

the principal industry of the district, but, with few exceptions, all the farms now send their milk direct to Glasgow, or to the two collecting milk depots in the district. Breeding is largely followed on every farm, and in a very few years the milk records should exercise a material influence on the herds in this district. The farmers here have entered into the movement not simply because they were asked to do so, or because one or more were wanted to complete the number sufficient to make a good group of herds, but because they think it will pay them to do so. The work has now

been carried on without any break for over two years, and the more experience the people have of it, the more highly they appreciate it." C. F. W.

#### HEATING WHEY TO DESTROY DISEASE GERMS.

Quoting the article on heating whey at cheese factories, which appeared in "The Farmer's Advocate" of October 10th, over the signature of Frank Hens, Chief Dairy Instructor in Western Ontario, the New

York Produce Review adds, by way of editorial comment, that in its opinion one of the strongest arguments in favor of heating whey at the cheese factory before returning it to the patrons is the prevention of the spread of communicable diseases, notably tuberculosis, among the calves and pigs on the patrons' farms. Whey is not considered as important a vehicle in transmitting this disease as factory skim milk; but the chances of infection from its use, unpasteurized, are alone sufficient to warrant the expense of the operation.

## A Canadian's Observations in Holland and Belgium.

Editor "The Farmer's Advocate":

Having been appointed Canadian Government representative to the third International Dairy Congress, recently held at The Hague, and also at the "Gouttes de Lait" Congress at Brussels, I had, in common with other delegates, special opportunities of seeing something of the agriculture of these countries and of the conditions which surround the Netherland farmer in competing with other countries in the markets of the world.

The organization under whose auspices the International Congress of Gouttes de Lait was held, has for its object the protection of infant life, and Section 1 dealt with questions relating to the control of the production and distribution of milk.

The Third International Dairy Congress at The Hague was held under the auspices of the International Dairy Federation, of which the writer is a member. The following countries were officially represented: Great Britain and Ireland, Canada, New Zealand, Australia, New South Wales, Victoria, Argentine Republic, Switzerland, Denmark, Norway, Sweden, Hungary, Holland, Belgium, Roumania, France, Spain, Austria, Russia, Italy and Germany. Other countries were represented unofficially, and there were fully 400 voluntary delegates, some representing various organizations, and others because of private interest in the matter. The international character of the gathering is well shown by the statement that twenty-six countries were represented at the Congress Banquet, and the chairman of that function spoke in seven languages. Four languages were allowed at the Congress, namely, French, Dutch, German and English. I have only this further to say about the Congress at the present writing, and that is that the chief interest appeared to center around the question of providing ways and means for the control of the manufacture and export of dairy produce in countries where adulteration is carried on. That being so, I did not have, as Canadian delegate, very much interest in that phase of the discussion, because, happily, all such questions were effectually settled in Canada years ago by the enactment of our dairy laws.

The Governments of both Belgium and Holland were very energetic in their efforts to make the stay of the delegates as pleasant and profitable as possible, and numerous excursions were arranged throughout the country, with a view of seeing something of the rural life of the people. One sees in this part of Europe many contrasts and a curious blending of the old and the new. Some of the methods in vogue appear to be very old-fashioned, but I do not think a people are to be judged by the methods which they employ, so much as by the manner in which these methods are carried out; and, for thoroughness, for economical management, and for superiority of product, Canadians might learn many things from the Dutch and Belgian peasant farmers. 'Tis true I saw a farmer threshing his grain in Belgium with a crude sort of mill, which was turned by hand, a man and a woman providing the power. But, on the other hand, I also saw some of the finest market gardens and the most extensive glass houses for the growing of grapes and other products which are to be found in any part of the world. I travelled over country roads which are paved like city streets, thus reducing the cost of



Old Dutch Farm Building.

The dotted line behind the cow stalls shows a partition erected when the cows are not being housed, but removed in winter.

transportation to a minimum, in a country where roadmaking is extremely difficult. Further, I saw the finest dairy stable and the most attractive creamery buildings which it has ever been my privilege to inspect.

One of the interesting sights in connection with the Dairy Congress at The Hague was the large agricultural exhibition. Unfortunately, owing to



Cheese Covered with Tarpaulin.

a severe outbreak of the foot-and-mouth disease, the Government would not allow any cattle to be exhibited, much to the disappointment of all concerned; but, as dairying is the national industry of Holland, the exhibits of dairy produce and of dairy machinery naturally occupied a very large place in the exhibition. Two varieties of cheese, the Edam and the Gouda, are practically the only kind of cheese made in that country, but the production is a very large one. The production of butter is very large, also, to say nothing of margarine and various blends of the two. In connection with the cheese exhibit, it will be of interest to Canadians to know that in the foreign class Canada took the highest honors, competing with New Zealand, Italy, New South Wales, and Great Britain. The Canadian cheese was exhibited by a London importer. The manner of exhibiting the butter, while not making an attractive display, seemed to be well conceived to prevent the judges from identifying any of the exhibits. The packages containing the butter were placed under a sort of enclosed counter, the doors of which were securely locked after the butter was placed therein. Each package was placed directly under an opening in the top of the counter, about 8 inches in diameter, giving sufficient room for testing the butter, but making it absolutely impos-



A Dutch Wagon.

sible to see anything of the package. The opening was covered with a piece of glass.

The exhibit of dairy machinery was the finest that I have ever seen, especially that intended for buttermaking purposes. The various styles of cream separators, butter-workers, tinned copper coolers, and other vessels for the handling of milk, made a very interesting display. It is a point which Canadians should note, that these continental dairymen, who are our competitors, are bound to have the best machinery, no matter what it costs, and the manufacturer of dairy machinery who wishes to successfully dispose of his wares, considers more the question of durability and suitability than he does the question of cost, because he knows that it is upon these lines that his machinery will be judged, cost being a secondary consideration.

During one of the excursions into the country, we were shown, at Oud Bussom, the fine example of a modern dairy stable, already mentioned. A herd of 200 cows is kept for supplying milk to the City of Amsterdam. The floor of the stable is constructed of slate tiling. The walls are of brick, smoothly finished in white enamel-cement, giving no opportunity for the lodgment of dust or dirt of any kind. It is well ventilated, and kept as clean as it is possible to make it. The manure from this stable is removed by a car which passes along a tunnel underneath the floor of the stable. The roof is thatched, with a view of keeping the stable cool in summer and warm in winter. We were not allowed to enter the stable in which the cows were standing, some reason in connection with the foot-and-mouth disease being given for the exclusion, but there was no difficulty in seeing the cows and the interior of the stables from the windows and half doors which were open. There are no stalls, but simply an open framework of iron pipe on the line between the manger and the space allowed for the animals. The cows were fastened to this framework with a chain, which allowed the greatest possible freedom. I noticed that the cows were well bedded with straw, although the weather was quite warm. The illustration of the curious-looking wagon loaded with hay was taken at this stable. It will be observed that the pole of this wagon is short and curved backwards towards the load. The horse or horses are connected with the wagon by means of a chain attached to the base of this horn-shaped contrivance, which is used to assist in steering the wagon when necessary; but, owing to the smoothness and evenness of the roads, there is very little difficulty on that point. Some of your readers may probably recognize in the figure beside the wagon the well-known cheese-buyer of Glasgow, Scotland, Mr. Andrew Clement, Sr.

What will probably be considered the other side of the picture of Dutch dairying, is to be found on the farms where one building forms a combined house and stable. The accompanying diagram shows a plan of one of these farm buildings which was visited. The cows are not kept in the stable during the summer months, but during the winter only. The fodder is stored in the loft of the building. While the idea of having one roof cover the cows as well as the living apartments of the family, is not in accordance with our ideas of either sanitation or comfort, I am bound to say that this stable was a model of cleanliness.



Cheese Market at Alkmaar.