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Among the Creameries in Bruce as they seem to have had opportune rains along Peninsula.

Editor "The Farmer's Advocate" The drouth broken, and lectures completed for the year, what better thing could I do than take a trip among the creameries of the famous Bruce Peninsula? The dates were July 11th, 12th and 13th; my companion, Frank Herns, Chief Dairy Instructor for Western Ontario. The weather was ideal, and we anticipated a pleasant and profitable time. In this we were not disappointed.

Our first stop was at Wingham, where the Davies Co., of Toronto, have equipped a firstclass creamery. Mr. Burton, an O. A. C. Dairy School graduate, is in charge. In addition to making fancy creamery butter, they do a considerable ice-cream trade, and have installed a special continuous ice-cream machine. This is a phase of the dairy business which is assuming large proportions. It is a very profitable "side-line" in the creamery business. There is no reason why farmers should not be able to obtain "bricks" of ice cream from the cream-hauler. Not many farmers have a "freezer," or, if they have, there is no time to freeze the cream. Farmers enjoy a dish of ice cream as well as do people in the towns. Why not supply them with ice-cream, Mr. Creameryman?

In every town the size of Wingham (population 2,000 to 3,000) there is room for a profitable creamery, with sweet cream, ice-cream and buttermilk as profitable adjuncts to the creamery. We have just begun to develop the creamery business in Ontario. There is no reason why we should not have 1,000 creameries in this Province, all doing a profitable business, without in any way interfering with the present cheese business, milk condensaries, or the regular town and city milk All that is necessary is to stop the making of farm dairy butter, which is a losing game to both farmer and buyer. In one of the coldstorages in connection with a creamery visited, we were shown a lot of dairy butter that did not look fit for human food. This firm buys large look fit for human food. quantities of farm dairy butter at much less than creamery prices. The farmer's wife, or someone on the farm, has all the labor and worry of making butter, then sells it at a lower price than is paid for cream at the farmer's door. This is a feature of our dairy work that should be "cut All creamery butter in creamery districts means less labor for the women on the farm, better quality of butter, higher prices, more profit.

A drive of about four miles brought us to Bluevale. Our mind went back twenty-two years, when we had recently graduated, and were "getting pointers " on the cheese and butter business. Bluevale was recommended to us as one of the best cheese factories in the Province. Tom Dillon was in charge, and finer, more stylish cheese were not made in Canada than were being turned out of the Bluevale factory in 1890. To-day all is changed. The brick building is still standing, A large amount but only a small part is in use. of capital invested is making little or no return. A small creamery business is being carried on, but what a change in twenty-two years. We remarked Editor "The Farmer's Advocate": hese people made a to Mr. Herns T wonder mistake when they changed from cheese to but-Without knowing all the reasons for the change, we are not in a position to say definitely whether or not there was wisdom in the change, but to an onlooker it seemed too bad that what was once a flourishing business now appears to be a struggling one. George Balkwill is maker at the Bluevale creamery. George can give some of the younger men pointers on finishing their but ter boxes. Bluevale creamery butter scores perfect on finish. A further drive of ten miles landed us at Brussells, where "Billy" Harris owns a nice creamery, and Mr. McEwan wields the ladle. Here we also met "Jim" Biffin on a tour of inspection of butter purchased by Swift & Co. We were pleased with the quality of butter in the creamery, the neatness of arrangement of compositesample bottles, and with the method of pumping cream over the cooler by means of a rotary pump, the cream being cooled by the use of cold water supplied from a well of pure water at a temperature of about 50 degrees F. Last year considerable cream was received by train, but this season all or nearly all is hauled by teams. is not quite so large as last year, probably accounted for by the fact that the new creameries at Wingham and Palmerston are cutting off the supply of cream. We saw a cream can at Tara Station labelled for the Palmerston creamery. This creamery is another illustration of the fact that a nice creamery business is ready for someone in

every town of the Province. A run from Brussells to Walkerton by train showed excellent crops of hay and fall wheat, and promising crops of oats, potatoes, corn and roots,

the Kincardine and Southampton lines of the G. T. R., while along the Wiarton branch, especially about Hanover, it was very dry, and crops were not looking so well

At Walkerton, R. M. Player, manager for Gunn's Walkerton creamery and egg-storage, entertained us very hospitably. The new creamery is not quite completed, but is in active operation, turning out a much larger make of butter than last year. About one-third of the cream comes in by train. The butter is chiefly packed in 56pound boxes, although a certain amount of print rade is carried on. We never saw so many eggs The hen and the cow are at one place before. two very industrious animals about Walkerton, judging by the amount of product collected at this one point. The large refrigerator is a model of cheapness and effectiveness.

A drive of six miles across country and over the hills brought us to the great furniture town of Northern Ontario. Judging by the number of houses newly erected and in the course of construction, Hanover bids fair to be a large consumer of creamery butter in the near future. An output of one million dollars' worth of furniture last year is what a resident informed us was the value of this one manufactured article. It is little wonder that large areas in Bruce are devoted The people are apparently to pasturing steers. leaving the farms for town, where they can have a better time and shorter hours than is the rule on the farm. Unless our statesmen tackle this problem in earnest in the near future, it will not be long before there will be no rural constituency and the agricultural college will be listed among the "has beens."

Our last stop was at Tara, where "Dan" Mc-Millan (now creamery instructor) built a creamery that is spoken of as a model for all the north The creamery is built throughout of country. cement, including the ice-house and boiler room. Sam Hill is the buttermaker, and was alone, his assistant having gone to Owen Sound to celebrate the "Glorious 12th." This did not worry Mr. Hill, as we found everything in "apple-pie" order, and our coming was unexpected. The strong feaand our coming was unexpected. tures of this creamery are the neatness and tidiness of arrangement in vat and churning rooms, with no waste space-just what room is required, and no more; the cool-room for keeping composite samples, which is cooled from the icestorage; and the cylinder refrigerator, where mixture of ice and salt in galvanized-iron cylinders keeps the butter storage down to near freezing point. This creamery is noted for the excellent quality of its butter. "Fresh creamery prints" quality of its butter. re easily made in winter out of June and July

Tara creamery box butter. We regret that our time was limited, so were unable to visit a larger number of the many fine creameries in this part of Ontario. The excellent water supply, the fine pasture runs for cattle, and the character of the people in Bruce Peninsula, make this one of the best creamery sections More people on the land is the cryin Canada. H. H. D. ing need.

Apply to every crack and corner of the builting with the sprayer every other day for a week, then whitewash the walls, nests and other fixtures. During the same week, dust the hens thoroughly every other night with a good commercial lice powder, or make one by using one part crude carbolic to three of gasoline, mixed up with plaster of Paris to form a dry, pinkish powder. last is the cheapest, and by far the best. For the rest of the year, a spraying of coal oil once in a while is all that will be at all necessary, providing the first work is properly done. When I spray with coal oil, I let the spray pass over the hens, as well, as I think it helps keep the lice in check. In whitewashing, the sprayer again comes in useful, but do not attempt to use it till the whitewash mixture has been run through a coarse sack; if you do, the result will be a choked sprayer. A good plan is to take a barrel hoop and sew a thickness of coarse canvass over it. Drop this over the pail you are going to use the sprayer in, and run the whitewash through it. You will then have no difficulty in applying the mixture with the sprayer. When you clean the nests, remove all the straw and burn it, then saturate them thoroughly with your spray mix-

ture before whitewashing them inside and out. It is a mistake to change about from one breed to another, or try to keep more than one breed around one set of buildings on a farm. There is nothing gained by doing so, and it is better to get a good strain of one variety and try to im-

prove on it every year.

In putting up your corn cribs and granaries, build them so that the hens cannot get in. know men who growl at the hens because they are in the granary half a dozen times a day, and have scratched up grain and root crops situated near the house for a number of years. never try to remember that a preventive is better than a cure. Keep the poultry where they It is no wonder the farmer gets disgusted with hens when they are allowed the run Arrange the poultry of the whole premises. house so that the hens may have a scratching place in or near it, and not on the barn floor or in the stables, as many do. A good poultry fence pays for itself in saving time and temper, and incidentally grain and lost labor, by keeping the hens in their own quarters; but if they are yarded, give them a fair chance to make the reurns which you no doubt expect of them. Divide the yard into three, and let the hens have the run of one part at a time. Plow up and cultivate the other two, and plant rotation crops in them. It is a good plan to sow oats and peas in the second part, and turnips in the third. In any event, arrange so that they may be having fresh For green feed in the green feed all summer. winter, for anyone who has a lawn mower, the Use the mower on every posproblem is easy. sible occasion, and have some place where you can spread the clippings out to dry. Then pack in a sack and put away till needed. Of course. vegetables are a good substitute for green feed, but are not equal to cut grass or clover carefully

July and August is the proper time to start the hens moulting. In order to do this, it is necessary to have suitable foods for them. Sunflower seeds is perhaps one of the best foods obtainable at this period, as they seem to affect the plumage very materially. I shut my fowl up for a week or so, during which I feed them very little grain, but plenty of green feed and fresh water. When I let them out, I feed them liberally oat provender and wheat bran fed in a dry mash with a feed every second day of sunflower seed. I have green food before them all the time; likewise grit and lime. Other years, many of them laid right through the moulting season, and entered their winter quarters in a fine, healthy condition, ready to start laying in earnest in De-There is a difference of opinion as to whether it pays to force the hens to moult. think, if it is done properly, and the right kind of food fed, that it is an advantage, as the hens will have acquired their new feathers before the raw, cold weather in the fall, and there is less danger of colds and consequent trouble if they are not going around half-clothed, as we so often see

There is also a difference of opinion about forcing hens to lay. Some people are all the time investing in one preparation or other to make their hens lay. If a hen is healthy, so-called eggproducers will not improve her. Eggs are not produced from so-called condition powders, but from good wholesome food. It is useless to force a hen to lay. They may lay well for a short time, if forced, but they are almost sure to let up in a short while, and become too fat, and possibly out of condition. The only correct way to force a hen to lay is to force her to take plenty of exercise in getting her food. Exercise is the one great thing in the production of eggs. good way to do this in the summer is to scatter the grain in long grass. They will work for hours looking for odd seeds through the grass.

POULTRY.

Summer Hints.

Keep the henhouse clean. The hens need more fresh, pure air than any other live stock around the farm, and no amount of fresh air will eliminate the odors from unclean roosting quarters. If possible, have a "blind" door or window on a level with the dropping board or floor immediately under the roost. Make it fit tightly to avoid any danger of drafts getting in around it when it is closed. Have it to open on hinges by means of a small rope and pulley; then, when you let the hens out in the morning, open this up, and, by using a hoe for five minutes, all the excrement which has collected during the night can be shoved out through the opening. It is a good plan to have a large packing case at the back of the henhouse, below the refuse door, to catch the droppings as they are put out each day. This can be easily loaded on a stone-boat and drawn away to the fields whenever necessary, without any being scattered around, and without having to be forked over again.

During these hot days and nights the vermin pest spreads with alarming rapidity, unless strict measures are taken to keep them in check. A small sprayer is of the greatest value to the poultryman at this time. A good one of reliable make can be purchased at from four to eight dellars, and with it an effective job can be done. Take a solution of corrosive sublimate, common salt and water, in the proportion of four ounces of each of the two first to five gallons of water.

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