

THE FARMER'S ADVOCATE.

THE DAIRY.

NOTES FROM IRELAND.

A DISAPPOINTING SEASON.

It has sounded somewhat incongruous to those who know the actual state of the country to hear in our churches during the past month or so the old, familiar harvest thanksgiving lines:

"All is safely gathered in,
Ere the winter's storms begin."

These words are being sung in our town churches, and doubtless by rural congregations as well, at a time when the great bulk of the season's crops seemed to have no prospect of being secured. We have experienced in many ways a disastrous year. The spring was so damp and unsettled that land could hardly be worked, and the seed of the various crops was sown with great difficulty. During the autumn, equal difficulty has hampered every effort to get the produce out. September proved a fairly good month, but October's rainfall was phenomenal, and caused a dangerous delay in harvest duties. Providentially, the advent of November witnessed a much-needed improvement, and the several dry, fine days since experienced have been accepted as a valued boon, even though it did not come till the eleventh hour (I had almost written month). The raising of potatoes and the threshing of corn have been busily undertaken. The season's yields, as a whole, are much below the average, but there are some elements of compensation in that, with reduced supplies on the market, prices are bound to advance, and are doing so already, much to the discomfort of city consumers.

THE FORESTRY PROBLEM.

It would seem as though at last the problem of reforestation suitable areas in Ireland is being seriously tackled by the authorities. A Departmental Committee is pursuing inquiries, with the object of reporting upon (1) the present provision of state aid to forestry in Ireland; (2) the means whereby existing woods may be preserved, and land suitable for forestry acquired for public purposes; and (3) the financial and other provisions necessary for a comprehensive scheme of reforestation. The chairman is Mr. T. P. Gill, secretary of the Department, and a considerable amount of valuable and interesting evidence has been received. The area of plantations in the country is returned at 300,000-odd acres, or only 1.5 per cent. of the total area of Ireland, and since 1880 a steady decrease has been taking place. The consensus of belief is that any extensive scheme of reforestation must be undertaken by the state, for, as one of the witnesses put it, "No other body can afford to wait for the return from the initial expenditure entailed." We have formerly had experience of commissions of this kind, and are sometimes cynical enough to regard their appointment as a favorite Government method of shelving a difficult problem. It is to be hoped that the present commission will not end its work by providing the authorities with an excuse for doing nothing.

AN EXPERIMENT IN WINTER DAIRYING.

Winter dairying has been much talked about of late—its merits and demerits widely discussed. In response to repeated appeals, the Department of Agriculture has agreed to carry out in the County Cork, at an expenditure of £250, what promises to be an interesting and important experiment. Three farms are to be selected, and on each are to be at least five cows calving in November or December, and five calving in April or May. The milk of each animal is to be weighed morning and evening, and the weights registered. A composite sample of morning's and evening's milk of each cow is to be tested once a week for quality. All the winter-calving cows are to be fed on the same ration, if possible. Suggested ration: Hay, 10 pounds; oat straw, 4 pounds; straw, 16 pounds, or roots, 56 pounds; decorticated cotton cake, 3 pounds; Indian meal, 2 pounds; bruised oats, 2 pounds; bran, 1 pound; of the latter four, from 6 to 8 pounds daily. Calves are to be reared on dam's milk for three or four weeks, and then on separated milk and meal mixture, and to be kept until 12 months old. Weekly records are to be kept of yields and quality of each cow's milk. Daily records of milk converted into butter. Weekly records of price of butter, or of milk, if sold to a creamery. Actual cost of all purchased foods to be entered. Both sets of cows to be fed alike when on grass, an allowance of two pounds decorticated cotton cake per head daily being suggested. It will be seen that some exhaustive data are likely to be obtained from these experiments which should help to definitely set at rest the conflicting views prevailing on the subject of winter dairying.

EMERALD ISLE.

Every up-to-date farmer should take "The Farmer's Advocate."—Colin C. Craig, P. E. I.

CHEESE-FACTORY OUTPUT IN 1907.

Throughout Western Ontario, the make of cheese during the past season has been of good quality. About the only trouble occurred in July, when there was some acidity and "pinholey" cheese, owing to the milk being overripe and gassy. This, makers tried to overcome by cutting a little finer, thus getting a firmer curd. But the bad effects of tainted milk cannot be entirely overcome. During May and June, or up until the hot weather came, the quality was finest. Cool weather prevailed up to that time, and this is certainly positive proof to the patrons that



Gloxina 3rd.

One of the good milking cows in the Shorthorn herd of A. W. Smith, Maple Lodge, Ont. Record, 50 lbs. milk per day.

cooling milk to low temperatures makes finest cheese. Nature cooled the milk during the fore part of the season.

In point of quality, the make has been very fair in the Ingersoll and Woodstock districts, and around Simcoe. The northern districts suffered most, and the eastern part of Brantford section is also light. Generally speaking, the quantity of cheese made in Western Ontario has been larger than might have been expected. Eastern Ontario has been somewhat harder hit. Prices have certainly been good, though the present market situation is a little uncertain. Some factorymen who refused 13 cents a pound, stand a chance of regretting their action. From all accounts, there is not likely to be much trouble with green cheese being shipped this fall. Some cheese were sold a while ago to buyers, who were subsequently unable to take them, owing to the financial stringency, and the cheese stayed in the factory, and will have to be sold over again.



Lady Viola.

Jersey cow. First and champion of Royal Show, England and Jersey. Owner, A. Miller-Halletts.

The secretary-treasurer of a representative Western Ontario cheese factory (Gladstone), in order to afford an indication of how the cash returns to farmers in 1907 compare with 1906, furnishes us the following encouraging statement:

	1906.	1907.
April	\$1,765	\$1,863
May	4,491	4,867
June	5,966	6,531
July	5,444	5,828
August	4,535	4,808
September	4,885	4,237
October	4,865	4,081
Total	\$32,051	\$32,212

Cost of making would be deducted from the above.

This indicates that, instead of a falling off, the cash disbursements to patrons show a small

gain. But for the shrinkage in the latter part of the present season, there would have been a decided advance. We would be glad to hear from other factories the result of their 1907 operations.

FAVOR THE PLAN OF HEATING THE WHEY.

That idea of heating whey at cheese factories, by using the exhaust steam from the boiler, and then injecting enough live steam into the tank to bring the temperature up to 165 degrees, is all right," said Mr. Frank Hens, Chief Dairy Instructor in Western Ontario, to "The Farmer's Advocate" last week, on his return from a district dairy meeting at Woodstock. At first he was a little dubious about how it would take among the patrons, but reports from two or three factories where it has been tried indicate that the patrons strongly approve of it. W. C. Shearer, of Bright, the noted Institute speaker, is a patron of the Bright factory, where the plan of heating has been tried for seven months, and he says he doesn't want his whey returned to him any more without heating. W. E. Thompson, a prominent patron of Innerkip factory, also pronounces himself in equally strong terms. The advantages are that it improves the whey for feeding purposes by arresting the development of lactic acid and other bacteria in the whey tanks, while, by destroying the bacteria that cause yeast and bitter flavors in cheese, it prevents these trouble-producing germs being spread to other farms through the milk cans in which the whey is returned. The yeasts which cause these may get into one or more patrons' milk from one of a hundred sources, such as plants and trees of various kinds; but if, through the heating of the whey, they can be prevented from spreading to other patrons' dairies, it is possible to locate the farms at which the trouble occurs and remedy the conditions thereat. Ordinary cleansing of whey tanks will not prevent these germs being disseminated through the whey. The whey and the tanks must be heated in order to destroy the germs. Mr. Hens alluded to a couple of cheese factories in Western Ontario which have always taken unusual pains to keep their whey tanks clean, and yet both have had persistent trouble with bitter and yeasty flavors. By heating the whey as described briefly above, and more fully on page 1602 of our issue of October 10th, 1907, they have overcome the trouble. It is to be hoped that the practice will become universal, as the cost is slight, and the feeding value of the whey considerably increased, while the saving in cans, owing to the sweeter condition in which the whey is returned, is a further item in its favor.

DISCOURAGING THE PRACTICE OF ADULTERATING MILK.

Sixty prosecutions of cheese-factory patrons for tampering with milk have been made the past summer in Western Ontario by Mr. I. L. Farrington, the official appointed for the purpose last spring. Some were for skimming, some for watering, and some for both skimming and watering. In each case, three or four consecutive days' tests were made before prosecuting, as it was not thought right to prosecute anyone on the strength of a single day's test, owing to the possibility of a patron's milk being diluted by accident, or being, perchance, lower than usual in fat content. It is significant that 272 further cases of adulteration were discovered, but the offenders, learning of the presence of the official at the factory, desisted from the practice and escaped action.

At first the defendants were let off easily by the courts with five and ten dollar fines. Latterly, the magistrates perceived the necessity of more drastic measures, and fines of twenty and thirty-five dollars were levied. Half the fine goes to the factory where the adulteration is practiced, and half to the Dairymen's Association, which has been able, out of its share of the fines collected, to defray all the expenses and salary of its special prosecuting officer. The deterrent effect of this energetic action has been noticeable, and Mr. Frank Hens, Chief Dairy Instructor in Western Ontario, and Secretary of the Western Dairymen's Association, is confident that another year will pretty well stamp out the practice of tampering with milk.

Of course, the logical way for any cheese factory to stop the practice is to remove or at least lessen the temptation by paying according to the "per cent. of fat, plus 2" system, and a good many live dairymen are waking up to this fact; but, meantime, the practice of adulteration must not be allowed to run rampant, and the Association's action is in every way commendable, and greatly to the monetary interests of all honest patrons, who are, of course, robbed by the dishonest patron who waters or skims his milk, to whatever extent the latter may gain by so doing.