

The Dairy.

Our Dairy Sweepstake Prize.

As will be seen in other columns, the Editor of the ADVOCATE, offers a splendid Silver Service valued at \$65, as a sweepstake for the three cows, which on being tested shall give the greatest value in milk for food consumed. We have made it a test prize between the different breeds, and hope the various Cattle Breeders' and Dairymen's Associations, as well as the large breeders, will take the matter up and help us settle this vexed question for at least one year. The object of the prize is to determine which breed will in reality give the greatest profit for food consumed. All are to be judged by Prof. James Robertson: rules drawn up by him governing the test are published in this number. Any of the Dairy or Breeders' Associations may appoint persons to watch this test. Our Ayrshire, Holstein, Jersey and Shorthorn breeders each claim to have the most profitable breed. We hope they will all embrace this opportunity to prove the correctness of their claims.

Rules Governing our Prize to be Awarded to the Three Best Dairy Cows.

1. Competition for a comparison of the economy in the production of milk, by cows of different breeds, to be awarded at the Provincial Fair to be held in London, September, 1889.
2. Cows of any breed or age may be entered for competition. The cows of each lot entered may be the property of one or more persons. No lot shall contain animals of different breeds. No lot shall contain pure bred and grade cows. Grade or native cows forming a lot will be admitted upon equal terms with the pure breeds, but each lot must be of the grades of one breed.
3. Each competing lot shall be composed of three cows. The competition shall be between the lots, and not between the several cows. The person in whose name the entry is made shall declare the age of each cow, the date of her last calving and the time of service, if pregnant.
4. Each entry shall be made to Mr. H. Wade, Toronto, Secretary Agriculture and Arts Association, on or before the 25th day of August, 1889.
5. The tests for the competition shall extend over three days. The milking of each cow shall be performed twice a day, at a time to be appointed by the person in charge of the competition.
6. All the cows entered for competition shall be milked clean to the satisfaction of the person in charge of the tests, on the morning and evening of the day previous to the beginning of the tests.
7. There will be no restriction as to the quantity or temperature of pure water that may be given to the cows, or as to the quantity of salt that may be fed. The feed shall be provided by the persons in charge of the several cows or lots. The several kinds of feed shall be valued at current market prices by the person in charge of the tests. Representative samples of the feed shall be open to the inspection of all persons interested.
8. The milk from the several lots shall be valued at sixteen (16) cents per pound of total butter fat contained in it, together with two and a-half cents (2½) per pound of total solids other than fat contained in it.
9. Counting from sixty days after the date of

last calving, eight (8) per cent. additional value shall be added for every 30 days thereafter (and proportionally for every part thereof), up to the end of eleven months after calving. Counting from ninety days after the date of the last service (if pregnant), two (2) per cent. additional value shall be added for every 30 days thereafter (and proportionally for every part thereof), up to the end of two hundred and thirty (230) days after service.

10. Milk of unpalatable flavor, or abnormal as to the nature of its constitution and quality for human food, or for manufacture into fine dairy products shall be rejected.

11. The lot of cows whose milk shows the largest profit for the food consumed, according to the forementioned scales, will be awarded the prize of a silver service, value, \$65.00, given by the editor of the FARMER'S ADVOCATE AND HOME MAGAZINE, London, Ont.

12. The decision of Prof. James Robertson, who has kindly consented to take charge of the tests, shall in every case be final, and the animals and premises where they and their feed are kept shall be under his supervision. No feed shall be fed during the time of the test without being weighed or measured by himself or assistant.

The Jersey as a Dairy Cow.

BY JOHN M. CLURE, BRAMPTON, ONT.

The Jersey cow is the product of the Jersey Isle, which is an island lying about fifteen miles off the north-west coast of France. The island is eleven miles long by five and one-half wide, and has a mild climate, with a remarkably fertile soil, densely populated, with no market for milk and every demand for butter, the city of London readily consuming the surplus product. Is it any wonder, then, that the cattle should adapt themselves to the wants of their owners? for it is especially as a butter cow that the Jersey has distinguished herself. She is, in every sense of the word, a thorough-bred butter cow. We find, as far back as 1789, very stringent penal laws were passed to prevent the importation of other cattle to the island.

A breed of cattle possessing such admirable qualities could not long remain a stranger in adjacent countries. Youatt, writing in 1834, says of the Alderney, as they were then called:—"They are found mainly in gentlemen's parks and pleasure grounds, and they maintain their occupancy there partly on account of the richness of their milk and the great amount of butter which it yields; also from their diminutive size and deer-like form." Since then the Channel Island cattle have been gradually growing in favor in England until, in 1860, their importations were counted by thousands.

Among the first importations of Alderneys to America was one spoken of by Colonel Warring in his prize essay on the Jersey cow, in 1817, imported by a Mr. Wurts. As in England, so in America, the Jersey cow has grown in favor until in our own day no breed of cattle are held in greater esteem or are more popular than they.

As a cow earns her living and the profits of her owner with her digestive apparatus, it is of the utmost importance that she should be in good health, and of good capacity for assimilating food; and while the Jersey, on account of her small size, has not always been able to make more butter than any other cow that has been pitted against her, I think it has been proved beyond question that the Jersey can give more butter from the food consumed than any other

breed of cattle. Although the Jersey is a native of a temperate climate, she has abundantly proved that she is equally and admirably adapted to the extreme heat of the Southern States or the rigors of a Canadian winter. At the same time, it is not claimed that she can rustle with the native cow. Profitable dairying does not mean a test of endurance.

It is not so much the quantity of milk that a Jersey cow will give, but the quality, and also the persistency with which she will hold to her milking. Although she will not give as large a flow as some others, the extra quality of her milk is beginning to be appreciated in cities; consequently a higher price can be realized. This fact, taken in connection with the persistent milking, makes her profitable even as a cow to sell milk from. There is another characteristic of Jersey milk which we must not lose sight of: the cream globules are larger than in any other. Prof. L. B. Arnold, an American dairyman, says "the large, fat globules in Jersey milk, with an almost uniform size, so that the cream rises quickly and perfectly and churns easily, enhances their value." Even as a cheese maker she excels, making a very extra quality of cheese. I saw the statement last summer that some factories were keeping what is called a Jersey vat, in order to secure the milk from grade Jersey cows, paying more for it than any other, thus making her profitable as a cheese producer.

But it is as a butter maker that she especially excels. The Jersey cow is not only noted for the quantity of butter she will make, but its superlative excellence is a never-ending theme of praise to those who are familiar with it. Its high aromatic flavor, firm texture and deep orange color, make it a luxury, and a luxury, too, that those who get into the habit of enjoying are willing to pay a good round price for. Yes, Jersey butter is a luxury; but unfortunately for the dairyman with small means, the Jersey cow, also, is a luxury which he cannot afford to indulge in; and as I am one of them, I will give my experience of how I worked into a good, useful herd of butter-making cows. We began fifteen years ago by breeding our best native cows to a Jersey bull. The first crop gave us some excellent cows. I would say to all desirous of possessing a good herd, test the capacity of your cows, select the best, breed them to a bull from some of the best butter families, and you will be surprised how soon they will grow into a good herd.

Feeding.—On this point we would say to all, feed well; even a Jersey cow will not give good butter and plenty of it without good food and plenty of it. Soiling I consider indispensable, or at least partial soiling during dry summers, if butter-making is going to be made profitable. Some experience is required in order to keep a good rotation of green food. Rye comes in first. Lucerne comes early. A mixture of oats, peas and vetches, sowed early: more later on. Millet or Hungarian will come after this. Next, fodder corn. My experience is, that a little meal does no harm, even with plenty of green food. I have had no experience with either ensilage or dried corn fodder; have had no roots for the past three years; have not even had hay. The past winter; depended altogether on cut straw and meal—oat straw mostly. We gave them this cut feed three times per day, with meal, six-eighths part oats, one eighth wild goose wheat,