

### Dairy Instructors as Butter-makers.

The Dairy Instructors of Western Ontario met on Friday, June 10th, at the Exeter Creamery, owned and operated by John H. Scott, President of the Dairymen's Association of Western Ontario, who has had a long dairy experience, and was at one time a dairy instructor on the Ingersoll group of cheese factories. Arriving on the early morning train, the instructors were met by Mr. Scott, and taken direct to the creamery, where the plant was inspected, the butter examined, and a few minutes spent in social chat. The meeting was then called in the office of the creamery, when the work for the season was discussed, instruction difficulties talked over, and certain lines of work mapped out, the meeting lasting until noon. The party were then invited to Mr. Scott's residence, where they did ample justice to a substantial luncheon, very kindly provided by Mrs. Scott. At one o'clock, a team and "carryall" were secured, and the instructors drove the seven miles to the Winchelsea creamery, owned and operated by W. G. Medd, another ex-instructor, formerly of the Simcoe District. The output of the Exeter and Winchelsea creameries has rapidly increased under the able management of Messrs. Scott and Medd. A number of improvements to the buildings have lately been made, and some new equipment installed. The make of butter at present averages about 2,500 pounds per day. The proceeds from these two creameries are divided among the patrons by the Babcock test. The scales are used for weighing the cream samples for testing, and are giving entire satisfaction. Mr. Medd pasteurizes all the cream, and considers himself well repaid for time and expense. The instructors then drove seven miles further, to the Centralia creamery, owned and operated by Thos. Wilks. This creamery was burned last year, but was rebuilt on the old site, and is now in good condition. This is one of the five creameries still left in Western Ontario that is dividing the proceeds by the oil test. The building is constructed of large brick. It is the intention to build a new insulated ice-house, which will add greatly to the convenience of the creamery work. The patrons in this section are to be congratulated on having three such excellent creameries in their midst to manufacture their dairy products. Everything looks favorable for the dairy industry in this locality.

The party consisted of Jas. R. Burgess, Listowel; Geo. M. McKenzie, Ingersoll; A. E. Gracey, Woodstock; R. H. Green, Cayuga; Geo. Travis, Tillsonburg; Fred Boyes, Lambeth; Fred Dean, Guelph; Mack Robertson, St. Mary's; Jas. Bristow, St. Thomas; and F. Hems, London.

### Milk and Butter Prices.

The opinion is entertained by many that the Danes, by superior methods, ousted the Britisher from his own butter markets, but this the London Times points out is not the case. The explanation given is that it does not pay the British farmer to make butter, as he receives, by selling whole milk, about twice what he would if converted into butter. To illustrate: In the case of one private dairy with a reputation of producing milk of a high quality, an application was received for supplies of butter. The reply was that the request could be complied with, providing there was no loss of income. In other words, the customers would have to pay a price equivalent to what was received for the milk, plus cost of extra labor in buttermaking. Anxious to secure the butter, the terms were accepted, the payment for summer butter being 1s. 8d. per lb., and 2s. for the winter product. Allowance, however, should be made for the value of the skim milk, which many are too prone to overlook or underestimate.

### Cold Storage in Dairy Building at Western Fair.

The management of the Western Fair, London, Ont., have for some years had under consideration the installing of a cold-storage system in their already well-equipped dairy building, but not until this year has the plan been adopted. Workmen are busy at the present time with this work, and when the Exhibition opens this year, exhibitors and visitors will find one of the best and most up-to-date equipments for cheese exhibits found anywhere. Five silver cups have been kindly donated toward the Cheese Department, and one to the Buttermaking Competition, in addition to the cash prizes offered, all of which should make the Dairy Building one of the most attractive places of this year's Exhibition. Prize lists, entry forms, and all information, promptly given on application to A. M. Hunt, Secretary, London, Ont.

A Pennsylvania correspondent of an American exchange says he knows of a number of cows that were cured of self-sucking by putting an old horse-collar on them. In a few months, he adds, they forgot the habit.

## GARDEN & ORCHARD.

### The Cherry Harvest.

The harvesting of the cherry is not so difficult a task as many planters imagine. An active picker will gather an eleven-quart basket an hour quite easily, or about ten a day, for which the usual pay is 15 cents each. Thus, he will easily make \$1.50 a day, on the average, more or less, according to the abundance of the crop. The high price of labor in 1907 led some growers to pay from 20 to 25 cents a basket, but this is too high a price as a rule, and, where more than 15 cents is demanded, it is usually better to pay the pickers by the day. So far as the work of cherry-picking is concerned, it is more comfortable than, and quite as remunerative as either strawberry at one cent, a quart, or raspberry at two cents.

In some seasons my pickers gather the fruit directly into the eleven-quart basket from the tree, because the less the ripe cherries are handled, the better. They are instructed not to touch the fruit itself, but to gather by the stems only, for many varieties are so tender that they show the slightest bruise. Some seasons, cherry rot is so prevalent that the baskets cannot be sold as picked, but all the fruit must be turned out on the packing table and sorted. This work is almost as expensive as the picking itself, and leaves very small profit. It is, therefore, most important to prevent it by the lime-sulphur spray in early spring, which really seems to be most effective. Last year, however, there was little or no rot, and each variety could be left to hang until fully mature, without loss by rot.



Checking the Tally of the Cherry-picker.

An important point in packing the cherry is to so place the top layer as to show the cherries, rather than the stems, for the latter, if left sticking upward, present a very untidy-looking surface. It is an easy matter, when finishing off the basket, to place the stems down. This cannot be criticised as dishonest; it is simple tidiness.

All pickers are furnished with wire hooks, so bent as to be easily attached to the basket handle, and hooked on the round of the ladder or on a limb of the tree. Thus, the picker has both hands free for his work, and no good workman will be satisfied to work with one hand only.

For the pie-cherry class, the ordinary step-ladder may be sufficient for reaching the fruit, especially in orchards not headed too high; but, for the upright-growing Hearts and Bigarreaus, the ordinary ladder is needed, for these trees often reach a height of twenty-five or thirty feet. In the cherry orchard at Maplehurst I am looting all trees at about twenty feet, and I hope to keep them down with a easy reach by careful pruning.

### THE SALE OF THE CHERRY CROP.

The ideal sale of fruit of all kinds is direct to the consumer, and in the case of the perishable cherry this is more easily done than with some other fruits. Secure a few buyers near home, or in a nearby city, who learn to know your stock, and it is surprising how they remember you and repeat their orders year after year.

The next best method is the sale to a dealer for a stated price, failing in that, one must resort to the most unsatisfactory of all methods, shipping to a commission house. The methods of many of these houses are ruinous to the grower. They encourage vast shipments of fruit from the

growers, flood their market, sacrifice fruit at low prices, and then, it is believed, buy in at these low prices all the stock they choose with which to fill orders and sales made in advance at high prices, thus making large profits, to the loss of the grower. Again, growers will ship to several such houses in the same city, who will compete with each other in the selling prices. The system is wholly opposed to the interest of the grower, and should be avoided, if possible. All fruit should be sold at some definite price; and if a grower cannot find time to make sales single-handed, he should combine with his neighbors to engage a salesman.

### LESSONS LEARNED IN JULY.

In harvesting our crop of cherries, we saw last year more clearly demonstrated than usual the necessity of cultivating the cherry orchard. One orchard was in grass, on a sandy-loam soil, where there is great depth of porous soil, but the whole was almost barren of fruit, and this was the second year it had failed in this way. The other orchard was thoroughly cultivated, and the moisture carefully conserved. In it the crop was abundant.

Another point regarding the pruning of the cherry: Some of the older writers advocated that the cherry tree should be pruned as little as possible. In some of my rows of trees this has been tried, and the result is a thick, bushy top and no fruit, while trees carefully thinned of all superfluous branches show fair loads of fruit.

And still another lesson is to be ever vigilant in the winter or early spring, pruning against black-knot. Some trees, not pruned in the spring, and the knots not observed, were observed in picking season to be almost ruined by this fungus. The Pie and the Duke classes are the most subject, and the only safeguard is the most careful cutting out and burning of every single knot. It is certainly clear that, in the case of the fruit-grower, "eternal vigilance is the price of success."

LINUS WOOLVERTON.

## POULTRY.

### Success with Incubator.

Editor "The Farmer's Advocate":

I have often thought of writing to your valuable paper for information re poultry and incubators, but generally found, if I waited long enough, someone else asked for and received the instruction I wished to know.

Have many years studied your Poultry Department, and learned much from it. Replying to your request for experience with incubators, I will tell mine. About six years ago, having a lot of Plymouth Rock hens that would not sit early, I got an incubator and brooder. Having no previous knowledge, our first hatch was not very large. We set it three times that spring, and every chick hatched lived, and was strong and vigorous, with no especial care or feed, dry bread-crumbs, and later corn meal, well cooked, being fed. Next two years had fairly good broods—chicks healthy, no white diarrhea, or trouble. Then, wanting a change, I bought a lot of eggs, White Leghorn and Wyandotte. Such a fine lot of chicks hatched; over 80 pretty white ones; were fine for a week, then trouble began, four or five dying every day. I changed their food and brooder, but all seemed to have it. It was white diarrhea, inherited from parent stock, for, as I afterwards found out, the party I had bought the eggs from had lost chickens the same way. Some lived to spread the disease among the other hens, and it took me the next two years to disinfect and change my stock. Last year, I did not use my incubator, but allowed the hens to sit when and where they pleased, and had some healthy chicks. This spring, with a strong two-year-old male bird, I had good fertile eggs. Setting one hen a few days before the incubator, she hatched all her eggs, and the incubator ones came out the middle of April; have a lot of early chicks. I put all together in the brooder, setting it out in a summer kitchen, with plenty of sunshine. Gave no soft feed first days—cracked corn, barley and oats, with granulated oatmeal, scattered among the chaff on the floor. I feed dry bread and hard-boiled eggs, run through the meat-grinder. After a week, some showed signs of disease. I at once put them away from the others, till they died. Two or three times I had a sick one; I tried many "cures" on the sick ones, but did not succeed in curing any. At the first symptoms, I gave them a feed of rice boiled dry and mixed with chalk. I gave this once a day for a week or two, and think it stopped the disease from spreading. Have also fed a poultry food. After about two weeks, have fed Johnny cake, made of corn meal, mixed with either wheat bran or buckwheat, mixed with buttermilk and soda, well cooked, and then ground in the meat chopper. I gave them all their food ground this way, and dry, plenty of water, and covered the floor with rubbish off the barn floor—chaff, grass seed, etc.

I always date the eggs when bringing them in,