it a color, texture and flavor with as near an approach to those of butter as possible and to palm it off as such. Just a few words on the origin and development of the industry to show that no serious attempt was made to supply the public with as good a product as possible, but that, on the contrary, the eye of the manufacturer was centred on the dollars and cents end of the business.

The History of Oleomargarine.

It had its origin in France about the time of the Franco-Prussian war, when an eminent French chemist, Mourier, was requested to devise a cheap, wholesome substitute for butter. In the process he devised he made what he designated "oleomargarine" from the very best of beef tallow, just using the fats of low melting point and making between 20 and 25 pounds of oleomargarine from 100 pounds of tallow. This was quite a pure, wholesome and nutritious product.

However, this process was not adhered to very long. Under a later process the fats were heated to a much higher temperature, whereby the harder fats were used to a much greater extent, and it became possible to make about three times as much oleomargarine from a given amount of tallow. Further developments brought in the use of a variety of other fats and oils, both animal and vegetable, such as the cheaper ox-tallows instead of the best, veal tallow, hog fats, sesame oil, cottonseed oil, etc., some of these being used partly for the purpose of lowering the melting point of the finished product, which the excess of hard fats from the tallow would otherwise make too high.

As a result of the rapid growth of the industry the output of oleomargarine in the U. S., in the year 1901-2, was about 126,000,000 pounds or, ac-

(Continued on page 9.)

* Mr. Mitchell, the writer of this article, was formerly Professor of Dairy Husbandry in the Manitoba Agricultural College and Dairy Commissioner for the province from 1908 to 1916. It was during his incumbency of the commissioner's office that the butter grading system was inaugurated, under which there was such a marked improvement and an increase in the quantity of the creamery butter made in Manitoba, increasing from 2,931,000 lbs. in 1912 to 6,574,000 lbs. in 1916. Mr. Mitchell left Manitoba to become live stock and dairy commissioner in New Brunswick and is now serving the Dominion Department of Agriculture as Assistant Agricultural Commissioner for the Maritime provinces. His wide knowledge of dairying in Canada fits him to speak with authority on the question of oleomargarine.